

Allulose Powder

DESCRIPTION

Allulose is a low-calorie monosaccharide sugar that has the taste and texture of sucrose but with 90% less calories. It is approximately 70% as sweet as sucrose and is also known as D-psicose. Allulose is recognized as GRAS by the US FDA and can be found naturally in wheat, figs, raisins and jackfruit. Allulose is not metabolized by the body and therefore does not increase blood glucose or insulin levels. Allulose is highly soluble and similar to sucrose as its solubility increases with temperature.

Formula: $C_6H_{12}O_6$

Molecular Weight: 180.16

CAS: 551-68-8

Flashpoint: Not Applicable

SUGGESTED USES

Beverages, Baked Goods, Frozen Dairy Desserts, Chewing gum, Hard Candies, Snack Foods, Yogurt, Gelatins, Sauces, Syrups, Breakfast Cereals, Condiments

SPECIFICATIONS

Test Item	Specification
Appearance	White crystal powder or syrup
Allulose (Dry Basis %)	≥98.5%
Taste Sweet	Sweet
pH	3-7
Ash(Sulphate)	≤0.1(g/100g)
Arsenic (As)	≤0.5(mg/kg)
Lead (Pb)	≤1.0(mg/kg)
Total Aerobic Count(CFU/g)	≤1000
Total Coliform(MPN/100g)	≤3
Mold and Yeast(CFU/g)	≤25
Staphylococcus aureus(CFU/g)	≤30
Salmonella	Negative

FORMS

Powder and Syrup

PACKAGING

25 kg net weight fiber drums with inner liner or liquid tote.

SHIPPING & HANDLING

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

STORAGE

Store in a well-closed place with constant low temperature and no direct sun light.

SHELF LIFE

The shelf life of this material is 3 years from the date of manufacture if stored in recommended environment. Product should be reevaluated if it exceeds expiration date.

