



Experience, support, and value
that will make you say, **sweet!**

Apura Ingredients is a premier global supplier of high-intensity sweeteners to the food and beverage industry. We proudly distribute a diverse list of products, including:

SUCRALOSE

**ACESULFAME
POTASSIUM**

NEOTAME

MONK FRUIT

ERYTHRITOL

XYLITOL

ASPARTAME

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Aspartame

DESCRIPTION

Aspartame is N-L-alpha-Aspartyl-L-phenylalanine-1-methyl ester. It is a white, crystalline powder or granular material that has a sweet taste. It is sparingly soluble in water and slightly soluble in alcohol. The pH of a 0.8% solution is between 4.5 and 6.0. SinoSweet Aspartame has a clean, sweet taste that is approximately 200 to 300 times sweeter than sugar.

Formula: $C_{14}H_{18}N_2O_5$

CAS: 22839-47-0

EINECS Number: 245-261-3

Molecular Weight: 294.31

E Number: E951

Flashpoint: Not Applicable

SUGGESTED USES

Dry Powder Mixes, Tabletops, Chewable Vitamins, Pharmaceuticals

SPECIFICATIONS

Test Item	Specification
Appearance	White Crystal or Crystalline Powder
Purity (on dry basis)	98.0 % ~ 102.0%
Loss on Drying (105°C 4hr)	≤ 4.5%
Residue on Ignition (sulfate)	≤ 0.2%
pH	4.5 ~ 6.0
Specific Rotation	+14.5° ~ +16.5°
Arsenic	≤ 3mg/kg
Heavy Metals (as Pb)	≤ 10mg/kg
Transmittance	≥ 0.95

FORMS

Powder, Granular, G100, High Density Powder

PACKAGING

25 kg net weight fiber drums with inner liner or as otherwise agreed upon.

SHIPPING & HANDLING

Recommended to be stored in an odor-free environment. Low humidity conditions are recommended to minimize caking/degradation potentials.

STORAGE

Aspartame should be stored in a cool, dry ambient environment. Avoid high heat.

SHELF LIFE

The shelf life of this material is 5 years from the date of manufacture if stored in ambient room temperature conditions. Product should be reevaluated if it exceeds expiration date.

CONFORMITY WITH

FAO-WHO Specifications

Food Chemicals Codex

European Commission Regulation No. 231/2012

Japanese Standards for Food Additives

US Pharmacopoeia

This material is Kosher Pareve and Halal Certified



Acesulfame Potassium

DESCRIPTION

Acesulfame Potassium is a white, odorless, freely flowing powder having an intense sweet taste. A 3% solution is approximately 200 times sweeter than sucrose. It is freely soluble in water and slightly soluble in ethanol. This material is Kosher, Pareve and Halal Certified.

Formula: $C_4H_4KNO_4S$
CAS: 55589-62-3
EINECS Number: 259-715-3

Molecular Weight: 201.24
E Number: E950
Flashpoint: Not Applicable

SUGGESTED USES

Carbonated Soft Drinks, Juices, Chewing gums, Hard Candy, Ice Cream, Yogurt, Puddings

SPECIFICATIONS

Test Item	Specification
Appearance	White Crystal
Purity	99.0% - 101.0%
Ultraviolet Absorption	$\leq 227 \pm 2nm$
Loss on Drying	$\leq 1.0\%$
Potassium	17.0% - 21.0%
Heavy Metals (as Pb)	$\leq 10mg/kg$
Chromatographic Impurities	20ppm

FORMS

Power and Granular

PACKAGING

25 kg net weight fiber drums with inner liner or as otherwise agreed upon.

SHIPPING & HANDLING

Recommended to be stored in an odor-free environment. Low humidity conditions are recommended to minimize caking/degradation potentials.

STORAGE

Store in well closed containers in a cool, dry environment.

SHELF LIFE

The shelf life of this material is 3 years from the date of manufacture if stored in recommended conditions.

CONFORMITY WITH

FAO-WHO Specifications
Food Chemicals Codex
European Commission Regulation No. 231/2012
Japanese Standards for Food Additives
US Pharmacopoeia
This material is Kosher Pareve and Halal Certified



Sucralose

DESCRIPTION

Sucralose is a white to off white crystalline powder. It is freely soluble in water, methanol, and alcohol. It is slightly soluble in ethyl acetate. It functions as a nonnutritive sweetener/flavor enhancer. Sucralose has a clean, sweet taste that is approximately 600 times sweeter than sugar.

Formula: $C_{12}H_{19}Cl_3O_8$

CAS: 56038-13-2

EINECS Number: 259-952-2

Molecular Weight: 397.64

E Number: E955

Flashpoint: Not Applicable

SUGGESTED USES

Baking, Carbonated Soft Drinks, Powdered Soft Drinks, Juices, Ice Cream, Yogurts

SPECIFICATIONS

Test Item	Specification
Appearance	White Crystal
Purity	98.0 % ~ 102.0%
Specific Rotation	+84° ~ +87.5°
Water	≤ 2.0%
Residue on Ignition (sulfate)	≤ 0.7%
Heavy Metals (as Pb)	≤ 10mg/kg

FORMS

Powder, Granular, Micronized Powder, Fine Sucralose Powder, Liquid

PACKAGING

25-kg cardboard drums with two PE liner bags or as otherwise agreed upon.

