

SHANDONG LUJIAN BIOLOGICAL TECHNOLOGY CO., LTD.

Specification of Isomaltulose

Product Name	Isomaltulose
ITEM	STANDARD
Identification	Meets the requirement
Appearance	White crystalline powder
Chemical formula	$C_{12}H_{22}O_{11} \cdot H_2O$
Formula weight	360.3 (monohydrate)
Assay (dry basis)	$\geq 98.0\%$
Other Sugar	$\leq 2.0\%$
Loss on drying	$\leq 6.5\%$ (60 C, 5 hours)
Ash	$\leq 0.1\%$
Arsenic	$\leq 0.5\text{mg/kg}$
Lead	$\leq 0.1\text{mg/kg}$
Total plate Count	≤ 1000 CFU/g
Molds and Yeasts	≤ 100 CFU/g
Escherichia Coli	≤ 10 CFU/g
Salmonella Species	Absent in 25g
Shelf life	2 years
Storage condition	Store in well-close containers and warehouse in cool, drying , ventilated

Isomaltulose, in accordance with EU Regulation (EU) 2017/2470, is authorized as a novel food. Isomaltulose is a source of glucose and fructose.

Date: 9th Apr 2025

