



# TIC Pretested® Apple Pectin LMA

38600900

TIC Pretested® Apple Pectin LMA is amidated and calcium reactive to form a gel network in low sugar jams and jellies. It is also ideal for use in fruit preps.

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	APPLE		-
Gel Strength (1.0%, 1 cm <sup>2</sup> , 2hr)	60	200	gcm
Moisture (Infrared)	0	12	%
Odor (Typical)	Characteristic		-
pH (1.0%)	3.8	5	pH
Powder Color (Visual)	Light Tan-Brown		-
Texture (Qualitative)	Free Flowing Powder		-

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	100	/g
E. coli (AOAC 988.19)	<3 MPN		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

## Screen Test

	Min.	Max.	
USS#80 Mesh On	0	20	%

## Standard

	Min.	Max.	
Degree of Amidation	17	23	%
Degree of Esterification	27	33	%

## Nutritional Data/100g

Calories	250
Total Fat (g)	0.00
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)	95.00
Dietary Fiber (2016) (g)	65.00
Total Sugars (g)	30.00
Includes Added Sugars (g)	30.00
Protein (g)	0.00
Water (g)	4.00
Ash (g)	1.00
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	1000
Calcium (mg)	0.00
Iron (mg)	0.00
Potassium (mg)	0.00

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 kCal / gram, opposed to 4 kCal.

## Certification

Kosher  
Halal  
Non-GMO Project Verified

## Packaging and Storage

Standard Packing 50# Bags, 2,000# per pallet  
Storage & Handling Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

## Shelf Life

Shelf-Life 2 years

## Usage Levels

Solubility Cold water soluble, calcium ions for gelation  
Suggested Uses Low sugar jams and jellies, fruit prep

## Regulatory Data

United States  
FDA Regulation 21 CFR 184.1588 (184.1854)  
Label Declaration Pectin (standardized with sucrose)  
Country of Origin Product of China  
USDA (BE) Status Not Bio-Engineered

CAS # 9000-69-5, 57-50-1  
INS # 440 (na)

Effective Date: November 27, 2023

Next Review Date: November 27, 2026

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5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd.,  
Westchester, Illinois 60154 West Mississauga, Ontario L5B  
U.S.A. 0H9 Canada  
708.551.2600 905.281.7950