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Mannitol Specification

Mannitol, also known as mannite or manna sugar, is a white crystalline powder derived from a sugar by reduction. Mannitol is used in the food and beverage industry as a sweetener for people with diabetes. It also has a very low hygroscopicity, making Mannitol very useful as a coating agent for hard candies, dried fruits, and chewing gums.


E No	E421
CAS No.	585-55-6
HS Code	29054300
Specification	BP/USP/EP/CP/FCC IV
Packaging	25kg
Place of origin	China
Certificate	Haccp, Kosher, Hala, ISO
Payment terms:	T/T or L/C
Port of dispatch	Shanghai, Tianjin, Qindao
Applications	Food grade Mannitol appears as a colorless crystalline powder with 55%-65% the sweetening ability of sugar. This product is most commonly used as a sweetener in sugar free gum, chocolate coating, beverage and oral hygiene applications.

Mannitol				
ITEM	CP2015	BP2016	EP8	USP39
Assay	98.0~102.0%	97.0~102.0%	98.0~102.0%	98.0~102.0%
Appearance	White crystalline powder or free-flowing granules			

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Solubility	Freely soluble in water, very slightly soluble in ethanol, insoluble in ether.			—
Melting point	166°C~170°C	165°C~170°C		
Specific optical rotation	+23°~+25°			—
Identification:FeCl ₃	Positive			
Identification Infrared absorption spectrophotometry	Conformity			
Identification: TLC	—	Conformity		—
Acidity	Conformity	—	Conformity	
Appearance of solution	Clear and colourless			
Related substances:	≤2.0%	Conformity		
Reducing sugars	—	—	≤0.1	≤0.1
Chloride	≤0.003%	—	—	—
Sulphate	≤0.01%	—	—	—
Oxalate	≤0.01%	—	—	—
Loss on drying	≤0.5%	≤0.5%	≤0.5%	≤0.5%
Residue on ignition	≤0.1%	—	—	—
Heavy metals	≤10ppm	≤10ppm	≤10ppm	≤10ppm
Arsenic	≤2ppm			
Conductivity	—	≤20us/cm	≤20us/cm	≤20us/cm
Nickel	—	≤1ppm	≤1ppm	—
Bacterial endotoxins	—	≤2.5IU/g	≤2.5 IU/g	≤2.5IU/g
The total viable aerobic count	—	≤100cfu/g	≤100cfu/g	≤100cfu/g
Molds and yeasts	—	≤100cfu/g	≤100cfu/g	≤100cfu/g
Escherichia coli	—	Negative/g	Negative/g	Negative/g
Salmonella	—	Negative/10g	Negative/10g	Negative/10g

We're Food grade Maltodextrin DE10-15 **Manufacturers, Suppliers and Wholesalers** in China.

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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.

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