

# Pectin safety regulations

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Pectin is globally recognized as an extremely safe food additive. Its components and usage are regulated under the Food Additive Act and are also recognized by the International Codex Alimentarius

The Joint Expert Committee on Food Additives of the Food and Agriculture Organization of the United Nations and the World Health Organization believes that an acceptable daily intake is not stipulated. On this basis, it is also included in the general standard for food additives. On the website of the Joint Expert Committee on Food Additives

([http://apps3.fao.org/jecfa/additive\\_specs/foodad-q.jsp](http://apps3.fao.org/jecfa/additive_specs/foodad-q.jsp)) Enter the INS code 440 to obtain pectin.

The current code provides detailed regulations.

The EC food science committee also points out the pectin (E440 (I)) and amide pectin (E440 (ii)) daily intake are unrestricted, detailed regulations are form in the official journal published L334 number 41 volumes on November 11, 1998 committee instructions 98/86 / EC. Pectin can be used in most foods under the condition of quantification based on satisfaction.

The view of the US Food and Drug Administration is that it is generally considered safe and can be used for all non-standardized foods. The detailed provisions of the latest Codex on Edible Chemicals can be found in Appendix 1 of the 4th Edition of the Codex on Edible Chemicals, which came into effect on December 1997.

\* Quoted from the website of the International Pectin Producers Association: [www.ippa.info](http://www.ippa.info)