## Aspartame Super Fine Powder

## **DESCRIPTION**

Aspartame is N-L-alpha-Aspartyl-L-phenylalanine-1-methyl ester. It is a white, crystalline powder or granular material that has a sweet taste. It is sparingly soluble in water and slightly soluble in alcohol. The pH of a 0.8% solution is between 4.5 and 6.0. SinoSweet® Aspartame has a clean, sweet taste that is approximately 180 to 200 times sweeter than sugar.

Formula: C<sub>14</sub>H<sub>18</sub>N<sub>2</sub>O<sub>5</sub> Molecular Weight: 294.31 CAS: 22839-47-0 E Number: E951

EINECS Number: 245-261-3 Flashpoint: Not Applicable

## **SUGGESTED USES**

Dry Powder Mixes, Tabletops, Chewable Vitamins, Pharmaceuticals

Test Item	Specification	Test Method / Reference
Appearance	White Powder	Visual
Odor/Taste	Conforms to Quality Standards	Internal Method
Identification	Meets Requirements	Current FCC / USP/NF / JECFA / EP
Assay (on dry basis)	98.0% to 102%	Current FCC / USP/NF / JECFA / EP
Loss on Drying	≤ 4.5%	Current FCC / USP/NF / JECFA / EP
Residue on Ignition / Sulphated Ash	< 0.2%	Current FCC / USP/NF / JECFA / EP
Optical (Specific) Rotation	+14.5° and +16.5°	Current FCC / USP/NF / JECFA / EP
*Conductivity	≤ 30 μScm-1	EP
Transmittance	≥ 95%	Current USP/NF /JECFA
Extr <mark>ane</mark> ous Matter	Free From Material Foreign to Product	Free From Visual Evidence
pH (0.8% Solution)	4.5 ~6.0	Current FCC/JECFA
Heavy Metal (as Pb)	≤ 10 ppm	Current USP/NF / JP / EP
Lead	< 1 ppm	Current FCC / JECFA
Arsenic	< 3 ppm	Current FCC
Residual Solvents	Meets Requirements	Current USP/NF
5-benzyl-3,6-dioxo-2- Piperazineacetic Acid (DKP)	≤ 1.5%	Current USP / NF / FCC / JECFA
Other Related Substances	≤ 2.0% USP/NF; ≤ 1.5% EP	Current USP/NF
L-phenylalanine	≤ 0.5%	Current EP
Solubility	Completely Dissolves	Internal Method
Particle Size	95% thru 300 mesh	Internal Method
Bulk Density	0.2 +/- 0.1 g/mL	Internal Method
Total Aerobic Plate Count	≤ 250 CFU/g	GB
Yeast and Mold Count	≤ 100 CFU/g	GB
Coliforms	≤ 3.0 MPN/g	GB
Escherichia Coli	Negative/g	GB
Salmonella	Negative/25g	GB

CFU = Colony Forming Units JP = Japanese Pharmacopeia FCC = Food Chemical Codex EP = European Pharmacopeia USP/NF - United States Pharmacopeia-National Formulary GB= China National Standard Method JECFA = Joint FAO/WHO Expert Committee on Food Additives

<sup>\*</sup> Capable of manufacturing EP grade Aspartame, please discuss with your sales representative on your requirements.



sales@sinosweet.com sinosweet.com

## Aspartame Super Fine Powder

CONFORMITY WITH

FAO-WHO Specifications Food Chemicals Codex

European Commission Regulation No. 231/2012

Japanese Standards for Food Additives

US Pharmacopoeia

This material is Kosher Pareve and Halal Certified

**PACKAGING** 

25 kg net weight fiber drums with inner liner or as otherwise agreed upon.

SHIPPING & HANDLING

Recommended to be stored in an odor-free environment. Low humidity conditions are recommended to minimize caking/degradation potentials.

**STORAGE** 

Aspartame should be stored in a cool, dry ambient environment. Avoid high heat.

**SHELF LIFE** 

The shelf life of this material is 5 years from the date of manufacture if stored in ambient room temperature conditions. Product should be reevaluated if it exceeds expiration date.

LOT CODE EXPLANATION

Example: 16052924

Plant 1

16 = Year (2016) 05 = Month (May)

29 = Day (29th day of month) 24 = Batch (24th batch)

NUTRITIONAL DATA

Nutrient	Per 100 grams	
Water(g)	4.5	
Protein(g)*	95.3	
L-Phenylalanine(g)	53.5	
All Fats(g)	0	
Ash(g)	<0.2	
Calories(kcal)	381	
Carbohydrates(g)	0	
Sugar(g)	0	
Dietary Fiber(g)	0	
Cholesterol (mg)	0	
Calcium(mg)	<2	
Iron(mg)	<2	
Potassium(mg)	<10	
Sodium(mg)	≤ 30	
Vitamins	0	

This data is calculated from standard analytical data. The zero values are based on process knowledge and raw materials used.





<sup>\*</sup>Aspartame is a protein and is digested and metabolized like a simple protein.