

Conventional apple pectin (for jam sugar 2:1) 1kg

Pectin can be used to make jellies, jams, and preserves. It causes the fruit mixture to gel and acquire a smooth, spreadable consistency. Low-esterified apple pectin (degree of esterification 36-44%), standardised with sucrose for defined rheological properties. Pectin consists of partial methyl esters of polygalacturonic acid and their sodium, potassium, calcium, and ammonium salts, not amidated. This pectin may be used for the production of organic products in accordance with Annex V Part A of Regulation (EU) 2021/1165.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	975 kj
Calorific value kcal	233 kcal
Fat	1 g
Of which saturated fatty acids	1 g
Carbohydrates	20 g
Of which sugar	20 g
Fibers	70 g
Protein	1 g
Salt	2.5 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
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Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein