

Polydextrose Type II Specification

Product Name	
Product name: Polydextrose Type II Synonyms: Polydextrose(untreated)	
Definition	
C.A.S. Number:68424-04-4 E number: E1200 Chemical Description: Polymer of D-Glucose	
Production Description	
Appearance: A slightly yellowish to white powder Odor: Odorless Solubility in Water: Not less than 80% at 20°C Approximate Particle size: 60-100 mesh	
Specifications	
* on the anhydrous, ash free basis	
Routine Tests	Specifications
* Assay, as Polydextrose(%)	90 min
*1,6-Anhydrous Dextrose (%)	4.0 max
*Glucose(%)	4.0 max
*Sorbitol (%)	2.0 max
*5-Hydroxymethylfurfural and related Compounds (%)	0.1 max
Sulfated Ash (%)	0.3 max
Molecular Weight Limit	22000 max
pH(10% solution)	2.5~7.0
Water (%)	4.0 max
Heavy Metal, mg/kg	5 max
Lead, mg/kg	0.5 max
Total Plate Count, cfu/g	1000 max
Coliforms, MPN/g	3.0 max
Yeast, cfu/g	20 max
Mould, cfu/g	20 max
Pathogenic Bacteria	Negative
This product meets the current specifications of the Joint FAO/WHO Expert Committee of Food Additives(JECFA) and the Food Chemical Codex(FCC).	

Transportation and Storage

Polydextrose Type II should be stored in tight containers in a dry place avoiding excessive heat and humidity.

Packaging

25kg/bag. Multi-layer (paper, woven & spraying film) bag with inner PE film bag.

Shelf Life

24 months, if stored under proper conditions.

For more information, please visit <https://www.foodsweeteners.com/products/polydextrose/>