

# Niutang Isomaltose

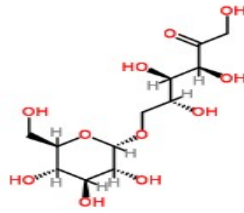


**FORMULA:** C<sub>12</sub>H<sub>22</sub>O<sub>11</sub>H<sub>2</sub>O

**MOLECULAR WEIGHT:** 360.3

**CAS:** 13718-94-0

**Constitutional Formula:**



**DESCRIPTION:**

50% sweetness of sucrose, and the taste is similar to that of sucrose. Low hygroscopicity, stable in nature and not easy to degrade. High solubility.

**SUGGESTED USES/APPLICATIONS:**

Isomaltose can be applied to modulated milk, flavored fermented milk, frozen drinks, canned fruit, jam, candied fruit, candy, other grain products, bread, cakes, biscuits, beverages, etc. In the preparation of wine and other foods.

**SPECIFICATIONS:**

No.	Test Item	Specification	Test method or Reference
1	Color	White	GB1886.182
2	State	A crystalline uniform particle or powder	GB1886.182
3	Taste	Sweet taste	
4	Isomaltose content (dry substance), w/%	≥ 98.0	GB1886.182
5	Other sugar, (dry substance), w/%	≤ 2.0	GB1886.182
6	Loss on drying, w/%	≤ 1.0	GB5009.3
7	Ash content, w/%	≤ 0.1	GB5009.4
8	Lead / (mg/kg)	≤ 0.5	GB5009.12
9	Cu / (mg/kg)	≤ 2.0	GB5009.13
10	Total Arsenic (as As) / (mg/kg)	≤ 0.5	GB5009.11
11	Total Aerobic Plate Count (CFU/g)	≤ 250	GB4789.2
12	Coliforms (CFU/g)	≤ 10	GB4789.3
13	Salmonella	Negative/25g	GB4789.4

**STORAGE:**

Preserve in a well-closed container, and protect from light.

**SHELF LIFE:**

The shelf life of this material is 2 years from the date of manufacture if stored in ambient room temperature conditions.