

Erythritol

DESCRIPTION

Erythritol is a white, anhydrous, non-hygroscopic, crystalline substance with a mild sweetness and appearance similar to sucrose. As a bulk sweetener, erythritol provides volume, texture and microbiologic stability similar to sucrose. Erythritol is 60-70% as sweet as sucrose, depending on the food system. It is soluble in water and slightly soluble in alcohol.

Chemical Name: 1,2,3,4-Butanetetrol
CAS: 149-32-6

Molecular Weight: 122.12
Formula: C₄H₁₀O₄

SUGGESTED USES

Beverages, Baked Goods, Frozen Dairy Desserts, Chewing gum, Hard candies, Fats and Oils, Snack Foods, Yogurt, Gelatins, Sauces, Syrups, Breakfast Cereals, Condiments

SPECIFICATIONS

Test Item	Specification
Appearance	White crystal granule / powder
Sensory	Clean Sweet Taste, No Unusual Odor
pH	5.0 – 7.0
Loss on Drying	≤ 0.2%
Assay (Dried Basis)	99.5% - 100.5%
Melting Point	119° C – 123° C
Residue on Ignition	≤ 0.1%
Reducing Sugars	≤ 0.3%
Ribitol and Glycerol	≤ 0.1%
Lead	≤ 1 ppm
Arsenic	≤ 2 ppm

FORMS

Powder & Granular

PACKAGING

25 kg net weight fiber drums with inner liner or as otherwise agreed upon.

SHIPPING & HANDLING

Transport under cool, dry conditions.

STORAGE

Erythritol should be stored in well closed containers in a clean, dry and odor free environment.

SHELF LIFE

The shelf life of this material is 2 years from the date of manufacture if stored in a cool, dry environment.

This material is Kosher, Parve and Halal Certified.

