Creative Enzymes®

Naringin dihydrochalcone

Cat. No. CEFX-344

Lot. No. (See product label)

Introduction

Description	Naringin dihydrochalcone is a natural extract of citrus pomelo. Its sweetness is 300 times that of sucrose, and it is characterized by high sweetness and low calorific value, with a refreshing taste, a long-lasting aftertaste, and a special fresh aroma. As a substitute for sugar, it can be consumed by diabetics.
Applications	It is used in food flavors and fragrances, health care and functional foods, dairy products, fats and oils, frozen foods, processed vegetables, jellies, jams, non-alcoholic beverages, chewing gum, toothpaste and oral tablets.

Product Information

Appearance	powder
CAS No.	18916-17-1
Molecular Formula	C27H34O14
Molecular Weight	582.55

Usage and Packaging

Package	1 kg/bag

Storage and Shipping Information

Storage	Keep in a cool and dry place.