

Fiche technique

Xvlitol

PRODUCT DESCRIPTION - PDt 242556-13.0EN Material no. 8136893

XIVIA® C

Xvlitol

Description

Mol. Wt: 152.15

Food Grade, Crystalline Product complies with FCC, USP/NF & Ph.Eur monographs for xylitol.

White crystalline powder; practically odourless, with a very sweet, cool taste.

Particle size: > 2.4 mm = 0% - sieving method < 0 .15 mm = max 7% - laser diffraction

Application

XIVIA® C grades may be used for all applications including confectionery, dairy and baked goods.

Potential benefits

· Unique dental benefits whilst having same level of sweetness as sucrose. XIVIA® C enhances fruit flavours and especially mint flavours. In addition XIVIA® C is widely used as a sugar substitute due to its desirable sweetness intensity and profile. "Reduced in sugar" and Sugar free" claims can be made, as well as claims relating to reduced postprandial response when compared to glucose or sucrose.

Properties

- Molecular Weight 152.15
- Melting Point 92-96 ℃
- Viscosity of solution at 20°C (% w/w) (mPa.S) -20% 1.99, 40% 4.06
- Heat of Solution 36.6 kcal/g
- Relative Sweetness 100% equal to sucrose
- Solubility Very soluble in water (approx 164g/100g of water @ 20 °C).
- Solubility in 96% Ethanol (approx 1.2g/100g) solution @ 25°C).

Physical/chemical specifications

(Dry substance abbreviated to d.s. in below table)

Colour Max. 15 ICUMSA [1] pH (10% w/v solution) 5.0-7.0 [2] 98.5 - 101.0 % [3] Assay (on dry substance) Max. 0.5 % [46] Max. 1.0 % [46] Other polyols (on d.s): singly Other polyols (on d.s.): - total Max. 0.2 % [4] Reducing sugars Max. 0.2 % [5] Moisture Ash/Residue on Ignition Max. 0.1 % [24] Max. 40 mg/kg [9] Max. 50 mg/kg [9] Chloride Sulphate Conductivity Max. 20 μS.cm-1 [6]

The numbers in brackets refer to the following methods:

[1] ICUMSA

[2] pH meter

[3] HPLC [4] Luff Schoorl

[5] Karl Fischer

[6] European Pharmacopoela (Ph. Eur.)

[9] USP

[24] ICUMSA conductivity/USP

[46] Gas Liquid Chromatography/HPLC

Heavy metal specifications

Arsenic Max. 0.3 mg/kg [8] Lead Max. 0.3 mg/kg [8] Nickel Max. 1 mg/kg [25]

The numbers in brackets refer to the following methods:

[8] ICP

[25] ICP/AAS

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Xylitol

Storage

Recommended storage:

XIVIA® C is acceptably stable to air and heat and is only marginally hygroscopic. Goods in the original sealed packages at temperatures below 25 ℃ and relative humidity less than 65% can be expected to retain stability for at least three years.

Packaging

25kg multi-wall, paper sack with LDPE liner. Pallet size: 1000kg

Safety and handling

Non-hazardous material. Material Data Sheet (MSDS) is available on request.

Country of origin

Finland

Kosher status

XIVIA® C is KOSHER certified under the Orthodox Union US.

Halal status

XIVIA® C is Halal certified by The Halal Food Council of Europe (HFCE).

GMO status

According to EU Regulations 1829/2003 and 1830/2003, the raw materials used in the production of XIVIA® C do not contain or consist of GMO's, neither have they been produced from GMO's.

Allergens

Below table indicates the presence of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	Cereals containing gluten	
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soybeans	
	X	Milk (including lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (> 10mg/kg)	
	X	Lupin	
	X	Mollusos	

NOS REFERENCES

XYLI250 : Sachet/Bag 250gXYLI700 : Sachet/Bag 700g