PRODUCT DESCRIPTION - PDt 231752-11.0EN Material no. 8129704

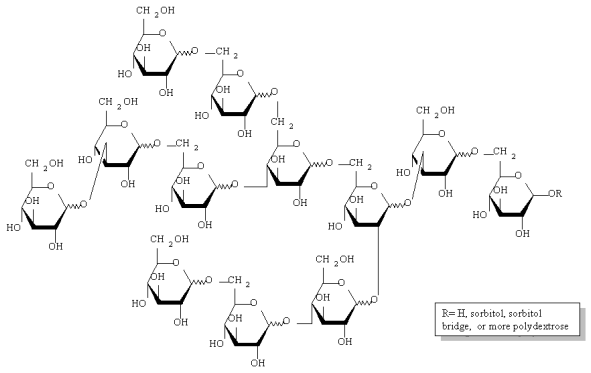
Litesse® Powder (IP Grade)

Improved Polydextrose FCC

Application

Suitable for a wide variety of food and beverage applications: Bakery (sweet and savoury); Beverage; Confectionery; Dairy; Dietary Supplements, Frozen Desserts; Nutrition bars and more. Litesse® or Litesse® Two are particurlarly suited where some Maillard reaction is desirable. For more colour sensitive, sugar free and highly processed products, we recommend Litesse® Ultra™ which does not provide any colour in solution or during processing.

Description



Litesse® Powder (IP Grade) is a randomly bonded condensation polymer of D-glucose with some bound sorbitol and a suitable acid. It is a white to cream-coloured powder that is odourless and bland.

Potential benefits

- Fibre enrichment and prebiotic properties for digestive health.
- Replaces sugar and partially fat while improving flavour, texture and mouthfeel in a wide variety of applications.
- Can help in reducing the desire to eat immediately after its ingestion, and reduce voluntary energy intake at a subsequent meal.
- Ideal for the formulation of low calorie, reduced sugar, no added sugar or sugar free foods.
- Low glycaemic and metabolised independently of insulin.
- Ease of incorporation into most product formats with minimal production adjustments required.

Physical/chemical specifications

Identification**	Meets test [10]
Assay, as polymer*	Min. 90.0 % [3]
1,6 Anhydro-D-Glucoses (Levoglucosan)*	Max. 4.0 % [3]
Glucose*	Max. 4.0 % [3]
Sorbitol*	Max. 2.0 % [3]
Water	Max. 4.0 % [53]
Molecular Weight Limit ** (High-Molecular-Weight Polymer [max 22,000 MW])	Meets test [3]
5-Hydroxymethylfurfural*	Max. 0.1 % [10]
pH (10% w/v aq.)	3.0 - 4.5 [10]
Residue on Ignition(Sulfated Ash)**	Max 0.3 % [10]

*Calculated on the anhydrous, ash-free basis.
**Tested and controlled according to a relevant sampling plan from raw materials, environment, in-process or end-product and not listed in our standard Certificate of Analysis.
The numbers in brackets refer to the following methods:
[3] HPLC
[53] Loss on Drying

The information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.

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Heavy metal specifications

Heavy Metals**(1)	Max. 5 ppm [8]
Lead**	Max. 0.5 ppm [10]

**(1) Items tested: As, Pb, Cd, Hg, Ni
** Tested and controlled according to a relevant sampling plan from raw materials, environment, in-process or end-product and not listed in our standard Certificate of Analysis.
The numbers in brackets refer to the following methods:
[10] FCC
[8] ICP-MS

Storage

Recommended storage:

Litesse® Powder (IP Grade) is acceptably stable to air and heat but it is hygroscopic. The product should be stored in its original sealed packaging or in suitable, tightly sealed, containers in a dry place below 30ºC (86ºF) Stored under the recommended storage conditions, product can be expected to retain stability for at least three years.

Composition

100% Polydextrose - a sorbitol-terminated, randomly bonded polymer of D-glucose, manufactured from dextrose, sorbitol and a suitable acid.

Additional information

Danisco (UK) Limited
Reigate Place - First Floor
43 London Road
Reigate
Surrey
RH2 9PW
United Kingdom
Tel: +44 1737 227720
Fax: +44 1737 248588
www.danisco.com/sweeteners

Properties

- Heat of Solution: 8 kcal/kg
- Relative Sweetness: 0.15 - 0.20 (compared to sucrose).
- Solubility: Very soluble in water (approx. 80g/100ml @ 20°C); sparingly soluble to insoluble in most organic solvents.
- Stability: High chemical and thermal stability
- Viscosity in Solution (70% w/w solution @ 25°C): 1800 cps

Packaging

25kg multi-wall, paper sack with LDPE liner. Pallet size: 1000kg

Safety and handling

Non-hazardous material. Standard good manufacturing practices should be observed when handling this material, and excessive dust generation should be avoided. Material Safety Data Sheet (MSDS) is available on request.

Country of origin

USA

Kosher status

Litesse® Powder (IP Grade) is KOSHER certified under the Orthodox Union Circle-U program.

Halal status

Litesse® Powder (IP Grade) is Halal certified by The Islamic Food and Nutrition Council of America.

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First you add knowledge...

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GMO status

According to EU Regulations 1829/2003 and 1830/2003, the raw materials used in the production of this product do not contain or consist of GMOs, nor have been produced from GMOs.

Allergens

Below table indicates the presence of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	Cereals containing gluten	
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soybeans	
	X	Milk (including lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (> 10mg/kg)	
	X	Lupin	
	X	Molluscs	

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