What Is Erythritol? Specification Properties Application Legal aspects

Erythritol is a natural sugar substitute that helps you stay healthy and stay sweet! Erythritol is derived from cultured sugar using a natural process (fermentation). Erythritol is naturally a zero calorie food. Unlike artificial sweeteners, which are manmade synthetic chemical compounds formulated in a lab, Erythritol appears naturally in fruits such as pears, melons and grapes, as well as foods such as mushrooms and fermentation-derived foods such as wine, soy sauce and cheese.

As a Polyol (sugar alcohol), erythritol is currently used as a bulk sweetener in reduced calorie foods.

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Baolingbao erythritol is supplied in accordance with the current requirements of GB 26404-2011.

Erythritol is available in crystalline powder and granular.

Erythritol is packed with PVC and kraft papers to avoid the damage.

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- Natural;
- •70% as sweet as sucrose
- •No Maillard browning reaction
- 0.2Kcal calories;
- •Zero glycemic Index;
- •Cooling effect;
- ·Vegan friendly;
- •Tooth protect;
- •High digestive tolerance

What Is Erythritol?	Specification	Properties	Application	Legal aspects
Food				
Beverages				
Carbonated beverage				
Non-carbonated b	everage			
Dairy drinks				
• Dairy				
Milk				
Yogurt				
Ice cream				
Cheese				
 Bakery foods 				
Cakes				
Biscuits				
Pastries				
 Candy 				
Chewing gum				
Hard candies				
Soft candies				
Jelly				
 Health food 				
Protein powder				
Chewable Tablets	5			
Oral liquid				
daily chemical fie	eld			
Toothpaste				
Mouthwash				
Skin care				
Detergents				
Other				
Sugar substitutes(carrier)				
Drug	-			