Micronized Sucralose Powder

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: C₁₂H₁₉CL₃O₈ Molecular Weight: 397.64

CAS:56038-13-2 E Number: E955

EINECS Number: 259-952-2 Flashpoint: Not Applicable

SUGGESTED USES

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

Test Item	Specification	Test Method / Reference
Identification a. Solubility, b. Infrared Absorption, c.Thin Layer Chromatography	Meets Requirements	Current FCC, JECFA, EP
Assay (on anhydrous basis)	98.0% to 102.0%	Current FCC, USP/NF, JECFA, EP
Water	≤ 2.0%	Current FCC, USP/NF, JECFA, EP
Lead	≤ 1 ppm	Current FCC, JECFA, EP
Methanol	≤ 0.1%	Current FCC, USP/NF, JECFA, EP
Residue on Ignition / Sulphated Ash	≤ 0.7%	Current FCC, USP/NF, JECFA, EP
Optical (Specific) Rotation (on anhydrous basis)	+84.0° to +87.5°	Current FCC, USP/NF, JECFA, EP
Related Substances (EP, FCC) Related Compounds(USP/NF) Other Chlorinated Disaccharides (JECFA)	≤ 0.5%	Current FCC, USP/NF, JECFA, EP
Hydrolysis Products (USP/NF, FCC) Impurities H and I(EP) Chlorinated Monosaccharides (JECFA)	≤ 0.1%	Current FCC, USP/NF, JECFA, EP
Heavy Metals (as Pb)	≤ 10 ppm	Current USP/NF, EP
Arsenic	≤ 3 ppm	Current FCC
Residual Solvents	Meets Requirements	Current USP/NF
Particle Size	NMT 10% on 1200 Mesh	Internal Method
Total Aerobic Plate Count	≤ 250 CFU/g	GB
Yeast and Mold Count	≤ 50 CFU/g	GB
Coliforms	≤ 3.0 MPN/g	GB
Escherichia Coli	Negative/g	GB
Salmonella	Negative/25g	GB
Triphenylphosphine Oxide	≤ 150 ppm	Current JECFA, EP

CFU = Colony Forming Units JP = Japanese Pharmacopeia FCC = Food Chemical Codex EP = European Pharmacopeia USP/NF - United States Pharmacopeia-National Formulary GB= China National Standard Method JECFA = Joint FAO/WHO Expert Committee on Food Additives







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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

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.

LOT CODE EXPLANATION

Example: 201305020 2013 = Year (2013) 05 = Month (May)

020 = Batch (20th batch)

NUTRITIONAL DATA

Nutrient	Per 100 grams
Calorie (kcal)	0
Water (g)	<0.2
Protein (g)	0
Fat (g) Saturated Mono-unsaturated Poly-unsaturated	0
Vitamins(mg)	0
Carbohydrates (g)	0
Sugar (g)	0
Dietary Fiber (g)	0
Cholesterol (mg)	0
Calcium (mg)	15
Iron (mg)	0
Niacin (mg)	0
Phosphorus (mg)	0
Potassium (g)	0
Riboflavin (mg)	0
Sodium (mg)	0
Protein (g)	0
Thiamin (mg)	0
Ash	<0.7

This data is calculated from standard analytical data. The zero values are based on process knowledge and raw materials used.

Sucralose is chemically pure and contains no additives, preservatives or colors.

