

SPECIFICATION

Product Name: Pectin Powder Food Grade
Chemical Formula: $(C_6H_{10}O_7)_n$
CAS Number: 9000-69-5
Molecular Weight: 50,000 to 150,000 g/mol
Appearance: White to light yellowish fine powder
Odor: Odorless

Chemical Composition

Parameter	Unit	Typical Value	Specification (Min./Max.)
Jelly grade USA - SGA	-	146	145 – 155
Degree of esterification	%	65.0%	62 – 68%
pH of 1% Solution	-	3.4	2.9 – 3.6
Loss on drying	%	8.5%	Max. 12%

Physical Properties

- Solubility: Soluble in water. Insoluble in ethanol. Insoluble in acetone.

Shelf Life & Storage

- Shelf Life: 2 years from date of manufacture under recommended storage.
- Storage Conditions: Store in a cool, dry place at 15–25°C, away from heat, direct sunlight, and moisture. Keep the container tightly closed in the original packaging and store in a well-ventilated area to prevent moisture absorption and maintain product quality and gelling performance.

Applications

- Use: Widely used as a gelling agent, thickener, stabilizer, and texturizing agent in food and beverage products. It is commonly used in jams, jellies, fruit preserves, confectionery, dairy products, bakery fillings, fruit juices, and beverages to improve texture, viscosity, gel formation, and product stability. It is also used as a source of soluble dietary fiber in functional foods and nutraceutical formulations.

-Dosage: Depends on the intended application, desired gel strength, viscosity, and product formulation. In food products, it should be used according to formulation requirements and applicable food regulations.

Packaging

- Standard Packing: 25 Kgs pp bag with inner liner or as per customer requirement.
- Labeling: Product name, batch number, net weight, manufacture date, expiry date, and manufacturer details.
- * Specifications are based on the manufacturer's provided specifications.