

Delicatessen

1. Ketchup, Sauces and Chutneys

Type of Pectin	DE°	DA°	Standardization with Neutral Sugars + Composition	Characteristics + Properties	Main Area of Application
Classic AD 501	48 - 56 %	-	const. flow behaviour E 440, E 333	Apple Pectin, thickening and definition of yield point	<ul style="list-style-type: none">ketchup, sauces and chutneys (SS 20 - 40 %, pH 3.0 - 3.8)
Amid AD 015-A	28 - 33 %	18 - 22 %	const. gelling strength E 440, E 340, E 341	amidated Pectin, high calcium sensitivity, high viscous, reversible texture	<ul style="list-style-type: none">crème fraîche, mayonnaise

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