

PRODUCT DATA SHEET

GENU® pectin type YM-115-L



File no.: 0001034-14

Revision date: August 11, 2005

Description GENU® pectin type YM-115-L is a high ester pectin extracted from citrus peel and standardized by addition of sucrose.

Features

- Stabilizing agent in yoghurt drinks with low milk solids not fat

Typical Applications

- Yoghurt drinks with low milk solids not fat

Typical Use Level 0.2 - 0.4%

Standard packaging Packed in 25 kg paper bags. All packaging material complies with FDA and EU food contact legislation.

Regulatory Compliance The hydrocolloid(s) in question complies with current purity criteria according to

- Food Chemicals Codex
- FAO/JECFA specifications
- EU directive

Further details appear from:

| <u>GENU publication</u> | <u>Title</u> |
|-------------------------------|-----------------------------------|
| Product Specification 0000001 | Purity specifications for pectins |

Labeling information GENU® pectin type YM-115-L

E440 Pectin standardized with sucrose, CAS: 9000-69-5, 57-50-1
For manufacture of foodstuffs and not for retail sale.

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| Specifications | Property | Specification | Method |
|----------------|-----------------------|---------------|---------|
| | pH of 1% solution | 3.6 - 4.4 | 0006041 |
| | Loss on drying, % | <=12.0 | 0006042 |
| | Stab, 3% MSNF, °YOG-C | 110 - 130 | 0102053 |

- Other characteristics**
- Texture free-flowing powder
 - Particle size less than 1% gum on a 0.250 mm test sieve
 - Colour cream to light tan
 - Essentially flavourless, free from off-flavours and odours
 - Degree of esterification not specified, typically 72%

Best before When stored in a roofed and well ventilated area in the unopened original package, the product may be stored for up to 12 months from the date of production without showing significant difference in functional properties.

Documentation Test methods and Nutritional Data Profiles are available upon request. CP Kelco reserves the right to use company test methodology.

Production facilities Possible production facilities of CP Kelco:
CP Kelco, Grossenbrode, Germany
CP Kelco, Limeira, Brazil
CP Kelco, Lille Skensved, Denmark

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