Creative Enzymes®

D-Xylose

Cat. No. CEFX-099

Lot. No. (See product label)

Introduction

Description	D-Xylose, extracted from Plant Straw and Com Cob. Sweetness is 67% of Cane Sugar.
Applications	1. Flavors and Fragrances When D-xylose heat together with the amino acid, it can produce different types of flavors. 2. Fried and Baked Food Adding D-xylose in Fried or baked food, it can produce a golden color and a good smell to the food. 3. Pet Food D-xylose sweetness is 67% Cane Sugar, it has the good function of adjusting the pet food taste and having the below benefits to the pet A: More Healthy to the pet Intestinal canalD-xylose can increase the bifido-bacteria in the intestinal. B: Smoothly to the Pet hair. C: Pet tooth away from caries.

Product Information

Form	White crystalline powder
CAS No.	58-86-6
Molecular Weight	150.1
Purity	≥99%

Storage and Shipping Information

Storage	2 years under well storage situation and stored away from direct sun light