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Specification Sheet for Allulose

Other Chemical D-Allulose; D-Psicose; D-Pseudofructose; MAIZED-PSICOSE;

Names D-Erythro-hexulose

CAS Number 551-68-8 Molecular Formula C6H12O6 Molecular Weight 180.16

Molecular Structure

Packing 25kg/drum Capacity 80MT/M

Storage Store in a tightly sealed container away from heat and direct light, and in

a cool dry place.

Application Allulose is naturally present in small quantities in a variety of sweet foods

like caramel sauce, maple syrup and brown sugar. It is a low calorie

sugar with the same clean, sweet taste you expect from sugar.

SPECIFICATION

Item	Standard
Description	White or yellow crystalline powder
Pb	$\leq 1.0 (mg/kg)$
Arsenic	$\leq 0.5 (mg/kg)$
PH	3.0~7.0
Moisture	≤1.0%
Ash	$\leq 0.5\%$ (g/100g)
Assay	≥98.5%
Total Aerobic Count	≤1500 CFU/g
Total Coliform	≤30 CFU/g
Mold and Yeast	≤25 CFU/g
Staphylococcus Aureus	<30 CFU/g
Salmonella	Negative
Coliforms	Negative

The above information is believed to be correct but does not purport to be all inclusive and shall be used only as a guide. The users are suggested to select the suitability of the products and methods of application.