#### ANHUI JINHE INDUSTRIAL CO.,LTD 127 EAST STREET, LAIAN COUNTY, ANHUI,P.R. CHINA

Provided By: Suzhou-Chem, Inc. info@suzhouchem.com 781-433-8618

### **SPECIFICATION SHEET**

Molecular weight:         397.64           Appearance:         White crystalline Powder           Common name:         1,6-Dichloro-1,6-dideoxy-b-D-fructofuranosyl4-chloro-4-deoxy-a-D-galactopyranosi           Analysis Standard:         GB25531-2010,FCC 9, EP9.0, USP39,           Storage:         In Keep in cool and dry place. Protect from light and keep container closed. Avoid continuous storage over 98.6 T (37C) 1 more than 72 hours.           Packing:         25kg/Drum, 10kg/Drum           Mesh:         30-60mesh, 60mesh, 100mesh,1250mesh etc····           Assay (on dry basis):         98.0–102.0%           PH:         50~8.0           pecific rotation[a]pzo:         +84.0~+87.5₀           Degree of Hydrolysis         0.1% max           Methanol:         0.1% max           Water:         2.0% max.           Residue on ignition:         0.7% max.           Related substances:         0.5% max.           Hydrolysis products:         0.1% max           Other chlorinated         0.1% max           monosaccharides         150mg/kg Max           Triphenylphosphine         0.5% max           oxide         11           Infrared absorption         The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference s	Manufacturer:	Anhui Jinhe Industrial Co., Ltd						
CAS No.:       56038-13-2         Formula:       Cr.His/ChOs         Molecular weight:       397.64         Appearance:       White crystalline Powder         Common name:       1,6-Dichloro-1,6-dideoxy-b-D-fructofuranosyl4-chloro-4-deoxy-a-D-galactopyranosi         Analysis Standard:       GB25531-2010,FCC 9.       EP9.0, USP39,         Storage:       In Kcep in cool and dry place. Protect from light and kcep container closed. Avoid contamination from other special smell. Avoid continuous storage over 98.6 °F (37°C) f more than 72 hours.         Packing:       25kg/Drum, 10kg/Drum         Mesh:       30-60mesh, 60mesh, 100mesh,1250mesh etc····         Assay (on dry basis):       98.0~102.0%         PH:       5.0~8.0         pecific rotation[a]osa:       +84.0~+87.56         Degree of Hydrolysis       0.1% max         Methanol:       0.1% max         Residue on ignition:       0.7% max.         Related substances:       0.5% max.         Hydrolysis products:       0.1% max         Other chlorinated       0.5% max         monosaccharides       The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.         inpurities H and I       0.1% max.	Address:	127 east street Laian county Anhui P.R. China						
Formula:       Cu:HisCbOs         Molecular weight:       397.64         Appearance:       White crystalline Powder         Common name:       1.6-Dichloro-1.6-dideoxy-b-D-fructofuranosyl4-chloro-4-deoxy-a-D-galactopyranosi         Analysis Standard:       GB25531-2010,FCC 9, EP9.0, USP39,         Storage:       In Keep in cool and dry place, Protect from light and keep container closed. Avoid containation from other special smell. Avoid continuous storage over 98.6 % (37°C) fmore than 72 hours.         Packing:       25kg/Drum, 10kg/Drum         Mesh:       30-60mesh, 60mesh, 100mesh, 1250mesh etc····         Assay (on dry basis):       98.0~102.0%         PH:       5.0~8.0         pecific rotation[a]pas:       98.0~102.0%         PH:       5.0~8.0         pecific rotation[a]pas:       98.0~102.0%         PH:       5.0~8.0         period rotation[a]pas:       9.1% max         Methanol:       0.1% max         Residue on ignition:       0.7% max.         Related substances:       0.5% max         Hydrolysis products:       0.1% max         Other chlorinated       0.5% max         usidae       11% max         monosaccharides       11% max         Infrared absorption       The infrared spectrum of a potassium bromide	Product Name:	SUCRALOSE						
