

# Sucralose: Liquid

## DESCRIPTION

Liquid Sucralose is an intensely sweet, clear, colorless liquid made with FCC-grade powder Sucralose. It functions as a nonnutritive sweetener/flavor enhancer. This product is Kosher, Parve and Halal certified.

## SUGGESTED USES/ APPLICATIONS

Liquid Sucralose can only be used in applications where the product or manufactured good has a pH of 7.0 or lower. For baked goods, the pH cannot be higher than 8.0.

#	Test Item	Specification	Test Method or Reference
1	Appearance	Clear, Colorless Liquid	Internal
2	Taste and Odor	No Abnormal Taste and Odor	Internal
3	Assay	24.5 – 25.5 % w/w	Internal
4	Clarity	Not more than 5 NTU	Internal
5	Identification	Passes Test	Internal
6	pH	4.10 – 4.6	Internal
7	Potassium Sorbate	0.15% - 0.25% w/w	Internal
8	Lactic Acid	0.10% - 0.12% w/w	Internal
9	Aerobic Plate Count	NMT 100 CFU / 1 g	Internal
10	Yeast/ Mold	NMT 50 CFU / 1 g	Internal
11	Coliforms	Negative / 10 g	Internal
12	E. coli	Negative / 10 g	Internal
13	Staphylococcus aureus	Negative / 10 g	Internal
14	Salmonella	Negative / 10 g	Internal

CFU = Colony Forming Units

## **PACKAGING**

This product is packaged in an appropriate container.

## **SHIPPING & HANDLING**

Transport under cool, dry conditions. Avoid extreme temperature conditions below 35° (2°C) and above 100°F (38° C).

## **STORAGE**

Store in a cool, dry environment away from odiferous material. Avoid temperature conditions below 35° (2°C) and above 100°F (38°C). After each use and before storing unused product, wipe off any liquid from the opening and tightly close the container.

## **SHELF LIFE**

If handled according to the above storage recommendations, Liquid Sucralose will have a three-year shelf life from the date of the manufacture.

## **LOT CODING**

Example Lot: LS20100517

LS= Liquid Sucralose      2010= Year Manufactured      05= Month Manufactured

17= Batch Manufactured