



# D-Xylose

## DESCRIPTION:

D-Xylose is white crystalline powder, dissolve easily in water. The sweetness is about 70% of cane sugar. The melting point and solubility of D-xylose is similar with glucose. The viscosity is less than glucose at the same temperature. D-xylose promotes the growth of human intestinal twin-bacilli and improves human microorganism environment and immunity, and it is highly effective at inducing Maillard reactions. This material is Kosher, Parve and Halal Certified.

## SUGGESTED USES/APPLICATIONS:

D-xylose is mainly used to produce xylitol and is applied widely in food processing and medical industries.

## SPECIFICATION:

Parameter	Limit
Assay	≥ 98.5%
Loss on drying	≤ 0.3%
Optical rotation	+18.5~+19.5°
Ph in aqueous solution	5.0-7.0
Heavy Metals (as Pb)	≤ 5 mg/kg
Arsenic	≤ 0.5 mg/kg
Lead	≤ 0.5 mg/kg

## PACKAGING:

25-kg food grade double bags or as otherwise agreed upon.

## STORAGE:

Stored at normal temperature (suggested temperature 18-30 °C), dry and ventilative condition.

## SHELF LIFE:

The shelf life of this material is 3 years from the date of manufacture if stored in recommended conditions.