



SHANDONG BAILONG CHUANGYUAN BIO-TECH CO.,LTD

Tel:0086-15092556521 Email:fuyan@sdblcy.com

Add: Dexin Street,High&New Technology Development Zone,Yucheng,Shandong,China.

ALLULOSE CRYSTAL

PRODUCT INTROUCTION:

Allulose is a kind of rare sugar in nature. It is not easy to be metabolized by human body after eating. It has no energy and no corrosion. It also has good food processing characteristics. As a new functional sweetener ingredient, it can replace traditional sweetener in food development.

APPLICATION:

Widely used in all kinds of food, can replace sugar.

FUNCTION:

Protect the nerve tissue

Low blood glucose response, Inhibition blood glucose and fat increase.

PHYSICAL PROPERTIES:

Sweet and pure like sugar: 70% of sucrose.

Prolong product's shelf- life.

Low calorie:0-0.2kcal/g only 5% calorie of cane sugar.

Can occur Maillard reaction,improve product flavor.

PRODUCT ANALYSIS:

Product name	Allulose crystal
Appearance	White crystal powder or white powder
Allulose content (on dry basis),%	≥98.5
Water, %	≤1.0
Ash, %	≤0.5
pH	3.0-7.0
Arsenic(As),mg/kg	<0.5



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Lead(Pb),mg/kg	<0.5
Total Plate Count,CFU/g	≤1000
Total Coliform,CFU/g	≤10
Mold,CFU/g	≤25
Yeast,CFU/g	≤25
Salmonella	Negative
Staphylococcus aureus	Negative

LABELING:

The packed label indicates:

1. Product name
2. Batch Number
3. Manufacture and expiry date
4. Net weight and gross weight of contents
5. Name and address of manufacturer
6. Name and address of importer

PACKING&TRANSPORTATION:

The outer is paper-polymer bag,the inner is double food grade PE plastic bag.

Net weight: 25kg/bag

Without pallet---Max 17.5MT/20'GP

With pallet---12MT-15MT/20'GP



STORAGE & SHELF-LIFE:

1. Store in dry and cool condition, keep away from material with odor or of volatilization,protect from water and wet.
2. Best within 36 months from manufacturing date.