



ERYSTA® C100 Crystalline Erythritol FCC 70000216

At approximately 70% the sweetness of sucrose and 0.2 kcal/g, d.b, this fine grade Erythritol is an ideal polyol for calorie reduction. Further, its extremely high laxation threshold allows better formulation flexibility in designing various reduced sugar, lower calorie food products.

Properties	Typical
Form @25°C	White crystalline powder
Assay, % d.b. Erythritol	> 99.5
Water, %	< 0.2
Relative Sweetness (vs. sucrose)	60 - 70%
Caloric Value	0.2 kcal/g, d.b.
Hygroscopicity	Very low
Solubility @25°C	61 g/100mL water
Heat of Solution	-42.9 kcal/g
Melting Point Range	119 - 123°C
Molecular Weight	122 g/mol
Microbiological Standards	Max.
Standard Plate Count cfu/g	<500
Yeast & Mold cfu/g	<50
Coliforms MPN/g	<10
<i>E. coli</i> MPN/g	<3
Screen Test	Typical
% Through U.S.S. #100 mesh (149 micron)	Min. 95
Sensory Data	
Odor	No detectable foreign odor
Flavor	Clean sweet taste

Nutritional Data/100 g	Typical
Calories	20
Calories from Fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<1*
Total Carbohydrate, g	99.9
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Sugar Alcohols, g	99.9
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<1*
Iron, mg	<0.1*
Potassium, mg	<5*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher Pareve

Packaging and Storage

20 Kg Bag

Recommended storage temperature is <100°F (<38°C) and relative humidity <60%.

Shelf Life

When stored at the recommended storage temperature, shelf life is 24 months from the date of manufacture.

Regulatory Data

CAS No. 149-32-6

United States

Meets FCC (Food Chemical Codex) requirements.

GRAS No. 382

Labeling Erythritol

Canada

Food Additive

Labeling Erythritol

Features and Benefits

Clean sweet taste similar to sucrose
 Highest digestive tolerance of all polyols
 Low glycemic
 Non-browning
 Non-cariogenic
 Cooling effect
 Conducive to 'natural' product labeling
 Fine powder

Effective Date: January 15, 2021

Next Review Date: January 15, 2023

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated

5 Westbrook Corporate Ctr., 1600 – 90 Burnhamthorpe Road West,
 Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9
 U.S.A. Canada
 Ph: 708.551.2600 Ph: 905.281.7950

and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

www.ingredion.us

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2021.