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## Erythritol 100mesh Specification

Erythritol is flavor profile is very similar to sugar, with approximately 70% of the sweetening power of sugar. It is non-cariogenic and has the highest digestive tolerance of the polyols. Since it is natural, it doesn't cause any side effects and tastes almost exactly like sugar without the calories.

Erythritol is primarily used in chewing gums, baked foods and beverages, as well as occurring in fruits such as pear, watermelon and grapes. Sugar alcohols differ from artificial sweeteners because they are exist naturally through plants.

<b>E No.</b>	E968
<b>CAS No.</b>	149-32-6
<b>Einecs No</b>	205-737-3
<b>HS code</b>	29054990
<b>Specification</b>	20-30mesh, 30-60mesh, 60-80mesh, 100mesh
<b>Packaging</b>	25kg
<b>Place of origin</b>	China
<b>Certificate</b>	Haccp, Kosher, Hala, ISO
<b>Payment terms:</b>	T/T or L/C
<b>Port of dispatch</b>	Shanghai, Tianjin, Qindao
<b>Applications</b>	Food grade Erythritol 100mesh can be used in Beverages, Baked Goods, Dairy, Ice-cream, Confectionary, Tabletop Sweeteners, Nutritional and Dietary Products.

<b>Erythritol 100mesh</b>	
<b>PARAMETER</b>	<b>SPECIFICATION</b>

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Appearance	White crystalline powder or granular
Sensory	Clean Sweet Taste, No Unusual Odor
Loss on Drying	≤ 0.2%
Assay(on dry basis)	99.5% - 100.5%
Melting Point	119° C – 123° C
Residue on Ignition	≤ 0.1%
Reducing Sugars	≤ 0.3%
Ribitol and Glycerol	≤ 0.1%
Molecular Formula	C <sub>4</sub> H <sub>10</sub> O <sub>4</sub>
PH	5.0-7.0
Mesh size	100mesh
<b>Heavy metals</b>	
Lead	≤ 1 ppm
Arsenic	≤ 2 ppm

We're Food grade Erythritol **100mesh Manufacturers, Suppliers and Wholesalers** in China.

Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

#### Contact Us

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