



## ERYSTA® C40 erythritol

ERYSTA® C40 is an odorless, non-caloric polyol.

### Label Declaration Recommendation

Erythritol or E968 (Functional category should also be included<sup>1</sup>)

Additional label statements may be required according to Regulation (EU) 1169/2011<sup>2</sup>

<sup>1</sup> According to Regulation (EU) 1169/2011 Food additives must be labelled by the name of the functional category, followed by their specific name or E number.

<sup>2</sup> Annex III of Regulation (EU) 1169/2011 stipulates additional labelling for foods containing sweeteners

### EU Classification

Food Additive E 968 Complies with Regulation (EC) 1333/2008 and Regulation (EU) 231/2012

### Storage and Handling:

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

### Shelf Life:

24 months from date of manufacture if stored correctly. Best before dates printed on each bag.

### Safety Data:

While not regarded as "Hazardous", polyols are fine to crystalline organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

### Chemical and Physical Properties

	Min	Max	Unit
Assay <i>on dry basis</i>	99.5	100.5	%
Melting point	119	123	°C
Moisture <i>as packed</i>		0.2	%
pH	5.0	7.0	-
Reducing sugar		0.3	%
Ribitol and Glycerol		0.1	%

### Physical Appearance

	Typical
Colour	white
Form	crystalline powder
Solubility	soluble in cold water

### Particle Size

on 18 mesh (1000 µm)	max 15%
on 60 mesh (250 µm)	min 80%
through 60 mesh (250 µm)	max 5%

### Microbiological Limits

	Max	Unit
TVC	200	cfu / g
Yeast	20	cfu / g
Mould	20	cfu / g
E. coli	negative	per 10g
Salmonella	negative	per 250g

### Additional Information

**Contaminants:** Complies with Regulation (EC) 1881/2006, as amended

**Pesticides:** Complies with Regulation (EC) 396/2005, as amended

**Kosher Certificate** Yes

**Halal Certificate** Yes

### Nutritional Data / 100 g\*

*While this information is typical of the product it should not be considered a specification*

	Typical	Unit
Energy	0	kJ
	0	kcal
Fat	0	g
of which saturates	0	g
Carbohydrates	99.8	g
of which sugar	0	g
of which polyols	99.8	g
Fibre	0	g
Protein	0	g
Salt	0	g

\*Erythritol is calorie-free according to Regulation (EU) No. 1169/2011

### Heavy Metals

	Typical	Unit
Total Heavy Metal	5	ppm
Lead	0.1	ppm

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

<p><b>Ingredion UK Limited</b>                      Ingredion House                      Manchester Green                      339 Styal Road                      Manchester M22 5LW                      England</p> <p>P: +44 (0) 161 435 3200                      F: +44 (0) 161 435 3300</p> <p>Registered in England                      No. 07315745</p>	<p><b>Rafhan Maize Products Company Ltd</b>                      Rakh Canal East Road                      Faisalabad                      Pakistan</p> <p>P: +92 (0) 41 854 0121                      F: +92 (0) 41 871 1016</p> <p>Registration number                      79 of 1952-1953</p>	<p><b>Ingredion Germany GmbH</b>                      Grüner Deich 110                      20097 Hamburg                      Germany</p> <p>P: +49 (0) 40 23 91 50                      F: +49 (0) 40 23 91 51 70</p> <p>Amtsgericht Hamburg                      HRB 105432</p>	<p><b>Ingredion South Africa (Pty) Ltd</b>                      Infinity Office Park, Suite 6, Block C,                      2 Robin Close, Meyersdal, 1448,                      Gauteng                      RSA</p> <p>P: +27 (0) 11 867 9260                      F: +27 (0) 11 867 9271</p> <p>Registration number                      2010/013219/07</p>
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