

SweetPearl® P200

Definition

Product Identifier

Product name: SweetPearl® P200

Crystalline D-MALTITOL.
CAS No. 585-88-6

Specifications

CHARACTERS

APPEARANCE	Crystalline powder
COLOUR	White
TASTE	Sweet and cool
ODOUR	Odourless

IDENTIFICATION

IDENTIFICATION	FCC	Complies
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PHYSICO-CHEMICAL VALUES

WATER CONTENT	FCC	1 % max.
MALTITOL	FCC	98 % min.
REDUCING SUGARS	FCC	0.1 % max.
RESIDUE ON IGNITION	FCC	0.1 % max.
RESISTIVITY		500 kOhm.cm min.
NICKEL	FCC	1 mg/kg max.
LEAD	FCC	1 mg/kg max.
PARTICLE SIZE (sieve)		
- RESIDUE ON 500 microns		5 % max.
- RESIDUE ON 100 microns		40 % min.

MICROBIOLOGICAL VALUES

TOTAL AEROBIC MICROBIAL COUNT	100 CFU/g max.
TOTAL YEASTS COUNT	10 CFU/g max.
TOTAL MOULDS COUNT	10 CFU/g max.
ESCHERICHIA COLI	Not detected in 1g
SALMONELLA	Not detected in 10g

SweetPearl® P200

Conformity

Food Chemicals Codex Maltitol

Storage

EXPIRY DATE

chemical stability of packaged product

manufacturing date + 3 years.

Disclaimer

The information provided in this Product Specification Sheet relates only to the specific product designated and may not be applicable when such product is used in combination with other materials or in any process.

All information and instructions provided in this Product Specification Sheet are based on the current state of our knowledge at the latest revision date indicated. It is the responsibility of the user to be aware of and to follow the regulations applying to our product for its possession, handling and use.

Notes : All the dates are formatted like YYYY/MM/DD.