



ERYTHRITOL

CHEMICAL NAME | 1,2,3,4-Butanetetrol

MOLECULAR FORMULA | C₄H₁₀O₄

MOLECULAR WEIGHT | 122.12

DESCRIPTION | Erythritol is a white, anhydrous, non-hygroscopic, crystalline substance with a mild sweetness and appearance similar to sucrose. As a bulk sweetener, erythritol provides volume, texture and microbiological stability similar to sucrose. Erythritol is 60% – 70% as sweet as sucrose, depending on the food application. It is soluble in water and slightly soluble in alcohol.

SUGGESTED USAGE/APPLICATIONS

- ▶ Beverages
- ▶ Frozen Dairy Desserts
- ▶ Yogurt
- ▶ Chewing Gum
- ▶ Sauces
- ▶ Hard Candies
- ▶ Fats and Oils
- ▶ Condiments
- ▶ Baked Goods
- ▶ Snack Foods
- ▶ Breakfast Cereals
- ▶ Gelatins

TEST ITEM

SPECIFICATION

Appearance	White crystal granule / powder
Sensory	Clean Sweet Taste, No Unusual Odor
pH	5.0 – 7.0
Loss on Drying	≤ 0.2%
Assay (Dried 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%
Lead	≤ 1ppm
Arsenic	≤ 2ppm

NiuSource Erythritol meets all the requirements of the current FCC.



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