

Sucralose

DESCRIPTION

Sucralose is a white to off white crystalline powder. It is freely soluble in water, methanol, and alcohol. It is slightly soluble in ethyl acetate. It functions as a nonnutritive sweetener/flavor enhancer. Sucralose has a clean, sweet taste that is approximately 600 times sweeter than sugar.

Formula: $C_{12}H_{19}Cl_3O_8$

CAS: 56038-13-2

EINECS Number: 259-952-2

Molecular Weight: 397.64

E Number: E955

Flashpoint: Not Applicable

SUGGESTED USES

Baking, Carbonated Soft Drinks, Powdered Soft Drinks, Juices, Ice Cream, Yogurts

SPECIFICATIONS

Test Item	Specification
Appearance	White Crystal
Purity	98.0 % ~ 102.0%
Specific Rotation	+84° ~ +87.5°
Water	≤ 2.0%
Residue on Ignition (sulfate)	≤ 0.7%
Heavy Metals (as Pb)	≤ 10mg/kg

FORMS

Powder, Granular, Micronized Powder, Fine Sucralose Powder, Liquid

PACKAGING

25-kg cardboard drums with two PE liner bags or as otherwise agreed upon.

SHIPPING & HANDLING

Transport under cool, dry conditions, in well closed containers.

STORAGE

Sucralose should be stored in well closed containers in a cool, dry environment.

SHELF LIFE

The shelf life of this material is 2 years from the date of manufacture if stored in recommended conditions.

CONFORMITY WITH

FAO-WHO Specifications

Food Chemicals Codex

European Commission Regulation No. 231/2012

Japanese Standards for Food Additives

US Pharmacopoeia

This material is Kosher Pareve and Halal Certified

