



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

5 Servings Per Container

Serving size **100.0g (100g)**

Amount per serving
Calories 245

% Daily Value*

Total Fat 0 g **0%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 0 mg **0%**

Total Carbohydrate 25 g **8%**

Dietary Fiber 65 g **232%**

Total Sugars 25 g

Includes 25 g Added Sugar **%**

Protein 0 g

Vitamin D 0 mcg **0%**

Calcium 0 mg **0%**

Iron 0 mg **0%**

Potassium 1 mg **0%**

* 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:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Dry and cool (68-72F, 20-22C)---
UNIT UPC: 661053051205

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
Cuisine Tech	Paris Gourmet

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

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

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12 in	8 in	10 in	0.56 ft3	12x5	511 days	60 °F / 77 °F



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Nutrition Analysis - By Measure

Calories	245	Total Fat	0 g	Sodium	0 mg
Protein	0	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates...	25 g	Saturated Fat	0 g	Iron	0 mg
Sugars	25 g	Added Sugars	25 g	Potassium	1 mg
Dietary Fiber	65 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(U)		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

