



## Microbiological Specification Classic, Combi, Amid, Standard and Instant Pectins

**Directive:** Total plate count aerobes: according to method of Plate-Count-Agar  
Pathogenic germs: according to modified method of Ph. Eur. 1997, cap. 2.6.12/13

**Specification:** Total plate count aerobes:

bacteria:	< 500 CFU/g pectin
yeast and mould:	< 100 CFU/g pectin

Staphylococcus aureus:	not traceable in 25 g pectin
Pseudomonas aeruginosa:	not traceable in 25 g pectin
Salmonella:	not traceable in 25 g pectin
Escherichia coli:	not traceable in 10 g pectin
Enterobacteriaceae:	not traceable in 1.0 g pectin
Anaerobic bacterias:	not traceable in 0.1 g pectin

For the product pectin there are no legal requirements or maximum levels for total plate count aerobes (bacteria and yeast/mould).

Due to the specific production technology pectin is a product with very little microbiological impurities. Our pectins are controlled routinely according to a microbiological sampling plan.