Molecular weight:         397.64           Appearance:         White crystalline Powder           Common name:         1,6-Dichloro-1,6-dideoxy-b-D-fructofuranosyl4-chloro-4-deoxy-a-D-galactopyranosi           Analysis Standard:         GB25531-2010,FCC 9, EP9.0, USP39,           Storage:         In Keep in cool and dry place. Protect from light and keep container closed. Avoid continuous storage over 98.6 °F (37°C) f           more than 72 hours.         25kg/Drum, 10kg/Drum           Mesh:         30-60mesh, 60mesh, 100mesh, 1250mesh etc-···           Assay (on dry basis):         98.0–102.0%           PH:         5.0–8.0           pecific rotation[a]pzo:         +84.0~-×87.5₀           Degree of Hydrolysis         0.1% max           Methanol:         0.1% max           Residue on ignition:         0.7% max.           Residue on ignition:         0.5% max.           Hydrolysis products:         0.1% max           Other chlorinated         0.5% max           Infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.           Infrared absorption         The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.	CAS No.:							
Appearance:         White erystalline Powder           Common name:         1.6-Dichloro-1.6-dideoxy-b-D-fructofuranosyl4-chloro-4-deoxy-a-D-galactopyranosi           Analysis Standard:         GB25531-2010,FCC 9, EP9.0, USP39,           Storage:         In Keep in cool and dry place, Protect from light and keep container closed. Avoid contamination from other special smell. Avoid continuous storage over 98.6 °F(37°C) 1 more than 72 hours.           Packing:         25kg/Drum, 10kg/Drum           Mesh:         30-60mesh, 60mesh, 100mesh, 1250mesh etc···           Assay (on dry basis):         98.0-102.0%           PH:         5.0-8.0           pecific rotation[a]pace:         +84.0e~+87.5e           Degree of Hydrolysis         0.1% max           Methanol:         0.1% max           Residue on ignition:         0.7% max.           Residue on ignition:         0.5% max           Other chlorinated         0.5% max           Other chlorinated         0.1% max           Other chlorinated         0.1% max           oxide         The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.           impurities H and I         0.1% max           Heavy metals(as Pb):         10ppm max.           Arsen	Formula:							
Appearance:         White crystalline Powder           Common name:         1.6-Dichloro-1.6-dideoxy-b-D-fructofuranosyl4-chloro-4-deoxy-a-D-galactopyranosi           Analysis Standard:         GB25531-2010,FCC 9, EP9.0, USP39,           Storage:         In Kcep in cool and dry place. Protect from light and keep container closed. Avoid contamination from other special smell. Avoid continuous storage over 98.6 T (37°C) 1 more than 72 hours.           Packing:         25kg/Drum, 10kg/Drum           Mesh:         30-60mesh, 60mesh, 100mesh, 1250mesh etc···           Assay (on dry basis):         98.0-102.0%           PH:         5.0-&8.0           pecific rotation[a]pao:         +84.0o~+87.56           Degree of Hydrolysis         0.1% max           Methanol:         0.1% max           Residue on ignition:         0.7% max.           Related substances:         0.5% max           Other chlorinated         0.5% max           Triphenylphosphine         150mg/kg Max           oxide         The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.           impurities H and I         0.1% max           Heavy metals(as Pb):         10ppm max.           Arsenic(as As):         3ppm max.           Le	Molecular weight:	397.64						
Common name:       1,6-Dichloro-1,6-dideoxy-b-D-fructofuranosyl4-chloro-4-deoxy-a-D-galactopyranosi         Analysis Standard:       GB25531-2010,FCC 9, EP9.0, USP39,         Storage:       In Kcep in cool and dry place. Protect from light and keep container closed. Avoid contamination from other special smell. Avoid continuous storage over 98.6 T (37°C) f more than 72 hours.         Packing:       25kg/Drum, 10kg/Drum         Mesh:       30-60mesh, 60mesh, 100mesh,1250mesh etc         Assay (on dry basis):       98.0–102.0%         PH:       5.0~8.0         pecific rotation[a]pasi       +84.0~+87.5%         Degree of Hydrolysis       0.1% max         Methanol:       0.1% max         Water:       2.0% max.         Related substances:       0.5% max.         Hydrolysis products:       0.1% max         Other chlorinated       0.1% max         monosaccharides       Triphenylphosphine         Triphenylphosphine       150mg/kg Max         oxide       The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.         inpurities H and I       0.1% max         Heavy metals(as Pb):       10ppm max.         Arsenic(as As):       3ppm max.         Lead: <td><u> </u></td> <td>White crystalline Powder</td>	<u> </u>	White crystalline Powder						
