

TECHNICAL DATA SHEET

Xylitol

Form: TDS-001 Root Reference: M-1290

Effective date: 04.2019

INFORMATION ON SUBSTANCE / MIXTURE

INCI	Xylitol
Chemical formula	C ₅ H ₁₂ O ₅
Manufacturing process	Biotechnologically produced by microorganisms like bacteria, fungi and yeasts by fermentation
Description	Xylitol is a naturally occurring five carbon sugar alcohol, equivalent to sucrose in sweetness
Molar weight	152.15

TECHNICAL DATA

Physical parameters

Appearance	Solid, crystalline powder
Color	White
Odor	Odorless
Taste	Sweet, cool
Solubility	Very soluble in water (approximately 1.6 g/ml @ 20°C); sparingly soluble in ethanol.
Moisture	Max. 0.2 %
pH (10% w/v solution)	5.0 - 7.0
Ash/Residue on ignition	Max. 0.1 %
Melting point	92°C - 96°C
Particle size	> 2.4 mm = 0% - sieving method < 0.15 mm = max 7% - laser diffraction

Chemical parameters

Assay (on dry substance)	98.5 - 101.0
Other polyols (on dry substance)	Max. 0.5 % singly
Other polyols (on dry substance)	Max. 1.0 % total
Chloride	Max. 40 mg/kg

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Sulphate	Max. 50 mg/kg
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Contaminants

Arsenic	Max. 0.5 mg/kg
Heavy Metals	Max. 1 mg/kg
Lead	Max. 0.3 mg/kg
Nickel	Max. 1 mg/kg

TRANSPORT, STORAGE and SHELF LIFE

Storage conditions	Keep in the original sealed packaging stored at temperatures below 25°C and relative humidity less than 65% (marginally hygroscopic)
Shelf Life	5 years, in closed packaging and the recommended conditions.
Custom tariff	-

LEGISLATION

Certification	-
EINECS	201-788-0
CAS	87-99-0

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