

SPECIFICATION

Product Name: Pectin Buffer Food Grade
Chemical Formula: N/A
CAS Number: 9000-69-5
Molecular Weight: 50,000 to 150,000 g/mol
Appearance: White to off white to light cream powder
Odor: Odorless

Chemical Composition

Parameter	Unit	Typical Value	Specification (Min/Max.)
Jelly Grade USA-SAG	-	Standard does for jelly 2% pectin	Standard does for jelly 2% pectin
Degree of Esterification	%	67.0%	65 – 70%
pH of 1% Solution	-	4.6	4.0 – 4.5
Loss on drying	%	8.9%	Max. 12%

Physical Properties

- Solubility: Insoluble in water. Insoluble in ethanol. Insoluble in acetone. Insoluble in ether. Insoluble in vegetable oils. Insoluble in chloroform.

Shelf Life & Storage

- Shelf Life: 3 years from date of manufacture under recommended storage.
- Storage Conditions: Store Pectin Buffer Food Grade in a cool, dry, and well-ventilated place, preferably at 15–25°C. Protect from direct sunlight, excessive heat, moisture, and humidity. Keep the container tightly closed in the original, properly sealed packaging to prevent moisture absorption and contamination. Store away from strong odors, strong oxidizing agents, and incompatible materials. Use clean, dry handling equipment during dispensing to maintain the product's free-flowing characteristics, gelling performance, stability, and overall quality throughout its shelf life.

Applications

- Use: Widely used in the food and beverage industry as a gelling agent, stabilizer, thickener, buffering agent, and texture modifier. It is commonly incorporated into jams, jellies, marmalades, fruit preparations, confectionery, fruit juices, beverages, dairy products, yogurt, desserts, bakery fillings, sauces, and processed fruit products. It helps to control pH, improve gel formation, enhance viscosity, maintain product consistency, prevent syneresis (water separation), and improve texture, mouthfeel, and shelf stability in food formulations. It is also used in low-sugar and reduced-sugar products to achieve consistent gel strength and product quality.

- Dosage: Depends on the food application, desired gel strength, pectin type, sugar content, and product formulation.

Packaging

- Standard Packing: 25 Kgs woven 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.