SPECIFICATION SODIUM SACCHARIN E954

(40-80MESH, Food Grade)

Chemical Analysis

TEST	SPECIFICATION
Identification	Positive
Melting point of insolated saccharin $^{\circ}$	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

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PROPERITIES	SPECIFICATION
Mesh size	40-80mesh

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

ADDITIONAL INFORMATION:

Appearance:	Sodium Sacharin, approximately 400 times sweet than than sucrose(3%solution).
Storage:	Avoiding contact with metals and protected from light. Avoid exposure to high temperatures and humidity
Packaging:	Bags of 25 kg carton
Solubility in Water:	Soluble
Chemical Formula:	C7H4NO3SNa.2H2O
Cas Number:	6155-57-3
E Number:	E954
Shelf life:	Five years
Application & use:	Tabletop sweeteners, Dairy products, Canned goods, Baked goods, Pharmaceutical products, Soft drinks, Confectionery, Fruit-based products, Sauces.