

Specification Sheet RightSweet™ Xylitol Powder¹

Product Name	RightSweet™ Xylitol Powder
Synonyms	Xylitol, Pentane-1,2,3,4,5-Pentaol
Product Code	RXYL - 101
Definition	
Chemical name	Pentane-1,2,3,4,5-Pentaol
C.A.S. number	87-99-0
E number	E 967
Chemical formula	C ₅ H ₁₂ O ₅
Molecular Weight	152.15
Description	
Appearance	A white, free flowing powder.
Taste	Sweet as sucrose, Cooling Characteristic
Odor	Characteristic of Xylitol, No off odors
Melting Point	92.0 – 96.0°C
Identification by IR	Matches standard
Purity	
Assay (dry basis)	Not less than 98.5%
Other Polyols	Not more than 1.5%
Loss on Drying	Not more than 0.2%
Residue on Ignition	Not more than 0.02%
Reducing Sugars	Not more than 0.2%
Heavy Metals	Not more than 2.5 mg/kg
Lead	Not more than 0.5 mg/kg
Arsenic	Not more than 0.5 mg/kg
Nickel	Not more than 1 ppm
pH in aqueous solution	Between 5.0 and 7.0
Microbiology	
Total Plate Count	Not more than 50 cfu/g
Total Yeast and Mold	Not more than 50 cfu/g
Coliform	Negative
Salmonella	Negative
Statement	This product meets the specifications of the USP/NF , Joint FAO/WHO Expert Committee of Food Additives (JECFA) as well as the Food Chemical Codex (FCC).
Disclaimer	The information contained on this sheet is intended to provide guidance on our products and should not be construed as a guarantee. In some countries regulatory restrictions for the use of this product exist and must be observed.

¹ Manufactured in China for The Ingredient House, LLC, USA

Product:	Xylitol Powder	Doc Name:	RightSweet Xylitol Powder Specification- 2-11		
Doc Effective Date:	2/9/11	Doc Revision:	1	Doc Expiration Date:	2/1/13
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