

Product Specification

Acesulfame K

Acesulfame K (potassium salt) is approximately 200 times sweeter than sugar. It is usually used in combination with aspartame or other sweeteners because it has a synergistic effect to enhance and sustain the sweet taste of foods and beverages.

Chemical Formula: C₄H₄NO₄KS
CAS-No.: 33665-90-6

Specification values:

Appearance: White Crystalline Powder

Odor and taste: Characteristics sugar like (sweet taste with slightly bitter aftertaste, especially at high concentrations. Odorless)

Mesh Size: 30-100 mesh
Molecular weight: 201.24
Loss on drying (105°C, 2h): ≤ 1%
Organic impurities: ≤ 20 µg/g
Purity: > 99.0%
pH-value (1% solution): 5.5 – 7.5
Fluoride: ≤ 3 ppm
Heavy metals: ≤ 0.0001%
Arsenic: ≤ 3 ppm
Lead: ≤ 1 ppm
Potassium: 17.0-21%
Total plate count: ≤ 200 cfu/g
Sulfate: <0.1%
Coli forms-MPN: ≤ 10 MPN/g
Yeast and molds: ≤ 100 cfu/g
E. coli: Negative
Salmonella: Negative

Packing: 25 kgs drums

Shelf life: Store in a cool, dry and well-ventilated place and in a tightly closed container. Protect from light and keep away from strong oxidizer and sources of odor. Minimum shelf life of 2 years under normal storage conditions.

Main applications: Acesulfame K is used in soft drinks, chewing gum, instant coffee, instant tea, dairy product analogs, gelatins, pudding desserts, tabletop sweetener and baked food.