

Product Information

ERYLITE®

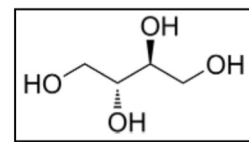
Food Grade (FCC, EU)

General Information

ERYLITE® erythritol is a naturally occurring sugar alcohol, produced commercially by microbial fermentation of a carbohydrate substrate. ERYLITE® is mainly used as a sweetening agent and sugar replacement in foods and beverages due to its good sweetening power, a zero calorie content and zero glycaemic index.

Chemical Data

Chemical Nomenclature	(2R,3S)-1,2,3,4-Butanetetrol
Chem. Formula	C ₄ H ₁₀ O ₄
Molecular Weight	122 g/mol
Bulk Density	700 - 900 kg/m ³
CAS No.	149-32-6
EC No.	205-737-3
E-No.	E968



Specification

Jungbunzlauer ERYLITE® is specified to meet the requirements of the latest edition of the Food Chemical Codex (FCC) and of Commission Regulation (EU) No 231/2012.

Parameters	Jungbunzlauer Limits
Identification	conforms
Description	white crystalline powder
Melting range	119 – 123 °C
Assay	99.5 - 100.5 %
Lead	max. 0.5 mg/kg
Loss on drying	max. 0.2 %
Reducing sugars (as Glucose)	max. 0.3 %
Reducing substances (as D-glucose)	max. 0.3 %
Residue on ignition (sulfated ash)	max. 0.1 %
Conductivity	max. 20 µS/cm
Ribitol and Glycerol	max. 0.1 %

Characteristics

ERYLITE® occurs as white, crystalline powder. It is an odourless substance with a sweet taste. It is freely soluble in water, slightly soluble in alcohol (96%) and insoluble in diethyl ether. ERYLITE® is non-toxic and has a low reactivity. It is chemically stable if stored at ambient temperatures. It is not hygroscopic.

Granulation

Type	Particle size	Typical Value
F8030 Fine	> 0.80 mm	max. 25 %
	< 0.30 mm	max. 10 %

Legal Aspects

In the EU there is a general approval for erythritol in food with limitation in particular applications (according to Annex II of Regulation (EC) No 1333/2008) and must be labelled according to its function (Sweetener). In beverages, erythritol is only permitted as a flavour enhancer up to 1.6%. The nutrition declaration requires erythritol to be classified under carbohydrates and can be declared separate as polyol with a nutrition conversion factor of 0.0 cal/g.

ERYLITE® erythritol is Generally Recognized As Safe (GRAS), in accordance with the US Food and Drug Administration (FDA) and current GMP, with upper limits for specific applications. The Flavour and Extract Manufacturers Association of the United States (FEMA) has granted FEMA GRAS status to erythritol (FEMA No. 4819) for use as a flavour ingredient with modifying properties for specified use levels in certain food categories.

CODEX ALIMENTARIUS recognizes erythritol as Sweetener in "General Standard for Food Additives" as "Additives permitted for use in food in general, unless otherwise specified, in accordance with GMP"

In Japan, Erythritol is approved as food ingredient.

Nutritional Claims

According to Regulation (EC) No. 1924/2006 the claims "reduced sugar" or "light (lite)" may be used where the reduction in sugar, is at least 25% compared to a similar product. A claim that a food is low in sugar may only be made where the product contains no more than 5g of sugar per 100 g for solids or 2,5 g of sugar per 100 ml for liquids. "With no added sugar" can be used if the food does not contain added mono- or disaccharides (sugars are allowed to be naturally present in food)

According to the FDA 21CFR Section 101.60 "Specific Requirements for Nutrient Content Claims", the nutritional claim "reduced in sugar" may only be made if the food contains at least 25% less sugar per RACC than an appropriate reference food. (Reference Amount Customarily Consumed) "Zero sugar or sugar free" can be used if the food contains less than 0.5 g sugar per RACC and per labelled serving.

Packaging and Storage

Jungbunzlauer ERYLITE® is available in 20 kg polyethylene bags. Jungbunzlauer guarantees a shelf life of 3 years for granular ERYLITE® if the product is stored in its original packaging under the following conditions:

Temperature: max. 30 °C

Relative humidity: max. 70 %

Opened bags must be resealed to prevent lumping.

The information contained herein has been compiled carefully to the best of our knowledge. We do not accept any responsibility or liability for the information given in respect to the described product. Our product has to be applied under full and own responsibility of the user, especially in respect to any patent rights of others and any law or government regulation.
