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SIRET : 338 502 941 00044 / NAF : 2059Z / N° TVA : FR24 338 502 941

FICHE TECHNIQUE

SUCRALOSE E 955

Réf: 33211

1. PROPERTIES

1.1	Synonym	1,6 -Dichloro-1,6-dideoxy-β-D-fructofuranosyl-4-chloro-4-deoxy-α-D-galactopyranoside
1.2	Molecular Formula	$C_{12}H_{19}Cl_3O_8$
1.3	Molar Mass	397.63 g/mol
1.4	Solubility in Water	30% w/v at 25°C

2. TEST AND SPECIFICATION (Tests according to current FCC/USP/NF/E 955/EP/BP/JECFA for Sucralose)

TEST ITEMS	STANDARD LIMITS	TEST METHODS
Identification		
(A) Identify (IR)	The spectrum of the sample exhibits the same as that of the reference standard.	Current FCC/USP/NF/ E 955/EP/BP
(B) Identify (HPLC)	The retention time of the sample is the same as that of the standard.	Current FCC/ USP/NF
(C) Identity (TLC)	The R_f value of the sample is the same as that of the standard.	Current FCC/USP/NF/ E 955
Assay	98.0% - 102.0% of $C_{12}H_{19}Cl_3O_8$ on the anhydrous basis	Current FCC/USP/NF/ E 955/EP/BP
Lead	NMT 1mg/kg	Current FCC/ E 955 GB25531-2010&GB5009.12-2017
Methanol	NMT 0.1%	Current FCC/USP/NF/ E 955/EP/BP
Hydrolysis Products (Chlorinated Monosaccharide) (Impurities H and I)	Passes test (NMT 0.1%)	Current FCC/USP/NF/ E 955/EP/BP

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Optical (Specific) Rotation $[\alpha]_D^{20}$	Between +84.0° to 87.5° (0.01g/mL, calculated on the anhydrous basis)	Current FCC/ USP/NF/ E 955/EP/BP
Related Substances (Other chlorinated disaccharides)	Passes test (NMT 0.5%)	Current FCC/USP/NF/ E955/EP/BP
Residue on Ignition (Sulphated Ash)	NMT 0.7%	Current FCC/USP/NF/ E 955/EP/BP
Water	NMT 2.0%	Current FCC/USP/NF/ E 955/EP/BP
Heavy Metals (as Pb)	NMT 0.001%	Current USP/NF/EP/BP
Triphenylphosphine Oxide	NMT 150 mg/kg	Current JECFA

3. ADDITIONAL TEST AND SPECIFICATIONS

TEST ITEMS	STANDARD LIMITS	TEST METHODS
Arsenic	NMT 1mg/kg	GB 5009.11-2014
Mercury	< 0.1mg/kg	GB 5009.17-2014
Cadmium	< 0.1mg/kg	GB 5009.15-2014
pH (10% aqueous solution)	5.0～7.0	KH-CX(17)/i-SU(10)
Organoleptic	Passes test	GB 25531-2010
Particle Size	95% < 250 μm	KH-CX(17)/i-SU(20)

4. MICROBIOLOGICAL TEST AND SPECIFICATIONS

TEST ITEMS	STANDARD LIMITS	TEST METHODS
Total Aerobic Count	NMT 250cfu/g	GB 4789.2-2016
Molds and Yeasts	NMT 50cfu/g	GB 4789.15-2016
Total Coliforms	Negative to test (<10cfu/g)	GB 4789.3-2016
Escherichia Coli	Negative to test (<10cfu/g)	GB 4789.38-2012
Staphylococcus Aurreus	Negative to test (Absent in 25g)	GB 4789.10-2016
Salmonella Species	Negative to test (Absent in 25g)	GB 4789.4-2016
Pseudomonas Aeruginosa	Negative to test (Absent in 25g)	SN/T 2099-2008

5. CERTIFICATIONS

5.1 Sucralose complies with FCC, USP/NF, JECFA, E955 (EC), EP, BP and The product is in accordance

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with regulation (EC) 1334/2008.

5.2 Kosher
Sucralose is certified as Kosher.

5.3 Halal
Sucralose is certified as Halal.

5.4 Allergens
This product does not contain any commonly known allergens. No special labeling is required under the current regulations issued by the FDA or the EU.

5.5 Genetically Modified Organisms (GMOs)
This product is not generated from ingredients or processing aids derived from GMOs. It is a GMO free material.

5.6 Bovine spongiform encephalopathy (BSE)
No animal derived ingredients are employed in the production of Sucralose or found inthe facility where Sucralose is manufactured.

6. PACKAGING, HANDLING, STORAGE AND MARKING

6.1 Supplier Packaging
This product is packed in materials that provide adequate, securely sealed protection, and is free from foreign substances, which is then packaged on clean, undamaged GMA 1 pallets.

6.2 Handling and Storage Conditions
Sucralose should be stored in a Controlled Room with temperature below 77°F (25°C) as defined by USP/NF. Storage temperature should not exceed 95°F (35°C) for more than 72 hoursin succession. Sucralose should be stored in a well-closed container in a dry place, and also away from odoriferous materials. Reseal left over materials for future usage.
Notice: Do not expose to direct sunlight.

7. SHELF LIFE

It is recommended that Sucralose should be used within 3 years of the date of manufacture when it is preserved under the conditions listed in Section 6. The product can still be used as food additive if the analysis shows the results are within the standard limits mentioned above after the shelflife expires.