

Product Data Sheet

Valid from 2019-11-26

Foodsweet™ 9210 Low Sugar

Foodsweet™ 9210 has a sweetness very close to that of brown sugar. This product is suitable for all people with low sugar, even the diabetics.

PRODUCT CHARACTERISTICS

Appearance	Brown Crystal or Powder
Taste	Brown sugar taste
Sweetness	1:2 times

All raw material with HACCP, KOSHER, HALAL, ISO Certificates

PRODUCT SPECIFICATION

Item	Upper Limit	Unit
Heavy metals	10	ppm
Lead	2	ppm
Arsenic	2	ppm
Total Plate Count	3000	cfu/g
Salmonella	Negative	/

MAIN INGREDIENTS

Monk fruit extract
Stevia
Sucralose
Erythritol

APPLICATION

Cold/Hot beverage
Tea
Baked Food

PACKAGING

The product is available in different types of packaging. Please contact the sales for more information.

ALLERGEN

Allergen	Substance contained	Allergen	Substance contained
Celery	No	Molluscs	No
Cereals containing Gluten	No	Mustard	No
Egg	No	Nuts	No
Fish	No	Peanuts	No
Lupin	No	Sesame	No
Milk(including lactose)	No	Soy	No

STORAGE CONDITION

Recommended storage: 0-25°C(32-77°F)

Packaging must be kept intact, dry, and away from sunlight. Please follow the recommendations and use the product before the best before date to avoid the need for a higher dosage.

Best before: You will find the best before date in the certificate of analysis or on the product label.

The product gives optimal performance when stored as recommended and used within 24 months of the production date.

Our ingredients, your success!

FOODCHEM INTERNATIONAL CORPORATION

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