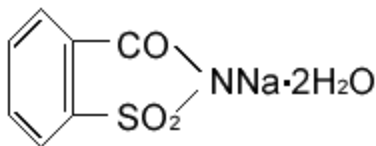


Sodium Saccharin

Intensive Sweetener



Sodium Saccharin (CAS: 128-44-9 anhydrous; 6155-57-3 dihydrate) also called Sodium Ortho-Sulphobenzimide, is an intensive sweetener. It is widely used to sweeten foods and beverages without calories or carbohydrates. Most health practitioners favor the use of this non-caloric sweetener for diabetics who are on a weight reduction diet.

Typical Product Specification

ITEMS	STANDARD BP98
Identification	Positive
Melting point of insolated saccharin °C	226-230
Appearance	White crystals
Content %	99.0-101.0
Loss on drying %	≤15
Ammonium salts ppm	≤25
Arsenic ppm	≤3
Benzoate and salicylate	No precipitate or violet color appears
Heavy metals ppm	≤10
Free acid or alkali	Complies with BP/USP/DAB
Readily carbonizable substances	Not more intensely colored Than reference
P-toluene sulfonamide	≤10ppm
o-toluene sulfonamide	≤10ppm
Selenium ppm	≤30
Related substance	Complies with DAB
Clarity and color solution	Color less clear
Organic volatiles	Complies with BP
PH value	Complies with BP/USP
Benzoic acid-sulfonamide	≤25ppm

STANDARD PACKAGING

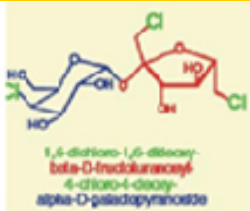
- 25 kg in triple layer Kraft paper bag with plastic liner , 40 bags per Pallet.
- Particle size: 20-40, 40-60 and 100-200 mesh
- Shelf Life: 36 months



Sucralose

Intensive Sweetener

3631 44th Street SE Suite D
 Kentwood MI 49512
 616-656-9928 (phone), 419-7303685 (fax)



Sucralose (CAS: 56038-13-2) is a zero-calorie [artificial sweetener](#). Sucralose is approximately 600 times as [sweet](#) as [sucrose](#) (table sugar). Sucralose is used in products such as [candy](#), [breakfast](#) bars and [soft drinks](#). It is also used in canned fruits wherein water and sucralose take the place of much higher calorie corn syrup based additives. Sucralose can be used in baking or in products that require a longer shelf life. Sucralose-based products stem from its favorable comparison to other low-calorie sweeteners in terms of taste, stability, and safety

SPECIFICATION: FCC V

ITEMS	Specification
Appearance	A white to off-white crystalline powder
Content (Sucralose)	98.0% to 102.0%
Methanol	< 0.15%
Residue on Ignition	< 1%
Lead	< 1 ppm
Specific Rotation	Between 84.0 to 87.5 degree
Water	2.0%
Hydrolysis Products	Passes test
Related Substances	Passes test

STANDARD PACKAGING

- 1 kg net/ foil pouch
- 10 kgs net/ Drum
- 25kgs net/ Drum

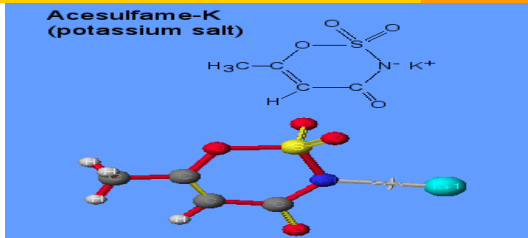
•No Patent Infringement.

Certified by ISO 9001/Kosher/HACCP



Acesulfame Potassium Intensive Sweetener

3631 44th Street SE Suite D
Kentwood MI 49512
616-656-9928 (phone), 419-7303685 (fax)



Acesulfame Potassium (CAS: 55589-62-3) is a calorie-free sweetener. It is approximately 200 times sweeter than sucrose. It is used in various foods such as, candies, baked goods, canned foods, frozen desserts, beverages and tabletop sweeteners. It is often used in combination with other low-calorie sweeteners because it enhances the sweet taste of food and beverages.

SPECIFICATION: FCC V

ITEMS	Specification
Appearance	A white to off-white crystalline granular or fine powder
Purity (%)	98.0% to 101.0%
Fluoride (F)	3 mg/kg
Residue on Ignition	Less than 1%
Lead	<1mg/kg
pH	5.5 to 7.5
Water	2.0%
Hydrolysis Products	Passes test
Organic Residue	Less than 20 ug/kg

STANDARD PACKAGING:

25 kgs net/ Drum/Carton

Certified by ISO 9001/Kosher/HACCP





Stevia

All Natural intensive Sweetener

3631 44th Street SE Suite D
 Kentwood MI 49512
 616-656-9928 (phone), 419-7303685 (fax)



Stevia is an all natural intensive sweetener that is extracted from the stevia plant. The main active component is glycosides; non-carbohydrate functional group. Crude stevia powder or stevia leaf is 10-15 times sweeter than sucrose; the higher stevioside extracts are between 200-480 times sweeter than sucrose. Stevia has been widely used in the dietary, dental and diabetic industries.

Product Code	Description	Total Steviol glycosides content	Reb-A content	STV Content	Reb-C and DA content	Sweetness
Stevia RA98	98% rebaudioside A	98-98.6%	>98%	0.1-0.6%	0%	>480
Stevia RA 95	95% Rebaudioside A	97-98%	>95%	2-3%	0.1-0.3%	>450
Stevia RA90	90% Rebaudioside A	95-96%	>90%	5%	1%	>380
Stevia RA80	80% Rebaudioside A	95-96%	>80%	10%	5%	>360
Stevia RA60	60% Rebaudioside A	>90%	57-60%	25%	5-6%	>320
Stevia RA50	50% Rebaudioside A	>90%	50%	33%	6-7%	>300
Stevia RA50	40% Rebaudioside A	>85%	40%	40-41%	7-8%	280-300
Stevia RA20	Steviol Glycosides	80-90%	15-20%	57-62%	9-10%	220-240
Stevia ST 98	Stevioside 98%	98%	1%	98%	1-2%	>260
Stevia ST 95	Stevioside 95%	97%	1-2%	95%	1-2%	>250
Stevia ST 90	Stevioside 90%	95%	6%	90%	1-2%	>250
Stevia LDAC	Steviol Glycosides without Bitterness	95-96%	15-18%	80-83%	0.20%	>270

STANDARD PACKAGING:

25 kgs net/ Drum/Carton

Certified by ISO 9001/Kosher/HACCP

