## **SPECIFICATION SODIUM SACCHARIN E954**

(20-40MESH, Food Grade)

## Chemical Analysis

TEST	SPECIFICATION
Identification	Positive
Melting point of insolated saccharin ℃	226-230
Appearance	White crystals
Solubility	Freely soluble in water, sparingly soluble in Ethanol
Assay %	99.0-101.0
Loss on drying %	≤15
Ammonium salts ppm	≤25
Arsenic ppm	≤3
Benzoate and salicylate	No precipitate or violet color appears
Heavy metals ppm	≤2
Lead ppm	≤1
Free acid or alkali	Complies
Readily carbonizable substances	Not more intensely colored than reference
P-toluene sulfonamide	≤10ppm
O-toluene sulfonamide	≤10ppm
Selenium ppm	≤30
Related substance	Complies
Clarity and color solution	Colorless and clear
Organic volatiles	Complies
PH value	Complies
Benzoic acid-sulfonamide	≤25ppm

## PHYSICAL PROPERTIES

THISTORE TROTERNIES	
PROPERITIES	SPECIFICATION
Mesh size	20-40mesh

The Quality also meets with the standard of FCC/BP/EP and FAO/WHO/JECFA96/E954

## **ADDITIONAL INFORMATION:**

Sodium Sacharin, approximately 400 times sweet than than sucrose(3% solution). Appearance:

Avoiding contact with metals and protected from light. Storage:

Avoid exposure to high temperatures and humidity

Packaging: Bags of 25 kg carton

Solubility in Soluble

Water:

Chemical

C7H4NO3SNa.2H2O

Formula:

6155-57-3 Cas Number:

E Number: E954

Shelf life: Five years

Tabletop sweeteners, Dairy products, Canned goods, Baked goods, Pharmaceutical Application & use:

products, Soft drinks, Confectionery, Fruit-based products, Sauces.