

Neohesperidin dihydro chalcone (NHDC)

Cat. No. CEFX-342

Lot. No. (See product label)

Introduction

Description

Neohesperidin dihydro chalcone (NHDC) is derived from the natural extracts of Citrus aurantium, the solvent used in the production process is pure water with no chemical residues. High sweetness, no calories, sweetness is 1500-1800 times of sucrose, as a low energy food sweetener for diabetics. The sweetness is refreshing and pleasant, accompanied by a minty coolness and a special light flavor. It can be used in combination with sucralose, polyol sweeteners, saccharin, etc. It has a strong synergistic effect, which can improve the sweetness, reduce the dosage of sweeteners and make the sweetness more pure.

Applications

Used as flavor enhancer, corrective agent, flavoring agent, aroma enhancer and so on. 1. Add in fruit juice, can increase the fruit flavor, enhance the sense of juice. 2. Mixed with other flavors and fragrances have synergistic effect. For example, it can be added to maltol and ethyl maltol to enhance the flavor and improve the taste and flavor of the products. 3. Mixed with oily aromatic compounds, stabilizers and preservatives, it can enhance the fragrance of cosmetics and improve the antioxidant effect. 4. As a flavor enhancer and aspartame mixed with the mixture obtained from the treatment can be applied to chewing gum, not only sweet and tasty, but also can play a role in extending and maintaining the flavor. 5. Add NHDC in walnut soymilk can reduce the "walnut" aftertaste. 6. Masks the vinegar flavor and pungent odor of ketchup. 7. Add to margarine, can increase the aroma and rich flavor of the butter itself. 8. Add 20ppm to soy sauce, it can enhance the aroma, freshness, reduce salt, and remove the soy sauce's soy flavor. 9. Add 4ppm to barbecue sauce, the texture is creamy, more delicious, increase the flavor aroma, acidic taste reduction. 10. Add 15-30ppm to pickles, the texture is more crispy and the taste is more refreshing.

Product Information

Appearance powder

CAS No. 20702-77-6

Molecular Formula C28H36O15

Molecular Weight 612.58

Usage and Packaging

Package 1 kg/bag

Storage and Shipping Information

Storage Keep in a cool and dry place.

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