

## C☆Eridex PRODUCT RANGE

C☆Eridex is available in two different grades targeted at specific applications to obtain optimal results.

GRADE	APPLICATIONS	KEY BENEFITS
<p><b>C☆Eridex 16952</b>            Basic grade            White crystalline powder            Granulometry: max. 20% &lt;200µm            Purity min. 99.5%            Shelf life: 36 months</p> <p>For some applications Cerestar recommends to finely mill C☆Eridex 16952 to a granulometry &lt; 200µm</p>	<ul style="list-style-type: none"> <li>- Beverages</li> <li>- Confectionery</li> <li>- Fruit preparations and fillings</li> <li>- Dairy and ice cream</li>   <li>- Chewing gum</li> <li>- Lozenges</li> <li>- Bakery products</li> <li>- Fat cream</li> <li>- Dry mixes</li> </ul>	<ul style="list-style-type: none"> <li>- Due to its particle size distribution C☆Eridex 16952 can easily be dissolved in water and is recommended for use in solutions</li>   <li>- Fine granulometry provides a smoother texture to end products</li> <li>- In chewing gum the small particle size contributes to a firm and non-sticky texture, thus enables coating</li> </ul>
<p><b>C☆Eridex 16955</b>            White crystalline powder with coarser crystal size            Granulated product            Granulometry: max. 5% &lt;250µm            Purity min. 99.5%            Shelf life: 36 months</p>	<ul style="list-style-type: none"> <li>- Tabletop</li> </ul>	<ul style="list-style-type: none"> <li>- Very good flowability</li> <li>- Narrow particle size distribution</li> <li>- Non-dusting</li> </ul>

#### CHEMICAL SPECIFICATIONS

- **Assay:** Not less than 99.5% (on the dry substance)
- **Lead:** Not more than 0.1 mg/kg
- **Loss on Drying:** Not more than 0.2%
- **Reducing Sugars (as glucose):** Not more than 0.3%
- **Residue on Ignition:** Not more than 0.1%
- **Ribitol and Glycerol:** Not more than 0.1%

#### STORAGE & SHELF LIFE

C☆Eridex grades should be stored preferably in a cool, dry place, off the ground and away from chemicals and odorous materials. Good ventilation should be provided.

Under these conditions they remain stable for 36 months.

#### PACKAGING

Net 20-kg paper bags with inside PE lining

#### LABELLING

Cerestar recommends including erythritol in the ingredient declaration on the labels of finished food and beverages.

**CN CODE** 2905 49 10

With Cerestar's global structure and commitment to customer partnership, we would like to begin working with you today. For more detailed information on our different product range please contact us.

Our Application Specialists are experts in finding the right products for your finished formulation needs. With Cerestar's global structure and commitment to customer partnership, we would like to begin working with you today.

*Call us today and start seeing a difference tomorrow.*