



### Description

**Pectoluc®** is a polymeric structural carbohydrate, mainly prepared from citrus peel and apple pomace, commonly known as pectins. These raw materials are used because they produce pectin of superior quality, contain a relatively large amount of pectin and are available in sufficient quantities to make them commercially viable.

### Regulatory Information

- Approved for GRAS food substance under section 184.1588 in Title 21 set by the U.S. Code of Federal Regulations (21 CFR 184.1588).
- Food Chemical Codex- Food Status: Direct food additive.
- European Community- Food Status: E-440, ADI: Not specified.
- FAO/WHO Codex Alimentarius Commission- ADI: Not specified.
- CAS No. 9000-69-5
- EINECS number- 232-553-0

### General Properties:

**Pectoluc®** has excellent ability to impart texture. Its main properties are:

- Soluble in hot water.
- Creamy-Light Brown free flowing coarse powder.
- Capable of forming gels with high contents of soluble solids and low pH values.
- The classical application is giving the jelly-like consistency to jams or marmalades.
- Chemically it consists primarily of a chain of galacturonic acid units, which are linked by  $\alpha$ -1, 4 glycosidic bonds. The galacturonic acid chain is partially esterified as methyl esters. The functional properties of pectin are largely determined by the degree of esterification (DE) of the pectin molecules.

### Grades

Lucid Colloids Ltd. offers a number of different **Pectoluc®** pectin types. Jam is the traditional application for pectin, but today this is not the only one. **Pectoluc®** pectins are finding increasing use, particularly as gelling agents, but also as viscosity builders, protective colloids and stabilizers in a variety of food, acidified milk and beverage products.

**Pectoluc®** pectins for food application are usually standardized to ensure performance properties are kept constant and predictable from batch to batch in spite of natural variation.

Please do not hesitate to ask for additional information and samples of our broad product range.



### Preparation of Solutions

**Pectoluc®** is a polymer soluble in hot water. Rapid dissolution requires even dispersion of **Pectoluc®** particles in the aqueous medium. For that reason, intense agitation of the solution is necessary when introducing **Pectoluc®**. Insufficient dispersion will cause lumps. Pre-blending **Pectoluc®** with other dry ingredients facilitates the preparation of **Pectoluc®** solutions.

### Packing:

This product is available in 25 Kg laminated paper bags as a moisture barrier.

### Storage:

Store product in a dry and cool place, away from heat and out of the sun. Once package is opened, consume within reasonable time. Store opened and unused packages after adequate re-sealing to avoid contamination and moisture ingress. Shelf life is 2 years from the date of manufacture.

**Pectoluc®** solutions, however, although more resistant to microbial attack than most other water-soluble polymers, should be protected by adequate preservatives when storage time shall exceed 24 hours. **Pectoluc®** is compatible with most commonly used preservatives.

### Safety, Health, Environment and Handling:

See Material Safety Data Sheet.