Rebaudioside A 97%

DESCRIPTION

Rebaudioside A 97 is a white to off-white, hygroscopic fine crystal or powder having a sweet taste. It is freely soluble in water and sparingly soluble in ethanol. It is obtained from the leaves of the Stevia rebaudiana(Bertoni) plant that can be used as a general sweetener in foods. It is non-caloric natural sweetener that is approximately 200-400 times sweeter than sucrose.

Formula: C₄₄H₇₀O₂₃ CAS: 58543-16-1 Molecular Weight: 967.01

E Number: E960 Flashpoint: Not Applicable

SUGGESTED USES

Diet Soft Drinks, Ready-to-drink teas, Fruit juice drinks, Energy drinks, Flavored waters, Table-Tops, Baked Goods, Cereals, Ice-Cream

Test Item	Specification	Test Method / Reference
Appearance	White Powder	Visual
Identification	Meets the Requirments	Current FCC/JECFA
Rebaudioside A (on dry basis)	≥ 97.0%	Current FCC/JECFA
рН	4.5~7.0	Current FCC/JECFA
Loss on Drying	≤ 5.0%	Current FCC/JECFA
Total Ash	≤ 1.0%	Current FCC/JECFA
Organic Impurities/Residual Solvents	Methanol ≤ 200 ppm	Current FCC/JECFA
	Ethanol ≤ 3,000 ppm	
Arsenic	≤ 1 ppm	AAS ChP2020 Part 4, 2321
Lead	≤ 0.5 ppm	AAS ChP2020 Part 4, 2321
Mercury	≤ 0.1 ppm	AAS ChP2020 Part 4, 2321
Cadmium	≤ 1 ppm	AAS ChP2020 Part 4, 2321
Total Aerobic Plate Count	≤ 1000 CFU/g	GB
Yeast and Mold Count	≤ 100 CFU/g	GB
Escherichia Coli	< 3.0 MPN/g	GB
Salmonella	Negative/25g	GB

FCC = Food Chemical Codex GB= China National Standard Method CFU = Colony Forming Units JECFA = Joint FAO/WHO Expert Committee on Food Additives ChP = Chinese Pharmacopeia MPN = Most Probable Number





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CONFORMITY

FAO-WHO Specifications WITH Food Chemicals Codex

> European Commission Regulation No. 231/2012 This material is Kosher Pareve and Halal Certified

PACKAGING

20 kg net weight fiber drums with inner liner 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

Store in well closed containers in a cool dry environment.

SHELF LIFE

The shelf life of this material is 3 years from the date of manufacture if stored

in recommended conditions.

LOT CODE EXPLANATION Example Lot: 20210101 RA-97

2021 = Year of Manufactured: 2021

01 = Month Manufactured: January

01 = Batch No. #01 RA-97 = Product Code

NUTRITIONAL DATA

Per 100 grams
0
<5.0
0
0
0
0
0
0.2
<1.0
2.6
0.4
0
0
0.1
0
0
0
0
<0.1

This data is calculated from standard analytical data.



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The zero values are based on process knowledge and raw materials used.