

■ Sucralose

Introduction

Sucralose is a non-caloric, high-intensity sweetener that is 600 times sweeter than sucrose. Sucralose retains its sweetness over a wide range of temperatures and storage conditions in variety of applications. Because of its extended shelf-life stability, food manufacturers use Sucralose to create great tasting new foods and beverages in categories such as canned fruit, low-calorie fruit drinks, baked goods, sauces and syrups. Sucralose also can be used as a sweetener in nutritional supplements, pharmaceuticals, vitamins, and mineral supplements.

Ingredient

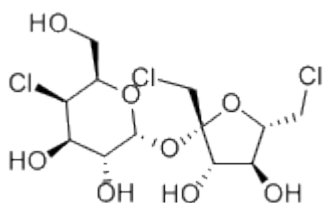
Chemical Name 1',4,6'-Trichloro-galacto-sucrose

CAS 56038-13-2

MF C₁₂H₁₉Cl₃O₈

MW 397.63

MS



Item and Standard

ITEM	UNIT	STANDARD
Appearance		White Crystal
Purity	%	98.0 % ~ 102.0%
Specific Rotation[α]		+84° ~ +87.5°
Water	%	≤ 2.0%
Residue on Ignition (sulfate)	%	≤ 0.7%
Heavy Metals (as Pb)		≤ 10mg/kg

Application

- ▶ Pharmaceuticals
- ▶ Carbonated Soft Drinks
- ▶ Tabletops
- ▶ Baked Goods
- ▶ Powder Soft Drinks
- ▶ Ice Cream



▶ Tablets

▶ Yogurt



Packaging

25kg

Storage

Please reading safety data sheet before carrying or using the product.
Cool and dry, keep tightly closed, quality guarantee period is two years.