

Erythritol

DESCRIPTION

Erythritol is a white, anhydrous, non-hygroscopic, crystalline substance with a mild sweetness and appearance similar to sucrose. As a bulk sweetener, erythritol provides volume, texture and microbiologic stability similar to sucrose. Erythritol is 60-70% as sweet as sucrose, depending on the food system. It is soluble in water and slightly soluble in alcohol.

Formula: $C_4H_{10}O_4$

CAS: 149-32-6

Molecular Weight: 122.12

Flashpoint: Not Applicable

SUGGESTED USES

Beverages, Baked Goods, Frozen Dairy Desserts, Chewing gum, Hard candies, Fats and Oils, Snack Foods, Yogurt, Gelatins, Sauces, Syrups, Breakfast Cereals, Condiments

| Test Item | Specification | Test Method / Reference |
|---------------------------|---|-------------------------|
| Appearance | White crystal granule/powder | Current FCC |
| Identification | Meets the Requirements | Current FCC |
| Sensory | Clean Sweet Taste, No Unusual Odor | Internal |
| Assay (on dry basis) | 99.5-100.5% | Current FCC |
| pH | 4.5~7.0 | Internal |
| Loss on Drying | ≤ 0.2% | Current FCC |
| Melting Point | 119-123 ° | Current FCC |
| Residue on Ignition | ≤ 0.1% | Current FCC |
| Reducing Sugars | ≤ 0.3% | Current FCC |
| Ribitol and Glycerol | ≤ 0.1% | Current FCC |
| Lead | ≤ 0.5 ppm | Current FCC |
| Arsenic | ≤ 2 ppm | Internal |
| Total Aerobic Plate Count | ≤ 300 cfu/g | GB |
| Yeast and Mold Count | ≤ 50 cfu/g | GB |
| Coliforms | < 3.0 MPN/g | GB |
| Salmonella | Negative/25g | GB |
| Particle Size | On 20 Mesh ≤ 35% On 60 Mesh ≤ 65% Thru 60 Mesh ≤ 5% | Internal |

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

Food Chemicals Codex
This material is Kosher Pareve and Halal Certified

PACKAGING

25-kg bag with PE liner or as otherwise agreed upon

SHIPPING & HANDLING

Transport under cool, dry conditions.

STORAGE

Erythritol should be stored in well closed containers in a clean, dry and odor free environment.

SHELF LIFE

The shelf life of this material is 2 years from the date of manufacture if stored in a cool, dry environment.

LOT CODE EXPLANATION

Example Lot: 21010172
21 = Year Manufactured: 2021
01 = Month Manufactured: January
01 = Day of Month Manufactured
7 = Number of Production Line
2 = Shift Number

NUTRITIONAL DATA

| Nutrient | Per 100 grams |
|-------------------|---------------|
| Water (g) | <0.2 |
| Protein (g) | 0 |
| Fat (g) | 0 |
| Saturated | 0 |
| Monosaturated | 0 |
| Polyunsaturated | 0 |
| Ash (g) | <0.1 |
| Calorie (kcal) | 0 |
| Carbohydrates (g) | 99.7-100 |
| Sugar (g) | 0 |
| Dietary Fiber (g) | 0 |
| Cholesterol (mg) | 0 |
| Calcium (mg) | 0 |
| Iron (mg) | 0 |
| Niacin (mg) | 0 |
| Phosphorus (mg) | 0 |
| Potassium (mg) | 0 |
| Riboflavin (mg) | 0 |
| Sodium (mg) | 0 |
| Thiamin (mg) | 0 |

This data is calculated from standard analytical data.

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

Erythritol is chemically pure and contains no additives, preservatives or colors.

