

Pre-Hydrated® PECTIN 1694 (PECT PH-1694) Pre-Hydrated® Pectin 1694 is a high methoxy pectin that is standardized for viscosity rather than gelling properties. As such, Pre-Hydrated Pectin 1694 is the ideal candidate

for viscosifying fruit juice and other fruit-based beverages. Pre-Hydrated Pectin 1694 provides an excellent mouthfeel with the taste consumers expect from fruit juices. Pre-Hydrated Pectin 1694 is typically used at .1% to .2% in most fruit juices.

Chemical and Physical Properties				
•	Min.	Max.		
Flavor (Typical)	Slightly Sweet		-	
Odor (Typical)	Nearly		-	
	Odorless			
pH (1.0%)	2.8	3.8	рΗ	
Powder Color (Visual)	Off White		-	
Texture (Qualitative)	Free Flowing Powder		-	
Viscosity (4.0% gum, 1.0% soda phos.)	400	700	cps	
Microbiological				
_	Min.	Max.		
Aerobic Plate Count (AOAC 988.18,	0	1000	cfu	
2.5g)				
Combined Yeast and Mold (BAM)	0	500	/g	
E. coli (AOAC 988.19)	<3 MPN		/g	
S. aureus (BAM)	<10 cfu		/g	
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-	
Total Coliforms (AOAC 966.24)	<3 MPN		/g	
Screen Test				
	Min.	Max.		
USS#80 Mesh On	50	100	%	
Nutritional Data/100g				

Nutritional	Data/100g
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Calories	245.82
Total Fat (g)	0.09
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	93.23
Dietary Fiber (2016) (g)	50.70
Total Sugars (g)	28.91
Includes Added Sugars (g)	27.31
Protein (g)	0.18
Water (g)	12.95
Ash (g)	0.91
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	825.00
Calcium (mg)	
	4.00
Iron (mg)	0.08
Potassium (mg)	13.20

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as $2 \, \text{KCal} \, / \, \text{gram}$, opposed to $4 \, \text{kCal}$. Only the currently approved list of NDC's considered by the FDA to be dietary fiber are included in the dietary fiber

Certification

Halal

Packaging and Storage

50# Bags, 750# per pallet Standard Packing

Storage & Handling Each container is identified with the product

name and lot number. Store in cool dry place

for maximum shelf life.

Minimum Qty 50.00 lb

Shelf Life

Shelf-Life 2 years Lead Time Stock Product

Usage Levels

Typical Usage Level 0.1% to 0.6% Solubility Cold Water Soluble

Suggested Uses Drinks, Pectin, Fruit Juice, Non-Carbonated

Beverages (Still), Functional Foods, pulp

suspension

Regulatory Data

CAS# 9000-69-5, 9050-36-6, 68131-37-3

440, n/a, n/a HS Tariff # 1302.20.0000

Made in USA from Domestic and/or Imported Country of Origin

Ingredients

Not BF USDA (BE) Status

United States

FDA Regulation 21 CFR 184.1588 (184.1444), n/a

Label Declaration Pectin (standardized with maltodextrin), Corn

Syrup Solids

Date Updated: 12/2/2020

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^{*}ND - these values have not been determined.