SHIPPING & HANDLING

Transport under cool, dry conditions, in well closed containers.

STORAGE

Sucralose should be stored in well closed containers in a cool, dry environment.

SHELF LIFE

The shelf life of this material is 2 years from the date of manufacture if stored in recommended conditions.

CONFORMITY WITH

FAO-WHO Specifications

Food Chemicals Codex

European Commission Regulation No. 231/2012

Japanese Standards for Food Additives

US Pharmacopoeia

This material is Kosher Pareve and Halal Certified



Stevia/Rebaudioside A

DESCRIPTION

Stevia/Rebaudioside A is a white to off-white, hygroscopic fine crystal or powder having a sweet taste. It is freely soluble in water and sparingly soluble in ethanol. It is obtained from the leaves of the Stevia rebaudiana(Bertonii) plant that can be used as a general sweetener in foods. It is non-caloric natural sweetener that is approximately 300-400 times sweeter than sucrose.

Formula: $C_{44}H_{70}O_{23}$
CAS: 58543-16-1

Molecular Weight: 967.01
E Number: E960

Flashpoint: Not Applicable

SUGGESTED USES

Diet Soft Drinks, Ready-to-drink teas, Fruit juice drinks, Energy drinks, Flavored waters, Table-Tops, Baked Goods, Cereals, Ice-Cream

SPECIFICATIONS

Test Item	Specification
Appearance	White Crystal or Crystalline Powder
Identification	Meet requirements
Purity (on dry basis)	≥ 95%
Related Steviol Glycosides	≤ 3.0%
Loss on Drying (105°C 4hr)	≤ 6.0%
Residue on Ignition (sulfate)	≤ 1.0%
pH	4.5 ~ 7.0
Arsenic	≤ 1ppm
Lead	≤ 1ppm
Residual Solvents/Organic Impurities	≤ 0.020% methanol ≤ 0.5% ethanol

FORMS

Powder (Reb A 97, Reb A 95, Reb A 90, Reb A 85, Reb A 80, TSG 40%-99%)

PACKAGING

25 kg net weight fiber drums with inner liner or as otherwise agreed upon.

SHIPPING & HANDLING

Recommended to be stored in an odor-free environment. Low humidity conditions are recommended to minimize caking/degradation potentials.

STORAGE

Store in well closed containers in a cool, dry environment.

SHELF LIFE

The shelf life of this material is 2 years from the date of manufacture if stored in recommended conditions.

CONFORMITY WITH

FAO-WHO Specifications
Food Chemicals Codex
European Commission Regulation No. 231/2012
Japanese Standards for Food Additives
US Pharmacopoeia
This material is Kosher Pareve and Halal Certified



Monk Fruit[®]

DESCRIPTION

Monk Fruit is an extract of the Luo Han Guo fruit and mogroside V is the principal sweetening component. Other components include: mogroside II, mogroside III, mogroside IV, mogroside VI, flavonoids, melanoidins, and protein fragments. It is off-white to light yellow powder, and a non-nutritive sweetener. Monk Fruit Extract is freely soluble in water and is approximately 230-260 times sweeter than sucrose.

Formula: C₆₀H₁₀₂O₂₉ (mogroside V)
CAS: 88901-36-4 (mogroside V)

Molecular Weight: 1287.43
Flashpoint: Not Applicable

SUGGESTED USES

Beverages, Table-top sweeteners, Baked Goods, Cereals, Confections, Dairy

SPECIFICATIONS

Test Item	Specification
Appearance	Light yellow powder
Identification	Meet Requirements
Purity (on dry basis)	≥ 50 %
Loss on Drying (135 C ± 2 C 2hr)	≤ 6.0%
Ash (600 C 2 hr)	≤ 5.0%
Arsenic	≤ 0.5ppm
Cadmium	≤ 1.0ppm
Lead	≤ 1.0ppm
Residual Solvents/Organic Impurities	≤ 0.5% Ethanol ≤ 0.5% Methanol
Pesticides	Complies to FCC

FORMS

Powder Mogroside V (20%-80%)

PACKAGING

20 kg cardboard drum with two PE liner bags.

SHIPPING & HANDLING

Recommended to be shipped in an odor-free environment. Low humidity conditions are recommended to minimize caking/degradation potentials.

STORAGE

Store in a well-closed place with constant low temperature and no direct sun light.

SHELF LIFE

The shelf life of this material is 2 years from the date of manufacture if stored in recommended environment. Product should be reevaluated if it exceeds expiration date.

This material is Kosher, Parve and Halal Certified.



