Creative Enzymes®

Sucralose

Cat. No. EXTZ-626

Lot. No. (See product label)

Introduction

Description	Sucralose is a food-grade, high-intensity sweetener supplied as a white crystalline powder, providing a clean, sucrose-like sweetness without bitter or metallic aftertastes.
Applications	Carbonated beverages; fruit juice and tea beverages; functional beverages; bottled water; cultured dairy drinks; baked goods; candies; chocolate; frozen desserts; condiments; pickled vegetables; meat products; canned foods; yogurt; cheese; milk powder; infant formula foods.
Synonyms	Trichlorogalactosucrose; TGS

Product Information

Appearance	White crystalline powder
Form	Powder
CAS No.	56038-13-2
Molecular Formula	$C_{12}H_{19}Cl_3O_8$
Chemical Name	4,1′,6′-Trichloro-4,1′,6′-trideoxygalactosucrose
Molecular Weight	397.64
Purity	Purity specification: 99% Effective substance content: 99% Typical food-grade purity: ≥99.0%
pH Stability	Acid-resistant sweetness remains stable during prolonged storage.
Thermal stability	Sweetness remains stable during high-temperature baking, frying, and high-temperature/high-pressure sterilization, without caramelization or discoloration under the described applications.
Function	High-intensity sweetener; flavor-balancing agent
Grade	Food grade
Notes	Sweetness: approximately 600–650 times that of sucrose Caloric contribution: almost zero Absorption: minimal Glycemic index: 0 INS No.: E955 Regulatory references: FDA, JECFA, and the European Union.
Advantages	Clean sucrose-like sweetness High sweetness intensity Acid and heat stability Very low hygroscopicity No Maillard browning under the described applications Suitable for light-colored and transparent formulations
Usage	Beverages, including carbonated drinks, juice and tea beverages, functional beverages, bottled water, and cultured dairy drinks: 0.01‰–0.2‰. Acid-resistant sweetness remains stable during long storage. Baked goods, candy, chocolate, and frozen desserts: 0.02‰–0.3‰. Suitable for high-temperature baking and frying and for sugar-free pastries, hard or soft candy, and ice cream. Condiments, pickled vegetables, meat products, and canned foods: 0.015‰–0.25‰. Suitable for soy sauce, oyster sauce, seaso

Usage and Packaging

Package	1 kg 25 kg 100 kg

Storage and Shipping Information

Storage	Keep sealed in a cool, dry place.
Stability	Very low hygroscopicity and low tendency to cake under sealed, cool, dry storage. It does not undergo Maillard browning or change the formulation's original color under the described applications.