

# Beverages and Sherbets

## 1. Soft Drinks and Sherbets

Type of Pectin	DE°	DA°	Standardization with Neutral Sugars + Composition	Characteristics + Properties	Main Area of Application
Classic AJ 201	72-78 %	-	const. viscosity E 440	Apple Pectin, turbidity stabilizing, viscosity increase	<ul style="list-style-type: none"><li>• stabilizing turbidity in soft drinks (pH 2.7 - 4.5)</li><li>• water ice, sherbets (Dosage: 0.05 - 0.30 %)</li></ul>
Classic CJ 201	68-76 %	-	const. viscosity E 440	Citrus Pectin, turbidity stabilizing, viscosity increase	<ul style="list-style-type: none"><li>• stabilizing turbidity in soft drinks (pH 2,7 - 4,5)</li><li>• water ice, sherbets (Dosage: 0.05 - 0.30 %)</li></ul>
Instant CJ 204	68-76 %	-	const. viscosity E 440	instantized Citrus Pectin, turbidity stabilizing, viscosity increase	<ul style="list-style-type: none"><li>• stabilizing turbidity in soft drinks (pH 2.7 - 4.5)</li></ul>
Combi AC 10	60-65 %	-	const. viscosity E 440	Pectin on the basis of apple and citrus raw materials, improves melting behaviour and crystallization	<ul style="list-style-type: none"><li>• water ice, sherbets (Dosage: 0.1 - 0.3%)</li></ul>

DE° = degree of esterification / DA° = degree of amidation