



**Fiche  
technique**  
*Product  
Data Sheet*

**ENR QUA 17**  
Création :  
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Version 01  
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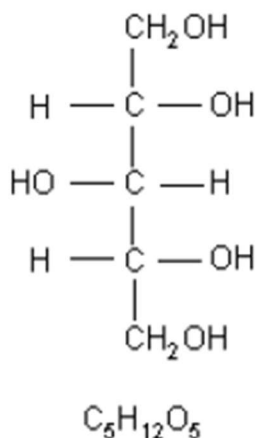
## XYLITOL-XYLITOL

### I. Produit - *Product*

<b>Nom du produit - <i>Product name</i></b>	XYLITOL
<b>Formule chimique - <i>Chemical formula</i></b>	C 5 H 12 O 5
<b>Origine - <i>Origin</i></b>	Finland
<b>Ingédients - <i>Ingredient</i></b>	Xylitol (polyol (sucre-alcool) présent naturellement dans l'écorce de bouleau.

### II. Caractéristiques-*specifications*

#### Description



Mol. Wt: 152.15

Food Grade, Crystalline  
Product complies with FCC, USP/NF & Ph.Eur  
monographs for xylitol.

White crystalline powder; practically odourless, with a  
very sweet, cool taste.

Particle size: > 2.4 mm = 0% - sieving method  
< 0.15 mm = max 7% - imaging particles



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## Properties

- Molecular Weight - 152.15
- Melting Point - 92-96°C
- Viscosity of solution at 20°C (% w/w) (mPa.S) -  
20% 1.99, 40% 4.06
- Heat of Solution - 36.6 kcal/g
- Relative Sweetness - 100% equal to sucrose
- Solubility - Very soluble in water (approx 164g/100g  
of water @ 20°C).
- Solubility in 96% Ethanol (approx 1.2g/100g  
solution @ 25°C).

## Physical/chemical specifications

(Dry substance abbreviated to d.s. in below table)

Colour	Max. 15 ICUMSA [1]
pH (10% w/v solution)	5.0-7.0 [2]
Assay (on dry substance)	98.5 - 101.0 % [3]
Other polyols (on d.s.): singly	Max. 0.5 % [46]
Other polyols (on d.s.): - total	Max. 1.0 % [46]
Reducing sugars	Max. 0.2 % [4]
Moisture	Max. 0.2 % [5]
Ash/Residue on Ignition	Max. 0.1 % [24]
Chloride	Max. 40 mg/kg [9]
Sulphate	Max. 50 mg/kg [9]
Conductivity	Max. 20 $\mu$ S.cm <sup>-1</sup> [6]

The numbers in brackets refer to the following methods:

- [1] ICUMSA
- [2] pH meter
- [3] HPLC
- [4] Luff Schoorl
- [5] Karl Fischer
- [6] European Pharmacopoeia (Ph. Eur.)
- [9] USP
- [24] ICUMSA conductivity/USP
- [46] Gas Liquid Chromatography/HPLC

## Heavy metal specifications

Arsenic	Max. 0.3 mg/kg [8]
Lead	Max. 0.3 mg/kg [8]
Nickel	Max. 1 mg/kg [25]

The numbers in brackets refer to the following methods:

- [8] ICP
- [25] ICP/AAS

### GMO status

According to EU Regulations 1829/2003 and 1830/2003, the raw materials used in the production of XIVIA® C do not contain or consist of GMO's, neither have they been produced from GMO's.

### III. Valeurs nutritionnelles – *Nutritional facts*

Déclaration nutritionnelle	Valeurs moyennes pour 100g
Energie (kcal)	1000kj/240kcal
Matières grasses <i>Dont acides gras saturés</i>	0
Glucides <i>Dont POLYOLS</i>	100g 100g
Fibres	0g
Protéines	0g
Sel	0g

### IV. Recommandations

Stockage - Storage :

A conserver dans un endroit sec, sombre et froid – *Store in dry, dark and cold place*

Durée de vie – Self life :

36 mois à partir de la date de fabrication – *36 months from date of manufacture*

Usage :

Consommation humaine - *Human consumption* - Le Xylitol est hautement toxique pour les animaux

### V. Nos références

- **XYLI250** : Xylitol sachet 250g
- **XYLI700** : Xylitol sachet 700g

Vrac à la demande – *Bulk on request*





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**ANNEXE**

**ALLERGENES – ALLERGENS**

ALLERGÈNES	ALLERGENS	OUI/ YES	NON/NO
<b>CÉRÉALES CONTENANT DU GLUTEN</b> (blé, seigle, orge, avoine, épeautre, kamut ou leurs souches hybridées), et produits à base de ces céréales	<b>CEREALS CONTAINING GLUTEN</b> (wheat, rye, barley, oats, spelt, kamut or their hybridised strains), and products made from these cereals		X
<b>CRUSTACÉS</b> et produits à base de crustacés	<b>CRUSTACEANS</b> and products made from crustaceans		X
<b>ŒUFS</b> et produits à base d'œufs	<b>EGGS</b> and products made from eggs		X
<b>POISSONS</b> et produits à base de poissons	<b>FISH</b> and products made from fish		X
<b>ARACHIDES</b> et produits à base d'arachides	<b>PEANUTS</b> and products made from peanuts		X
<b>SOJA</b> et produits à base de soja	<b>SOYA</b> and products made from soya		X
<b>LAIT</b> et produits à base de lait (y compris le lactose)	<b>MILK</b> and products made from milk (including lactose)		X
<b>FRUITS À COQUE</b> et produits à base de ces fruits	<b>NUTS</b> and products made from these nuts		X
<b>CÉLERI</b> et produits à base de céleri	<b>CELERY</b> and products made from celery		X
<b>MOUTARDE</b> et produits à base de moutarde	<b>MUSTARD</b> and products made from mustard		X
<b>SÉSAME</b> et produits à base de sésame	<b>SESAME SEEDS</b> and products made from sesame		X
<b>ANHYDRIDE SULFURÉUX ET SULFITES</b> en concentrations de plus de 10 mg/kg ou 10 mg/l (exprimés en SO <sub>2</sub> )	<b>SULPHUR DIOXIDE AND SULPHITES</b> in concentrations of more than 10 mg/kg or 10 mg/l (expressed as SO <sub>2</sub> )		X
<b>LUPIN</b> et produits à base de lupin	<b>LUPIN</b> and products made from lupin		X
<b>MOLLUSQUES</b> et produits à base de mollusques	<b>MOLLUSCS</b> and products made from molluscs		X