Analysis Standard:       GB25531-2010,FCC 9, EP9.0, USP39,         Storage:       In Keep in cool and dry place. Protect from light and keep container closed. Avoid contamination from other special smell. Avoid continuous storage over 98.6 'F(37'C) fmore than 72 hours.         Packing:       25kg/Drum, 10kg/Drum         Mesh:       30-60mesh, 60mesh, 100mesh,1250mesh etc         Assay (on dry basis):       98.0~102.0%         PH:       5.0-8.0         pecific rotation[a]paxi       +84.0~+87.5%         Degree of Hydrolysis       0.1% max         Methanol:       0.1% max         Residue on ignition:       0.7% max.         Related substances:       0.5% max.         Other chlorinated       0.5% max.         Mifaeedabsorption       0.1% max         Infrared absorption       150mg/kg Max         oxide       The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.         inpurities H and I       0.1% max.         Heavy metals(as Pb):       10ppm max.         Arsencicqa As):       3ppm max.         Lead:       1ppm max.         Total Aerobic Count:       250cfu'g max.         Yeasts and Molds:       50cfu'g max.								
Storage:In Keep in cool and dry place. Protect from light and keep container closed. Avoid contamination from other special smell. Avoid continuous storage over 98.6 F (37°C) f more than 72 hours.Packing:25kg/Drum, 10kg/DrumMesh:30-60mesh, 60mesh, 100mesh, 1250mesh etcAssay (on dry basis):98.0–102.0%PH:5.0–8.0pecific rotation[a]p.p:+84.0%~+87.5%Degree of Hydrolysis0.1% maxMethanol:0.1% maxWater:2.0% max.Residue on ignition:0.7% max.Related substances:0.5% maxHydrolysis products:0.1% maxOther chlorinated oxide0.5% maxInfrared absorption150 mg/kg MaxInfrared absorption spectrumThe infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained us a sucralose reference standard.Infrared Assorption spectrum10% maxHeavy metals(as Pb):10ppm max.Arsenic(as As):3ppm max.Lead:1ppm max.Total Aerobic Count:250cfu'g max.Yeasts and Molds:50cfu'g max.Yeasts and Molds:50cfu'g max.	Analysis Standard:							
Mesh:       30-60mesh, 60mesh, 100mesh, 1250mesh etc···         Assay (on dry basis):       98.0~102.0%         PH:       5.0~8.0         pecific rotation[a]pas:       +84.0~+87.5°         Degree of Hydrolysis       0.1% max         Methanol:       0.1% max         Water:       2.0% max.         Residue on ignition:       0.7% max.         Related substances:       0.5% max.         Hydrolysis products:       0.1% max         Other chlorinated       0.5% max         disaccharides       Chlorinated         Orl% max       0.1% max         monosaccharides       Triphenylphosphine         Triphenylphosphine       150mg/kg Max         oxide       The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.         impurities H and I       0.1% max         Heavy metals(as Pb):       10ppm max.         Arsenic(as As):       3ppm max.         Lead:       1ppm max.         Total Aerobic Count:       250cfu/g max.         Yeasts and Molds:       50cfu/g max.         Yeasts and Molds:       50cfu/g max.         Futerobacteriaceee       Negative in 0/25		contamination from other special smell. Avoid continuous storage over 98.6 °F(37°C) for						
Assay (on dry basis):       98.0~102.0%         PH:       5.0~8.0         pecific rotation[a]pao:       +84.0o~+87.5o         Degree of Hydrolysis       0.1% max         Methanol:       0.1% max         Methanol:       0.1% max         Residue on ignition:       0.7% max.         Related substances:       0.5% max.         Hydrolysis products:       0.1% max         Other chlorinated       0.5% max         disaccharides       0.1% max         Chlorinated       0.1% max         monosaccharides       150mg/kg Max         Triphenylphosphine       150mg/kg Max         oxide       The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.         impurities H and I       0.1% max         Heavy metals(as Pb):       10ppm max.         Arsenic(as As):       3ppm max.         Lead:       1ppm max.         Total Aerobic Count:       250cfu/g max.         Yeasts and Molds:       50cfu/g max.         Yeasts and Molds:       50cfu/g max.         Yeastive in 0/25g samples       E. Coli:	Packing:	25kg/Drum, 10kg/Drum						
