

Product Specification

Saccharin (Sodium Saccharin)

Saccharin is an artificial, or non-nutritive, sweetener. Saccharin is approximately 500 times sweeter than sugar.

Chemical Formula: $C_7H_4NNaO_3S \cdot 2H_2O$

CAS-No.: 128-44-9

Specification values:

Appearance: White Crystalline powder or granules

Odor and taste: Characteristics sugar like (sweet taste with bitter metallic aftertaste. Odorless)

Assay: 99.0%-101%

Melting point: 226-230°C

Transmittance: > 95%

Loss on Drying: < 15%

pH-value: 5 – 8

Ammonium salts: <25 ppm

O-Toluene Sulfonamides: <10 ppm

P- Toluene Sulfonamides: <10 ppm

Benzoic acid-sulfonamide: <12 ppm

Benzoate & Salicylate: No Coloring

Heavy Metals: <10 PPM

Arsenic: <3 PPM

Lead: <1 PPM

Selenium: <30 ppm

Packing: 25 kgs cartons

Shelf life: Saccharin has a long shelf life when stored at normal temperatures. Under normal storage conditions it has a minimum shelf life of 3 years.

Main applications: Table top sweeteners, baked goods, soft drinks, fruit juice, fruit concentrates, ice cream, chewing gum, and some vitamins and medicines.