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High Methoxyl Pectin Specification

High methoxyl pectin has a relatively high portion of the carboxyl groups as methyl esters, greater than 50%. High methoxyl pectin can be divided into rapid set, medium rapid set and slow set pectin depending on the setting time and temperature.

Gels made with High methoxyl pectins have a firm and short structure, and are clear, with a good flavor release. These gels are not heated reversible.


Apart from the setting time, HM pectins are standardized with respect to SAG grade, gel strength, setting temperature, viscosity, and protein stability depending on the final application.

E No.	E440
CAS No.	900-69-5
Einecs No.	232-553-0
HS code	1302200000
Specification	High methoxyl and Low methoxyl Pectin
Packaging	25kg
Place of origin	China
Certificate	Haccp, Kosher, Hala,ISO
Payment terms:	T/T or L/C
Port of dispatch	Shanghai, Tianjin, Qindao
Applications	High methoxyl pectin is the most commonly used pectin, and it breaks into two main categories: Rapid Set and Slow Set. Rapid and Slow Set pectins both react the same way in most situations; however, what separates them from each other is set time and set temperature. Rapid Set pectin will set faster

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	<p>and set at a higher temperature than Slow Set. Because of this, a user would choose Rapid Set pectin for any jams and jellies requiring suspension of matter (such as fruit, peppers, etc.). Slow Set pectin would be chosen for jellies that don't require suspension. You could use Rapid Set for both situations, but could only use Slow Set for jellies without suspended matter. Our Pacific Pectin Mix for standard sugar jams and jellies is High methoxyl pectin.</p>
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High methoxyl pectin	
Item	Specification
Degree of esterification	>50%
Galacturonic acid	>65 %
pH of 1% solution	2.8-3.3
Loss on drying, %	<=12
Texture	free-flowing powder
Particle size	less than 0.250 mm test sieve
Colour, Flavor	A creamy-white to light brown, of neutral odor and flavor
Ash content	< 5%
Acid-insoluble ash	1%
SO ₂	<50mg/kg
Free methyl, ethyl and isopropyl alcohol	1%

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Heavy metal	
Arsenic content (ppm)	≤3.0 ppm
Lead content(ppm)	≤5 ppm
Microbiology	
Total Plate Count (cfu/g)	≤1000
Yeast & Moulds(cfu/g)	≤100
E. coli	Absent
Salmonella	Absent
Coliforms	Absent
Staphylococcus aureus	Absent

We're Food grade High methoxyl pectin **Manufacturers, Suppliers and Wholesalers** in China. Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

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