Erythritol

DESCRIPTION

Erythritol is a white, anhydrous, non-hygroscopic, crystalline substance with a mild sweetness and appearance similar to sucrose. As a bulk sweetener, erythritol provides volume, texture and microbiologic stability similar to sucrose. Erythritol is 60-70% as sweet as sucrose, depending on the food system. It is soluble in water and slightly soluble in alcohol.

Chemical Name: 1,2,3,4-Butanetetrol
CAS: 149-32-6

Molecular Weight: 122.12
Formula: C₄H₁₀O₄

SUGGESTED USES

Beverages, Baked Goods, Frozen Dairy Desserts, Chewing gum, Hard candies, Fats and Oils, Snack Foods, Yogurt, Gelatins, Sauces, Syrups, Breakfast Cereals, Condiments

SPECIFICATIONS

Test Item	Specification
Appearance	White crystal granule / powder
Sensory	Clean Sweet Taste, No Unusual Odor
pH	5.0 – 7.0
Loss on Drying	≤ 0.2%
Assay (Dried Basis)	99.5% - 100.5%
Melting Point	119° C – 123° C
Residue on Ignition	≤ 0.1%
Reducing Sugars	≤ 0.3%
Ribitol and Glycerol	≤ 0.1%
Lead	≤ 1 ppm
Arsenic	≤ 2 ppm

FORMS

Powder & Granular

PACKAGING

25 kg net weight fiber drums with inner liner or as otherwise agreed upon.

SHIPPING & HANDLING

Transport under cool, dry conditions.

STORAGE

Erythritol should be stored in well closed containers in a clean, dry and odor free environment.

SHELF LIFE

The shelf life of this material is 2 years from the date of manufacture if stored in a cool, dry environment.

This material is Kosher, Parve and Halal Certified.



Xylitol

DESCRIPTION

Xylitol is a white crystalline powder having a sweet taste. It is freely soluble in water and slightly soluble in ethanol. Xylitol is manufactured without the use of Pesticides/Herbicides, Allergens, BSE/BTEs and GMO's.

Formula: $C_5H_{12}NO_5$
Molecular Weight: 152.15

Flashpoint: Not Applicable

SUGGESTED USES

Foods, Sugar Free Chewing Gum, Confectionery, Oral Hygiene Products (Mouthwash and Toothpaste), Pharmaceuticals, Dietetic Products, Cosmetics.

SPECIFICATIONS

Test Item	Specification
Appearance	White crystal granule / powder
Sensory	Clean Sweet Taste, No Unusual Odor
pH	5.0 – 7.0
Loss on Drying	≤ 0.2%
Assay (Dried Basis)	99.5% - 100.5%
Melting Point	119° C – 123° C
Residue on Ignition	≤ 0.1%
Reducing Sugars	≤ 0.3%
Ribitol and Glycerol	≤ 0.1%
Lead	≤ 1 ppm
Arsenic	≤ 2 ppm

FORMS

Powder

PACKAGING

25-kg Kraft paper bag, 500kg or 1000 kg container.

SHIPPING & HANDLING

Recommended to be shipped in an odor-free environment. Low humidity conditions are recommended to minimize caking/degradation potentials.

STORAGE

Store in well closed containers in a dry environment.

SHELF LIFE

The shelf life of this material is 2 years from the date of manufacture if stored in recommended conditions.

This material is Kosher, Parve and Halal Certified.



Neotame

DESCRIPTION

Neotame is N-[N-(3,3-dimethylbutyl)-L-aspartyl]-L-phenylalanine 1-methyl ester. It is a white, crystalline powder that has a sweet taste. It is sparingly soluble in water and very soluble in alcohol. The pH of a 0.5% solution is between 5.0 and 7.0. Neotame has a clean, sweet taste that is approximately 8,000- 14,000 times sweeter than sugar.

Formula: $C_{20}H_{30}N_2O_5$
CAS: 165450-17-9

Molecular Weight: 378.47
Flashpoint: Not Applicable

SUGGESTED USES

Beverages, Tabletop Sweeteners, Baked Goods, Dry Mixes, Yogurts, Ice Cream, and Cereals.

SPECIFICATIONS

Test Item	Specification
Identification	Meets Requirements
Assay (on dry basis)	97.0% to 102.0%
Moisture	≤ 5.0%
Residue on Ignition / Sulphated Ash	≤ 0.2%
Optical (Specific) Rotation	-43.4° and -40.0°
pH (0.5% Solution)	5.0~7.0
Lead	≤ 1 ppm

FORMS

Powder

PACKAGING

20-kg cardboard drums with two PE liner bags or as otherwise agreed upon.

SHIPPING & HANDLING

Recommended to be shipped in an odor-free environment. Low humidity conditions are recommended to minimize caking/degradation potentials.

STORAGE

Neotame should be stored in a cool, dry ambient environment. Avoid high heat. Recommended storage conditions are 59° to 86° F (15° - 30° C) and 35% to 60% relative humidity.

SHELF LIFE

The shelf life of this material is 5 years from the date of manufacture if stored in recommended conditions. Product should be reevaluated if it exceeds expiration date.

This material is Kosher, Pareve and Halal Certified.

