

Erythritol

Cat. No. COP19 Lot. No. (See product label)

SPECIFICATION

Product Overview Erythritol, one kind of polyol materials, widely and naturally exists in lots of foods such as mushroom, watermelon, pear, grape and so on. Meanwhile it also can be found in fermented foods such as cheese, red wine, rice wine, beer and soy sauce. Erythritol has 70% sweetness of sugar. It is the unique no-cal sweetener of sugar polyols and has some functional properties including cool mouthfeel, low-calorie and high tolerance, which make it safe and healthy sugar substitute suitable for people suffering diabetes, obesity and decayed tooth.

Source Corn

Molecular formula C₄H₁₀O₄

Molecular weight 122.12

Sweetness About 70%

Appearance White crystallized powder.

Taste Sweet, no odor

Purity Above 99.5%

PH value 5-7

Conductivity Below 20us/cm

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Arsenic	Below 0.3mg/kg
Lead	Below 1mg/kg
Loss on drying	Below 0.2%
Residue on ignition	Below 0.1%
Glycerol & ribitol	Below 0.02%
Reducing sugar	Below 0.3%
Non soluble residues	Below 15mg/kg
Viable counts	Below 300cfu/g
Coliform organisms	Negative
Yeast and moulds	Below 100cfu/g
Applications	Beverages: Low-energy sports drinks, fruit juice and fruit juice beverages, tea drinks, coffee; Toothfriendly: tooth pastes and other mouth cleaning products; Chocolate; Ice cream; Yoghourt and milchigs; Bread, cake and wafer biscuit; Candies and jelly; Mix with intensive sweeteners such as stevia to cover its bitter after taste; Chewing gum; Table-top sweetener.