



### Cuisine Tech

## 163414 - Apple Pectine Vegan Kosher

Light beige color, neutral aroma. Used As a gelifier for pates des fruits and glazes. Slow set, spreadable gel texture. Dextrose content is variable, 25-45%. The dextrose is derived from wheat and is GMO free. In a 2.5% solution in distilled water at room temperature: 2.8 is the ph.



## Nutrition Facts

Servings per Container 5  
Serving size 100.0g (100g)

Amount per serving  
**Calories 245**

	% Daily Value*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	0%
Trans Fat	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 25g	<b>9%</b>
Dietary Fiber 65g	<b>232%</b>
Total Sugars 25g	
Includes 25g Added Sugar	<b>50%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 1mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

A polysaccharide from plant cell walls. Apple pectin is a type of soluble fiber found naturally in apples. Extracted pectin is commonly used to thicken jams and preserves, but can also be taken as a dietary supplement. Apple pectin is believed by some to improve digestive health and help prevent or treat gastrointestinal and metabolic disorders. If you want to thicken a soup or sauce that contains sugar, add about 1/8 teaspoon of pectin per cup of liquid, then boil it for about 30 seconds to activate.

### Ingredients

High methylester apple pectin (water soluble colloidal carbohydrate) standardized with dextrose 56%-63%esterification.

### ⚠ Allergens

#### Free From:



### Handling Suggestions

Dry and cool (68-72F, 20-22C)

### Serving Suggestions

Ready to use. For pate de fruit, typically combined with sugar BEFORE being added to the mass. Requires the presence of an acid to set properly.

### Prep & Cooking Suggestions

For pate de fruit, typically combined with sugar BEFORE, an example of how to use this product.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Cuisine Tech	Paris Gourmet	Gelatin Mix

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
661053051205	CT1012	163414	00661053051205		1/1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
9lb	6lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	8in	10in	0.56ft3	12x5	351days	60°F / 77°F



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## Nutrition Analysis - By Measure

Calories	245	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates...	25g	Saturated Fat	0g	Iron	0mg
Sugars	25g	Added Sugars	25g	Potassium	1mg
Dietary Fiber	65g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

