Erythritol

$C_4H_{10}O_4$ · CAS 149-32-6 · Erythritol, crystalline polyol

CATALOG TDS — CONFIRMED IN WRITING AT QUOTATION

IDENTITY / FORM	FORMULA	CAS	PRIMARY ASSAY
Erythritol, crystalline polyol	$C_4H_{10}O_4$	149-32-6	99.0–100.5% (HPLC-RI)
METHOD	**MINIMUM ORDER**	**LEAD TIME**	**STANDARD PACK**
HPLC-RI or HPLC with refractive index detection	1 kg	1–7 days	1 kg foil pouch · 25 kg fiber drum

DESCRIPTION

A 99.5% erythritol crystal for sugar-free beverages, confectionery and tabletop, specified by moisture, particle size and the cooling effect that defines its mouthfeel.

SWEETNESS

60–70% of sucrose, indicative

TASTE NOTE

Clean sweetness with a pronounced cooling effect; the cooling is desirable in mint and beverage applications and a problem in some baked goods.

SPECIFICATION

PARAMETER	SPECIFICATION	METHOD / NOTE
Assay (dried basis)	99.0–100.5% (HPLC-RI)	As stated
Appearance	White crystalline granules or powder	As stated
Moisture	≤0.2%	As stated
pH (5% solution)	5.0–7.0	As stated
Solubility	Soluble in water; endothermic dissolution produces a cooling effect	As stated
Particle size	20–60 mesh or 80 mesh powder	As stated
Bulk density	0.60–0.90 g/mL	As stated
Reducing sugars	≤0.3%	As stated
Heavy metals	Pb ≤0.5 · As ≤0.5 · Cd ≤0.5 · Hg ≤0.1 mg/kg	As stated
Microbiology	APC ≤1,000 cfu/g · yeast and mould ≤100 cfu/g · E. coli and Salmonella absent	As stated
Marker / profile	Erythritol 99.0–100.5%, moisture ≤0.2%	Identity
Solubility	Soluble in water; dissolution is endothermic, which produces the characteristic cooling effect.	Matrix dependent

PARAMETER	SPECIFICATION	METHOD / NOTE
Starting use level	2–10% in beverages and confectionery, depending on the solids and the sweetness target	Application dependent
pH behaviour	Stable across normal food pH; no meaningful hydrolysis.	Matrix dependent

APPLICATIONS

- Beverages
- Confectionery
- Tabletop
- Chocolate
- Bakery

AVAILABLE FORMS

- Granules, 20–60 mesh
- Powder, 80 mesh
- Organic grade on request

PACKING

- 1 kg foil pouch
- 25 kg fiber drum

STORAGE

Store in a cool, dry, well-ventilated area, away from direct sunlight and moisture. Keep the pack closed after sampling. The lot-specific retest date is shown on the batch COA.

DOCUMENTATION RELEASED WITH EACH LOT

- Batch-specific certificate of analysis
- Technical data sheet and safety data sheet
- Allergen, GMO, origin and residual-solvent statements
- Third-party reports on request

Catalog document. This TDS describes the grade we can quote. The final specification, pack and documentation are confirmed in writing before the order. It is not a batch COA and does not report a result for a specific lot.

Shaanxi Rainwood Biotech Co., Ltd. · Rm 218, Tangxing Digital Bldg, #6 Tangxing Rd, Xi'an, Shaanxi, China
info@rainwoodbio.com · sweeteners.rainwoodbio.com