



MAGNESIA

MINERAL COMPOUNDS

Magnesia – Your specialist for Erylite® Erythritol, fine E 968, FCC (Magnesia 7893000)

A white odourless crystalline sweetener with a caloric value close to zero.

Magnesia 7893000 is a very low hygroscopic, natural four-carbon sugar alcohol, produced by microbial fermentation of a carbohydrate substrate. It is a white odourless crystalline material or powder of high purity. Its sweetness amounts to up to 60 – 70 % of the sweetness of sucrose. Erylite® has a high digestive tolerance and has no laxative properties. Erylite® is non cariogenic and has a zero glycemic index.



Erylite® Erythritol – Nutritional Information

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|-------------------------------------|---|
| Appearance: | White cryst. powder |
| Solubility: | Freely soluble in water, slightly soluble in alcohol, insoluble in diethylether |
| Identification: | Complies |
| Pb: | Max. 0.5 ppm |
| Assay: | 99.5 – 100.5 % |
| Reducing sugars (as glucose): | Max. 0.3 ppm |
| Reducing substances (as D-glucose): | Max. 0.3 ppm |
| Loss on ignition (sulphated ash): | Max. 0.1 ppm |
| Ribitol and Glycerol: | Max. 0.1 % |
| Loss on drying: | Max. 0.2 % |
| Conductivity: | Max. 20 µS/cm |
| Melting range: | 119 – 123 °C |



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