



# Sucralose

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

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

**Molecular Weight:** 397.64

## Description:

Sucralose is a non-caloric, high-intensity sweetener that is 600 times sweeter than sucrose. Sucralose retains its sweetness over a wide range of temperatures and storage conditions in variety of applications. Because of its extended shelf-life stability, food manufacturers use Sucralose to create great tasting new foods and beverages in categories such as canned fruit, low-calorie fruit drinks, baked goods, sauces and syrups. Sucralose also can be used as a sweetener in nutritional supplements, pharmaceuticals, vitamins, and mineral supplements.

## Suggested Usage/Applications:

- Pharmaceuticals
- Carbonated Soft Drinks
- Tabletops
- Tablets
- Baked Goods
- Powder Soft Drinks
- Ice Cream
- Yogurt

## Specification:

Test Item	Specification
Appearance	White Crystal
Purity	98.0 % ~ 102.0%
Specific Rotation $[\alpha]_{D}^{20}$	+84° ~ +87.5°
Water	≤ 2.0%
Residue on Ignition (sulfate)	≤ 0.7%
Heavy Metals (as Pb)	≤ 10mg/kg

Niutang Sucralose meets all the requirements of the current FCC, USP/NF, JECFA, EP and JP.

For more details on our Sucralose products please visit our website at [www.niutang.com](http://www.niutang.com) or use the QR Code on your Smartphone:

