

## PRODUCT DATA SHEET

Product Name: Allulose  
Molecular Formula: C<sub>6</sub>H<sub>12</sub>O<sub>6</sub>  
CAS No.: 551-68-8

### Description

Allulose is one of many “rare sugars” — substances found ubiquitously in nature like several plants, fruits, vegetables, and other foods. Allulose can be used for its near-zero caloric content as well as its true “sucrose-like” sweetness at ~ 70% that of crystalline sucrose, almost same as erythritol, 1/2 sweetness of fructose.

### Specification

Item	Powder	Liquid	
Appearance	White Crystal or crystalline powder, without peculiar smell, without the impurity	White or light yellow liquid without peculiar smell, without the impurity	
D-allulose (dry basis) (%) (** Can be customized)	98 min.	20 min.	50 min.
Moisture (%)	7 max.	--	
Solid content (%)	--	65 min.	
pH	3.0 – 7.0		
Ash (dry basis) (%)	0.5 max.		
Total plate count (cfu/g)	3000 max.		
Yeast (cfu/g)	25 max.		
Mold (cfu/g)	25 max.		
Coliform (MPN/g)	0.3 max.		
Pathogenic bacteria (Salmonella, Shigella, Staphylococcus aureus),	Negative		
As (ppm)	1.0 max.		
Pb (ppm)	0.5 max.		
Cu (ppm)	0.5 max.		

### Packaging

Packaged in multi-layer craft paper bag with double food grade PE inner bag, net 25kg/bag.  
(Other packaging types are available on requests)

### Shelf life

24 months if stored under recommended storage conditions.

### Storage condition

Should be stored in a cool, ventilated and dry place below 40°C and relative humidity less than 70%.