

## L-Arabinose Powder



### What's L-Arabinose powder?

L-arabinose powder uses corn cob as raw material for extraction, decolorization, dehydration, and crystallization. It is a white crystalline powder, odorless and sweet (sweetness is about 50% of sucrose). It is soluble in water, but the solubility is lower than that of sucrose; it has high stability to heat and acid. L-arabinose is aldopentose which is more common than A-arabinose in nature, which is a kind of Non-Calorie sweetener. L-arabinose can inhibit the activity of Sucrase/Maltase. Therefore, it can prevent fat accumulation and protect against diabetes.

### Specification

Product Name	L-Arabinose Powder
CAS No.	5328-37-0
MF	C <sub>5</sub> H <sub>10</sub> O <sub>5</sub>
Appearance	White crystalline powder
Assay	≥99.0%
Loss on drying	≤1.0%
Residue on ignition	≤0.1%
Melting point	154-158°C
Specific optical rotation	+100-+104 °C
Heavy metals	≤5mg/kg
Chloride	≤50mg/kg
Sulfate	≤50mg/kg
Arsenic	≤0.5mg/kg
Total Plate Count	≤500CFU/g
Coliforms	≤30MPN/100g
Mold	≤25CFU/g
Yeast	≤10CFU/g
Storage condition	Ventilate dry condition
Batch size	1000g
Pathogenic bacterium	Not detected

## Application

All kinds of food, milk, beverage, etc. The preparation for flavors and fragrances. The preparation for pharmaceuticals.

Want to learn more about this product or have any questions?

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