

Foodsweet® 6500

Foodsweet® 6500 has a sweetness very close to that of sugar. It remains stable under high-temperature processing conditions. This product is suitable for all people, even the diabetics.

PRODUCT CHARACTERISTICS

Appearance	White Crystal or Powder
Taste	Pure sweet
Sweetness	1:50 times

All raw material with HACCP, KOSHER, HALAL, ISO Certificates

PRODUCT SPECIFICATION

Item	Upper Limit	Unit
Heavy metals	10	ppm
Lead	2	ppm
Arsenic	2	ppm
Total Plant Count	250	cfu/g
Salmonella	Negative	/

MAIN INGREDIENTS

Sucralose
Maltodextrin
Dextrose

APPLICATION

Milk beverage
Powder beverage
Plant protein beverage
Baked products

Recommend addition quantity of 50S for your products is 0.1-0.3%.

PACKAGING

The product is available in different types of packaging. Please contact the sales for more

information.

ALLERGEN

Allergen	Substance contained	Allergen	Substance contained
Celery	No	Molluscs	No
Cereals containing Gluten	No	Mustard	No
Egg	No	Nuts	No
Fish	No	Peanuts	No
Lupin	No	Sesame	No
Milk(including lactose)	No	Soy	No

STORAGE CONDITION

Recommended storage: 0-25°C(32-77°F)

Packaging must be kept intact, dry, and away from sunlight. Please follow the recommendations and use the product before the best before date to avoid the need for a higher dosage.

Suggest to seal immediately after use, to avoid moisture absorption.

Best before: You will find the best before date in the certificate of analysis or on the product label.

The product gives optimal performance when stored as recommended and used within 12 months of the production date.

Foodchem Guarantees delivery at least 8 months prior to the best before date.