



ERYSTA® C40 Crystalline Erythritol FCC 70000215

At approximately 70% the sweetness of sucrose and 0.2 kcal/g, d.b, 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/g	200
Yeast/g	20
Mold/g	20
<i>E. coli</i> /10g	Negative
<i>Salmonella</i>	Negative

Screen Test	Typical
% on U.S.S. #18 mesh (1000 micron)	Max. 15
% #18 – #60 mesh	Min. 80
% through U.S.S. #60 mesh (250 micron)	Max. 5

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

25 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

Effective Date: January 15, 2021

Next Review Date: January 15, 2024

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