

Xylitol (CAS: 87-99-0), all natural sweetener, the low-calorie sugar replacer is a naturally-occurring 5-carbon polyol sweetener and produced by Bio-hydrogenation—fermentation. It is a all natural polyol Sweetener without side effects. It also benefit to your teeth, stabilize insulin and hormone levels and promotes good health

### Typical Product Specification

ITEMS	Specification
Appearance	A white crystalline or fine powder
Total Carbohydrates (dry basis) %	99% minimum
Xylitol Content	99.5% Minimum
Reducing Sugar (%)	< 0.2%
Lead (ppm)	< 0.1 ppm
Arsenic Content	<0.5 ppm
Ash (%)	<0.5%
Color	White crystalline or white fine powder
Flavor & odor	Sweet taste
Standard Plate count	<1000 cfu/gram
Coliform	Negative
E. Coli	negative
Yeast and Mold	<50 cfu/gram
Salmonella	Negative
Listeria Monocytogenes	negative

### STANDARD PACKAGING

- 25 kg in triple layer Kraft paper bag with plastic liner , 40 bags per pallet.
- Particle size: 20-40, 40-60 and 100-200 mesh
- Shelf Life: 36 months



# Erythritol

All Natural Sweetener



CAS Number: 87-72-9, 5328-37-0  
 Synonym: L-Arabinose; L-(+)-Arabinose; L-Arabinopyranose  
 Molecular Formula: C<sub>5</sub>H<sub>10</sub>O<sub>5</sub>  
 Molecular Weight: 150.13

## Typical Product Specification

ITEMS	Specification
Appearance	A white crystalline or fine powder
Total Carbohydrates (dry basis) %	99% minimum
L-arabinose Content	99.5% Minimum
Lead (ppm)	< 0.1 ppm
Arsenic Content	<2 ppm
Ash (%)	<0.1%
Color	White crystalline or white fine powder
Flavor & odor	Sweet taste
Standard Plate count	<1000 cfu/gram
Coliform	Negative
E. Coli	negative
Yeast and Mold	<50 cfu/gram
Salmonella	Negative
Listeria Monocytogenes	negative

### STANDARD PACKAGING

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- 40 bags per pallet
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Erythritol (CAS #149-32-6) is sugar free sweetener, it derived from sugar and still considered as carbohydrate but have less caloric content. and in most cases have difference physical and chemical properties compare to sugar products. It has been widely used in Sugar free or reduce sugar product to replace sucrose or corn syrup. And have been used in confectionary, foods, oral care, and Nutrition bar, pharmaceutical

### Typical Product Specification

ITEMS	Specification
Appearance	A white crystalline or fine powder
Total Carbohydrates (dry basis) %	99% minimum
Erythritol Content	99.5% Minimum
Lead (ppm)	< 0.1 ppm
Arsenic Content	<2 ppm
Ash (%)	<0.1%
Color	White crystalline or white fine powder
Flavor & odor	Sweet taste
Standard Plate count	<1000 cfu/gram
Coliform	Negative
E. Coli	negative
Yeast and Mold	<50 cfu/gram
Salmonella	Negative
Listeria Monocytogenes	negative

### STANDARD PACKAGING

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