



# SUCRALOSE

**CHEMICAL NAME** | 1',4,6'-Trichloro-Galacto-Sucrose

**MOLECULAR FORMULA** |  $C_{12}H_{19}Cl_3O_8$

**MOLECULAR WEIGHT** | 397.64

**DESCRIPTION** | Sucralose is a non-caloric, high-intensity sweetener that is 600 times sweeter than Sucrose. Sucralose retains its sweetness over a wide range of temperatures and storage conditions in a variety of applications. Because of its extended shelf-life stability, food manufacturers use Sucralose to create great tasting new foods and beverages in categories such as canned fruit, low-calorie fruit drinks, baked goods, sauces and syrups. Sucralose also can be used as a sweetener in Nutritional supplements, Pharmaceuticals, Vitamins and Mineral supplements.

## SUGGESTED USAGE/APPLICATIONS

- ▶ Pharmaceuticals
- ▶ Carbonated Soft Drinks
- ▶ Tabletops
- ▶ Tablets
- ▶ Baked Goods
- ▶ Powder Soft Drinks
- ▶ Ice Cream
- ▶ Yogurt

## TEST ITEM

## SPECIFICATION

Appearance

White Crystal

Purity

98.0 % ~ 102.0%

Specific Rotation[α]

+84° ~ +87.5°

Water

≤ 2.0%

Residue on Ignition (Sulfate)

≤ 0.7%

Heavy Metals (as Pb)

≤ 10mg/kg

NiuSource Sucralose meets all the requirements of the current FCC, USP/NF, JECFA, EP and JP.



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