



# Laboratori Bio Line

## Produzione Integratori

### Aglupectin LA-S20

<b>Description</b>	<b>Aglupectin LA-S20</b> is a food additive for use in food products. <b>Aglupectin LA-S20</b> is a standardised low methoxyl pectin (E440ii), with high reactivity to calcium, extracted from citrus peels.	
<b>Ingredients</b>	- Low methoxyl amidated pectin (E440ii); - Dextrose.	
<b>Applications &amp; Usage Level</b>	Yoghurt fruit preparation (SS 15 - 35%): 0.3 - 0.8%; Low sugar jams and jellies (SS 20 - 45%): 0.5 - 0.8%.	
<b>Country of origin</b>	Italy.	
<b>Direction for Use</b>	It is highly recommended to dissolve <b>Aglupectin LA-S20</b> in hot water under continuous stirring before addition to the final food system.	
<b>Usage benefits</b>	Increase the gel strength, the mouthfeel and the flavour release in dairy products; Good viscosity texture in fruit preparation for yoghurt; Good structure and low syneresis in low sugar jam.	
<b>Sensory Specifications</b>	Appearance	Fine, free-flowing powder;
	Colour	Natural colour variation from off-white to light brown;
	Flavour	Almost neutral, free from off-flavours and odour.
<b>Physical / Chemical Specifications*</b>	Degree of amidation	22 - 25%;
	Degree of methoxylation	20 - 25%;
	Calcium reactivity	high;
	pH (1% solution)	4.0 - 5.0;
	Particle size	max 2% > 60 mesh (ASTM);
	Polygalacturonic acid	min 65% (on the ash-free and anhydrous basis).
<b>Purity Specifications*</b>	Loss on drying	max 12%;
	Acid insoluble ash	max 1%;
	Total insolubles	max 3%;
	Sulphur dioxide	max 10 mg/kg;
	Nitrogen content	max 2.5%;
	Total insolubles	max 3%;
	Solvent residues	max 1.0% (free methanol, ethanol and propane-2-ol);
	Arsenic (As)	max 3 mg/kg;
	Lead (Pb)	max 5 mg/kg;
	Mercury (Hg)	max 1 mg/kg;
	Cadmium (Cd)	max 1 mg/kg;
	Heavy metals (as Pb)	max 20 mg/kg.
<b>Microbiological Specifications*</b>	Total plate count	< 100 CFU/g;
	Yeasts and moulds	< 100 CFU/g;
	<i>Staphylococcus aureus</i>	< 10 CFU/g;
	Coliforms	< 10 CFU/g;
	Salmonella	absent in 25g;
	<i>Listeria monocytogenes</i>	absent in 25g.
<b>Safety &amp; Handling</b>	A Material Safety Data Sheet (MSDS) is available on request.	
<b>Packaging &amp; Storage</b>	25 kg cardboard boxes with food grade blue polyethylene liner. Alternatively 25 kg paper sacks with inner food grade blue polyethylene liner. Please store in cool and dry place (temperature max 25°C and relative humidity < 60%).	



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**Shelf life** 24 months from the date of production.

Nutritional information	Average values for 100grams	EU version	US version
	Calories / Energy	270Kcal / 1,130kJ	362kcal / 1,515kJ
Fat	0g	0g	
Protein	0.5g	0.5g	
Total carbohydrates	44g	90g	
Sugars	44g	44g	
Fibres	46g	46g	
Sodium	1.5g	1.5g	

The nutritional information showed in the table are indicative values because of variability of raw material used. These values are given for information only and are not considered as a specification. The values are based on our best knowledge.

**Purity & Legal Requirements** **Aglupectin LA-S20** meets the specifications required by JEFCA (Monographs 7, 2009), by FDA (CFR 21, 2012) and by EC (Commission Regulation N. 231/2012). The legislation regarding the use of pectin in food may vary from country to country. Therefore we recommend the food manufacturer ensures that the product is in compliance with the local regulations in force.

**GMO status & Ionising Radiation** **Aglupectin LA-S20** is not produced from genetically modified raw materials or treated with ionising radiation.

**Product certification** **Aglupectin LA-S20** is certified Kosher parve and Halal.

**Allergens** (According to the directives 2005/26/CE and 2007/68/CE and Food Allergen Labelling and Consumer Protection Act of 2004) Products containing allergens are not used or stored in the manufacturing plant.

Allergens	Yes	No
Cereals containing gluten <sup>[1]</sup>		x
Crustaceans		x
Eggs		x
Fish		x
Peanuts		x
Soybeans and soy based products		x
Milk (including lactose) and milk based products		x
Nuts <sup>[2]</sup>		x
Celery		x
Mustard		x
Sesame seeds		x
Sulphur dioxide and sulphites <sup>[3]</sup>		x
Lupin		x
Molluscs		x

<sup>[1]</sup> Wheat, rye, barley, oats, spelt, kamut or their hybridised strains.

<sup>[2]</sup> Almonds, hazelnuts, walnuts, cashews, pecan nut, Brazil nut, pistachio nut, macadamia and Queensland nuts.

<sup>[3]</sup> ≥ 10 mg/kg or 10 mg/l SO<sub>2</sub>.

\* Methods of analysis available on request.

I dati riportati sono quelli garantiti dal fornitore.