

Aspartame HDP

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: $C_{14}H_{18}N_2O_5$

CAS: 22839-47-0

EINECS Number: 245-261-3

Molecular Weight: 294.31

E Number: E951

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 |
| Extraneous 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 |
| Bulk Density | 0.5 +/- 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

* Capable of manufacturing EP grade Aspartame, please discuss with your sales representative on your requirements.

S/NOSWEET

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Aspartame HDP

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.

*Aspartame is a protein and is digested and metabolized like a simple protein.

