PRODUCT SPECIFICATION

D-XYLOSE



DESCRIPTION

D-XYLOSE - Mol.Wt:150.15

Food Grade, Crystalline Powder - Product complies with: GB1886.305,FCC,USP/NF,EP,BP for xylose

White crystalline powder, practically odourless, with a very sweet. SOLUBILITY: Very soluble in water; slightly soluble in ethanol

APLICATION

D-XYLOSE may be used for all applications including xylitol raw materials, caramel coloring, pet feed etc...

COMPOSITION

Min 98.5% Xylose produced by corn cob or wood hemicellulose.

PROPERTIES

Min 98.5% Xylose produced by corn cob or wood hemicellulose.

- · Molecular Weight- 150 .15
- · Melting Point- 149-151⊠

[7]GB1886.305

- · Solubility in 96% Ethanol(approx 1.0g/100g solution @25⊠

PHYSICAL / QUIMICAL ESPECIFICATION

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

5.0 - 7.0[1] pH(10%w/v solution) Assay(on dry substance) Min.98.5 %[2] Residue on ignition Max.0.05 %[3] Max.0.1 %[4] Loss on drying **Transmittance** Min.96% [4] Chloride Max.40 mg/kg[5] **Sulphate** Max.50 mg/kg[6] Specific rotation 18.5°-19.5°[7] Sulphate ASH Max.0.1% [8]

The numbers in brackets refer to following methods:

[1]pHmeter [2]HPLC

[3]USP [4]GB1886.305 [5]USP [6] USP

[8] EP







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MICROBIOLOGICAL ASSAY

Total Count Max.100CFU/g[33] Yeasts Max 100CFU/g[33] Moulds Max 100CFU/g[33]

The numbers in brackets refer to the following methods: [33]European Pharmacopoeia(Ph.Eur).

HEAVY METAL SPECICATIONS

Arsenic Max.0.5 mg/kg[8] **Heavy Metals** Max.5.0 mg/kg[47] Lead Max.0.5 mg/kg[8]

The numbers in brackets refer to the following methods:

[47] European Pharmacopoeia(Ph.Eur)/USP

STORAGE CONDITIONS

D-Xylose is acceptably stable to heat and air but is marginally hygroscopic. Goods in their original sealed packaging, stored in clean, dry and ventilated condition can be expected to retain stability for at least two years.

Non-hazardous material.

KOSHER STATUS

D-Xylose is Kosher certified.

HALAL STATUS

D-Xylose is Halal certified.

GMO STATUS

D-Xylose does not contain or consist of Genetically Modified Organisms (GMO).

ALLERGENS

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

X NO - V YES

X Cereals containing gluten

X Nuts **X** Crustaceans X Celery

X Eggs

X Mustard

X Fish

X Sesame seeds

X Peanuts

X Sulphur dioxide and sulphites(>10mg/kg)

X Soybeans

X Lupin

X Milk(including lactose)

X Mollusces





