## **Pharmaceuticals, Cosmetics and Non-Food Products**

## 1. Dietetic, Pharmaceutical and Cosmetic Products and Dietary Fibre Enrichment

Dietary Fibre Enrichment							
Type of Pectin	DE°	DA°	Standardization + Composition	Characteristics + Properties	Main Area of Application		
Classic AU 201 USP	68-78%	-	No sugars added, therefore the gelling properties are ex- posed to the natural variations of pectin. E 440	Apple Pectin, pure pectin, unstandardized, USP standard	dietetic and pharmaceutical products, e.g. positive effect on serum cholesterol level cosmetic products dietary fibre enrichment		
Classic CU 201	68-76%		No sugars added, therefore the gelling properties are ex- posed to the natural variations of pectin. E 440	Citrus Pectin, pure pectin, unstandardized	dietetic and pharmaceutical products cosmetic products		
Classic AU 202	68-76%		No sugars added, therefore the gelling properties are ex- posed to the natural variations of pectin. E 440	Apple Pectin, pure pectin, unstandardized	dietetic and pharmaceutical products, e.g. – positive effect on serum cholesterol level dietary fibre enrichment		
Classic AU 701	36-44%	-	No sugars added, therefore the gelling properties are ex- posed to the natural variations of pectin. E 440	Apple Pectin, pure pectin, unstandardized	dietetic and pharmaceutical products, e.g. – positive effect on serum cholesterol level – heavy-metal and radionuclide catching cosmetic products		
Classic CU 701	34-38%	-	No sugars added, therefore the gelling properties are ex- posed to the natural variations of pectin. E 440	Citrus Pectin, pure pectin, unstandardized	dietetic and pharmaceutical products cosmetic products		

			posed to the natural variations of pectin. E 440	USP standard			
Classic GU 401 USP	>60%	-	No sugars added, therefore the gelling properties are ex- posed to the natural variations of pectin. E 440	Grapefruit Pectin, pure pectin, unstandardized, USP standard			
Classic RU 301	>50%	-	No sugars added, therefore the gelling properties are ex- posed to the natural variations of pectin. E 440	Beet Pectin, pure pectin, unstandardized			
DE° = degree of esterification / DA° = degree of amidation							
- degree or estermedion / DA = degree or annoalion							

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Citrus Pectin.

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· dietetic and pharmaceutical

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· cosmetic products · dietary fibre enrichment

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· cosmetic products · dietary fibre enrichment

· dietetic and pharmaceutical products · cosmetic products · dietary fibre enrichment

- positive effect on serum cholesterol level

Classic CU 401

USP

> 60%