



Liquid Sucralose

Chemical Name: 1',4,6'-Trichloro-galacto-sucrose

Molecular Formula: $C_{12}H_{19}Cl_3O_8$

Molecular Weight: 397.64

Description:

Liquid Sucralose is an intensely sweet, clear, colorless liquid made with FCC grade Niutang powder Sucralose. It functions as a nonnutritive sweetener / flavor enhancer.

Liquid Sucralose can only be used in applications where the product or manufactured goods has a pH of 7.0 or lower. For baked goods the pH cannot be higher than 8.0.

Suggested Usage/Applications:

- Ice Cream
- Yogurt
- Beverages
- Carbonated Soft Drinks

Specification:

Test Item	Specification
Appearance	Clear, Colorless Liquid
Assay	24.5% – 25.5% w/w
pH	4.20 – 4.60
Potassium Sorbate	0.10% – 0.12% w/w
Sodium Benzoate	0.10% - 0.12% w/w
Arsenic (as As)	0.5 ppm MAX
Lead	1 mg/kg MAX
Aerobic Plate Count	≤ 100 CFU / G
Yeast / Mold	≤ 50 CFU / G
Coliform	≤ 10 CFU / G
E.coli	Negative
Salmonella	Negative
Staphylococcus aureus	≤ 10 CFU / G

For more details on our Sucralose products please visit our website at www.niutang.com or use the QR Code on your Smartphone:

