

Neotame

DESCRIPTION

Neotame is N-[N-(3,3-dimethylbutyl)-L-aspartyl]-L-phenylalanine 1-methyl ester. It is a white, crystalline powder that has a sweet taste. It is sparingly soluble in water and very soluble in alcohol. The pH of a 0.5% solution is between 5.0 and 7.0. Neotame has a clean, sweet taste that is approximately 8,000- 14,000 times sweeter than sugar.

This material is Kosher, Pareve and Halal Certified.

Formula: $C_{20}H_{30}N_2O_5$

CAS: 165450-17-9

Molecular Weight: 378.47

E Number: E961

EINECS Number: Not Applicable

Flashpoint: Not Applicable

SUGGESTED USES

Beverages, Tabletop Sweeteners, Baked Goods, Dry Mixes, Yogurts, Ice Cream, and Cereals.

Test Item	Specification	Test Method / Reference
Identification	Meet Requirements	Current FCC / USP-NF / JECFA
Assay (on dry basis)	97.0% to 102.0%	Current FCC / USP-NF / JECFA
Water	≤ 5.0%	Current FCC / USP-NF / JECFA
Residue on Ignition / Sulphated Ash	≤ 0.2%	Current FCC / USP-NF / JECFA
Optical (Specific) Rotation $[\alpha]_D^{20}$	-43.4° and -40.0°	Current FCC / USP-NF / JECFA
pH (0.5% Solution)	5.0~7.0	Current FCC / JECFA
Lead	≤ 1 ppm	Current FCC / JECFA
N-(N-(3,3-Dimethylbutyl)-L-alpha-Aspartyl)-L-Phenylalanine	≤ 1.5%	Current FCC / USP-NF / JECFA
Other Related Substances	≤ 2.0%	Current FCC / USP-NF / JECFA
Residual Solvents	Meets Requirements	Current USP/NF
Melting Point	81°-84°	Internal
Total Aerobic Plate Count	≤ 250 cfu/g	GB
Yeast and Mold Count	≤ 100 cfu/g	GB
Coliforms	≤ 10.0 MPN/g	GB
Staphylococcus	Negative	GB
Salmonella	Negative/25g	GB

FCC = Food Chemical Codex

GB= China National Standard Method

CFU = Colony Forming Units

USP/NF - United States Pharmacopeia-National Formulary

JECFA = Joint FAO/WHO Expert Committee on Food Additives

MPN = Most Probable Number



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CONFORMITY WITH

FAO-WHO Specifications
Food Chemicals Codex
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

Recommended to be stored in an odor-free environment. Low humidity conditions are recommended to minimize caking/degradation potentials.

STORAGE

Neotame should be stored in a cool, dry ambient environment. Avoid high heat. Recommended storage conditions are 59° to 86° F (15° - 30° C) and 35% to 60% relative humidity.

SHELF LIFE

The shelf life of this material is 5 years from the date of manufacture if stored in ambient room temperature conditions. Product should be reevaluated if it exceeds expiration date.

LOT CODE EXPLANATION

Example Lot: HT210101A
HT = Huatian
21 = Year Manufactured: 2021
01 = Month Manufacture: January
01 = Batch manufactured: #01
A = Production line

NUTRITIONAL DATA

Nutrient	Per 100 grams
Water(g)	5.0
Protein(g)*	0
All Fats(g)	0
Ash(g)	0
Calories(kcal)	0
Carbohydrates(g)	0
Sugar(g)	0
Dietary Fiber(g)	0
Cholesterol (mg)	0
Calcium(mg)	0
Iron(mg)	0
Potassium(mg)	0
Sodium(mg)	0
Vitamins	0

This data is calculated from standard analytical data.
The zero values are based on process knowledge and raw materials used.
Neotame is chemically pure and contains no additives, preservatives or colors.

