Foodchem

Product Data Sheet

Valid from 2018-07-11

Foodsweet® 9200

Low Sugar

Foodchem tabletop sweetener No.2 has pure, similar taste with sucrose, while it is low sugar. It can be dissolved instantly with good stability of heat, easy to use. Low or no calorie, suitable for all people.

PRODUCT CHARACTERISTICS

| Appearance | White Powder |
|---------------|------------------------------------|
| Taste | Pure sweet |
| Sweetness | 1:7times |
| All raw mater | ial 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 Dextrose

APPLICATION

Coffee Home cooking Baking Beverage Desserts

PACKAGING

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

| ALLERGEN | | | |
|--------------|-----------|----------|-----------|
| Allergen | Substance | Allergen | Substance |
| | contained | | contained |
| Celery | No | Molluscs | No |
| Cereals | No | Mustard | No |
| containing | | | |
| Gluten | | | |
| Egg | No | Nuts | No |
| Fish | No | Peanuts | No |
| Lupin | No | Sesame | No |
| Milk(includi | No | Soy | No |
| ng lactose) | | | |

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.

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 24 months of the production date.

Foodchem Guarantees delivery at least 12 months prior to the best before date.