# **PRODUCT SPECIFICATION**





# **DESCRIPTION**

Xylitol, CAS: 87-99-0

The product is hydrogenated, refined and crystallized from D- Xylose, and it conforms to GB 13509-2005, JECFA, FCC, EU, etc standards.

#### Sensory

ITEMS	SPECIFICATIONS	TEST METHOD	ANALYSIS TYPE
Sense	White crystals or crystalline powder, Sweet and no odor.	GB 15203	Each batch

#### **Physical and Chemical Properties**

ITEMS	SPECIFICATIONS		TEST METHOD	ANALYSIS TYPE
Xylitol (on dry basis)	w/%	98.5~101.0	GB 13509, FCC, JECFA	Each batch
Other Polyols	w/%	≤1.0	GB 13509, FCC, JECFA	Each batch
Reducing Sugar (as glucose)	w/%	≤0.2	GB 13509, FCC, JECFA	Each batch
Water	w/%	≤0.3	GB 13509, FCC, JECFA	Each batch
Residue on Ignition	w/%	≤0.1	GB 13509, FCC, JECFA	Each batch
Melting point	$^{\circ}\!\mathbb{C}$	92.0~96.0	GB 13509, JECFA	Each batch
pH(10%w/v solution)		5.0~7.0	EU	Type Test
Conductivity	μS/cm	≤20.0	EU	Type Test

### **Health indicators**

ITEMS	SPECIFICATIONS	1	EST METHOD	ANALYSIS TYPE
Heavy Metals ( as Pb ) Lead Arsenic Nickel Aerobic Plate Count	mg/kg mg/kg mg/kg mg/kg CFU/g	≤5 ≤0.5 ≤0.5 ≤1.0 ≤100	GB 5009.74 GB 5009.75, FCC GB 5009.76 GB/T 5009.138, FCC GB 4789.2	Each batch Each batch Each batch Each batch Type Test
Yeasts Moulds Escherichia Coli Salmonella	CFU/g CFU/g MPN/g	≤10 ≤10 <3.0 Absent in 25g	GB 4789.15 GB 4789.15 GB 4789.38 GB 4789.4	Type Test Type Test Type Test Type Test

### **Particle Size By Sieving**

ITEMS	SPECIFICATIONS		TEST METHOD	ANALYSIS TYPE
Remains on 250 Mic. (No.60 me	esh) %	≤1.0	SOP-QM-228	Each batch
Remains on 150 Mic. (No.100 n	nesh) %	≤10.0	SOP-QM-228	Each batch
On pan through 100 Mic. (No.15	50 mesh) %	≥70.0	SOP-QM-228	Each batch

# **Packaging specifications**

25kg/Carton.

Stored in sealed containers and be placed at dry and ventilated place, where the Relative Humidity is less than 75%.

The shelf life is 12 months.

