



SAVANNA
INGREDIENTS

Technical Data Sheet

Product name: Allulose Crystalline

Article No.: S500000

S500200

S500400

S500600

S500601

Chemical and Physical Characteristics

Appearance	White, crystalline powder
Taste / Flavour	Sweet

Essential Properties

Moisture	≤ 0,5 %
Solubility (Water, 20°C)	70 g to 100 g solution
Ash	≤ 0,1 %

Carbohydrate composition

Allulose	≥ 99 g/100 g
Fructose	≤ 1 g/100 g

Microbiological characteristics

Mesophilic aerobic plate count	≤ 200 cfu/1g
Yeast	≤ 100 cfu/1g
Moulds	≤ 100 cfu/1g

Storage conditions, shelf life

Dry storage is recommended.
Shelf life: 24 months

Source

Country of origin	Germany
Country of production	Germany

Allulose is considered as a natural food ingredient according to Technical Specification ISO/TS 19657.