

Neotame (synthesized)

Cat. No. CEFX-340

Lot. No. (See product label)

Introduction

Description

Neotame, a white crystalline powder, is a functional sweetener. It has a pure sweetness, concordant sweetness, very close to aspartame, without the bitter and metallic taste often associated with other powerful sweeteners. The sweetness is 7,000 to 13,000 times sweeter than sucrose, 30 to 60 times sweeter than aspartame, and the energy value is zero. It can remain stable under the condition of instantaneous high temperature. High solubility: the solubility in water at room temperature (25°C) is 12.6g/liter, and the solubility in ethanol is 950g/liter. High sweetness, low calorie: the sweetness is 7000-13000 times of sucrose. Safe and stable: very stable under dry or acidic conditions (better than aspartame). Improvement of flavor: It can keep or even improve the good flavor such as sweet, salty, sour, etc., and reduce or cover the bad flavor such as bitterness and astringency. Low cost: The cost of Neotame's sweetness is about 1/9 of Aspartame.

Applications

Foodstuffs: Drinks, bakery products, dairy products, chewing gum, ice cream, canned food, candied fruits and cold fruits, pickles and sauces, seasonings, etc. Compound use: It can be used together with certain reducing sugar, and also can be compounded with other high-fold sweeteners. Toothpaste and cosmetics: It can be used as sweetener for toothpaste and mouthwash, and also used in lipstick, lip gloss and other cosmetics. Cigarette filters: Neotame mixed in the ink made of filters can make the sweetness of cigarettes last longer. Pharmaceutical field: Neotame can be used in the sugar coating of western medicine preparations to inhibit the bitter flavor of traditional Chinese medicine. Feed sweeteners: Neotame can be used in feed sweeteners to mask the bitter and metallic taste of saccharin sodium.

Product Information

Appearance White crystalline powder

CAS No. 165450-17-9

Molecular

Formula

C20H30N2O5

Molecular

378.46

Weight

Usage and Packaging

Package 1 kg/bag

Storage and Shipping Information

Keep in a cool and dry place. Storage

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