

QUALITY IS OUR MAIN INGREDIENT

Est 1995

Page: 1 / 1

DFI-643274V01

SPECIFICATION

Sucralose powder 100 Mesh

FCC VIII, USP 37-NF32, E955

DESCRIPTION	
Country of origin	China
Shelf life	Max 24 months
Appearance	White or almost white powder
SPECIFICATIONS	
Identification (IR)	Pass test
Identification (HPLC)	Pass test
Identification (TLC)	Pass test
Assay	98 - 102 %
Specific Rotation	+84 to +87.5°
pH (10% aqueous solution)	5 - 7
Moisture	Max 2 %
Methanol	Max 0.1 %
Residue on ignition	Max 0.7 %
Arsenic	Max 3 ppm
Heavy metals	Max 10 ppm
Lead	Max 1 ppm
Related Substances	Max 0.5 %
Hydrolysis Products	Max 0.1 %
Particle size	95% pass through 100 mesh
MICROBIOLOGICAL	
Aerobic count	Max 250 cfu/g
Yeasts	Max 50 cfu/g
Moulds	Max 50 cfu/g
Coliforms	Negative
Escherichia Coli	Negative
Staphylococcus aureus	Negative
Salmonella	Negative

Exclusion of Liability

Information contained in this document is accurate to the best of knowledge and beliefs of Direct Food Ingredients. However, it remains at all time the responsibility of the customer to ensure that Direct Food Ingredients materials are suitable and meet the regulations for the particular purpose intended. Direct Food Ingredients accepts no liability whatsoever (except as otherwise provided by law) arising out of the use of information supplied.

Ref: 319613 | Created by TD on 24/03/2016 | Approved by JG on 20/08/2018 | Version 1