

## ERYSTA® C100 Crystalline Erythritol FCC 70000216

At approximately 70% the sweetness of sucrose and 0.2 kcal/g, d.b, this fine grade Erythritol is an ideal polyol for calorie reduction. Further, its extremely high laxation threshold allows better formulation flexibility in designing various reduced sugar, lower calorie food products.

Properties	Typical
Form @25°C	White crystalline powder
Assay, % d.b. Erythritol	> 99.5
Water, %	< 0.2
Relative Sweetness (vs. sucrose)	60 - 70%
Caloric Value	0.2 kcal/g, d.b.
Hygroscopicity	Very low
Solubility @25°C	61 g/100mL water
Heat of Solution	-42.9 kcal/g
Melting Point Range	119 - 123°C
Molecular Weight	122 g/mol

Screen Test	Typical
% Through U.S.S. #100 mesh (149 micron)	Min. 95

Sensory Data	
Odor	No detectable foreign odor
Flavor	Clean sweet taste

Nutritional Data/100 g	Typical
Calories	20
Calories from Fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<1*
Total Carbohydrate, g	99.9
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Sugar Alcohols, g	99.9
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<1*
Iron, mg	<0.1*
Potassium, mg	<5*
Ash, g	<0.1*

\* Not present at level of quantification.

### Certification

Kosher Pareve

### Packaging and Storage

20 Kg Bag

Recommended storage temperature is <100°F (<38°C) and relative humidity <60%.

### Shelf Life

When stored at the recommended storage temperature, shelf life is 24 months from the date of manufacture.

### Regulatory Data

CAS No. 149-32-6

### United States

Meets FCC (Food Chemical Codex) requirements.

GRAS No. 382  
Labeling Erythritol

### Canada

Food Additive  
Labeling Erythritol

### Features and Benefits

Clean sweet taste similar to sucrose  
Highest digestive tolerance of all polyols  
Low glycemic  
Non-browning  
Non-cariogenic  
Cooling effect  
Conducive to 'natural' product labeling  
Fine powder

Effective Date: May 27, 2020

Next Review Date: May 27, 2023

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr., 1600 – 90 Burnhamthorpe Road West,  
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9  
U.S.A. Canada  
Ph: 708.551.2600 Ph: 905.281.7950

[www.ingredion.us](http://www.ingredion.us)