

Product Name	sucralose
Product Properties	<p>Chemical Name: 1,6-Dichloro-1,6-dideoxy-beta-D-fructofuranosyl 4-chloro-4-deoxy-alpha-D-galactose CAS No.: 56038-13-2 MF: C₁₂H₁₉Cl₃O₈ MW: 397.64 Appearance: White powder Detection Method: HPLC Purity: ≥99% Boiling point: 104-107°C Specific Rotation: +84.0°- +87.5° Shelf Life: 2Years</p>
Product Description	<p>Sucralose was discovered in 1976 by scientists from Tate & Lyle, working with researchers Leslie Hough and Shashikant Phadnis at Queen Elizabeth College (now part of King's College London). While researching ways to use sucrose and its synthetic derivatives for industrial use, Phadnis was told to "test" a chlorinated sugar compound. Phadnis thought Hough asked him to "taste" it, so he did. He found the compound to be exceptionally sweet.</p> <p>Tate & Lyle patented the substance in 1976; as of 2008, the only remaining patents concern specific manufacturing processes.</p> <p>Sucralose was first approved for use in Canada in 1991. Subsequent approvals came in Australia in 1993, in New Zealand in 1996, in the United States in 1998, and in the European Union in 2004. By 2008, it had been approved in over 80 countries, including Mexico, Brazil, China, India, and Japan. In 2006, the US Food and Drug Administration amended the regulations for foods to include sucralose as a "non-nutritive sweetener" in food. In May 2008, Fusion Nutraceuticals launched a generic product to the market, using Tate & Lyle patents.</p> <p>In April 2015 PepsiCo announced that it would be moving from aspartame to sucralose for most of its diet drinks in the US, due to sales of Diet Pepsi falling by more than 5% in the US. PepsiCo says its decision is a commercial one - responding to consumer preferences.</p>
Product Functions	<ol style="list-style-type: none"> 1. High sweetness, 600.650 times sweetness than cane sugar; 2. No Calorie, without leading to put weight; 3. Pure tastes like sugar and without unpleasant aftertaste; 4. Absolutely safe to human body and suitable for all kinds of people; 5. Without leading to tooth decay or dental plaque; 6. Good solubility and excellent stabilityf;
Product Applications	<ol style="list-style-type: none"> 1. Beverage, Original juice, carbonated soft drink, fruit drink and tea drink; 2. Health foods, medicine and other low-sugar products used by patients with obesity, diabetes and cardiovascular disease; 3. Fermented foods, Milk, flavored milk and imitation milk products; 4. Canned fruits and preserves. Candies, Chewing gum, peppermint candy, hard candy, soft candy and throat-wetting candy;

	<p>5. Rapid filling beverage production lines;</p> <p>6. Sweet food, Frozen dessert products Gel, pudding and jelly, sesame paste, breakfast cereal, and sugar for dining table;</p> <p>7. Others, Salad dressing, seasoning, condiment, sweetener, extract of spice, meat products, mixture of soup and soup.</p>
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