PH:       5.0-8.0         pecific rotation[a]pzo:       +84.0 <sub>0</sub> ~+87.5 <sub>0</sub> Degree of Hydrolysis       0.1% max         Methanol:       0.1% max         Water:       2.0% max.         Residue on ignition:       0.7% max.         Related substances:       0.5% max.         Hydrolysis products:       0.1% max.         Other chlorinated       0.5% max.         Other chlorinated       0.5% max         disaccharides       0.1% max         Chlorinated       0.1% max         monosaccharides       0.1% max         Infrared absorption       150mg/kg Max         oxide       1         Infrared absorption       The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.         impurities H and I       0.1% max         Heavy metals(as Pb):       10ppm max.         Arsenic(as As):       3ppm max.         Lead:       1ppm max.         Total Aerobic Count:       250cfu/g max.         Yeasts and Molds:       50cfu/g max.         Enterobacteriaceae       Negative	Mesh:	30-60mesh, 60mesh, 100mesh, 1250mesh etc						
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Degree of Hydrolysis       0.1% max         Methanol:       0.1% max         Water:       2.0% max.         Residue on ignition:       0.7% max.         Related substances:       0.5% max.         Hydrolysis products:       0.1% max.         Other chlorinated       0.5% max.         disaccharides       0.1% max         Chlorinated       0.1% max         monosaccharides       0.1% max         Triphenylphosphine       150mg/kg Max         oxide       0.1% max         Infrared absorption       The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.         impurities H and I       0.1% max         Heavy metals(as Pb):       10ppm max.         Arsenic(as As):       3ppm max.         Lead:       1ppm max.         Yeasts and Molds:       50ocfu/g max.         Yeasts and Molds:       50ocfu/g max.         Yeasts and Molds:       50ocfu/g max.         Enterobacteriaceae       Negative		5.0~8.0						
Methanol:       0.1% max         Water:       2.0% max.         Residue on ignition:       0.7% max.         Related substances:       0.5% max.         Hydrolysis products:       0.1% max.         Other chlorinated       0.5% max         disaccharides       0.1% max         Chlorinated       0.1% max         monosaccharides       150mg/kg Max         Triphenylphosphine       150mg/kg Max         oxide       11         Infrared absorption       The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.         impurities H and I       0.1% max.         Heavy metals(as Pb):       10ppm max.         Arsenic(as As):       3ppm max.         Lead:       1ppm max.         Total Aerobic Count:       250cfu/g max.         Yeasts and Molds:       50cfu/g max.         Enterobacteriaceae       Negative in 0/25g samples         E. Coli:       Negative	pecific rotation[a]D20:	$+84.0_{ m o}\!\sim+87.5_{ m o}$						
Water:       2.0% max.         Residue on ignition:       0.7% max.         Related substances:       0.5% max.         Hydrolysis products:       0.1% max.         Other chlorinated       0.5% max         disaccharides       0.1% max         Chlorinated       0.1% max         monosaccharides       0.1% max         Triphenylphosphine       150mg/kg Max         oxide       The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.         impurities H and I       0.1% max.         Heavy metals(as Pb):       10ppm max.         Arsenic(as As):       3ppm max.         Lead:       1ppm max.         Total Aerobic Count:       250cfu/g max.         Yeasts and Molds:       50cfu/g max.         Enterobacteriaceae       Negative in 0/25g samples	Degree of Hydrolysis	0.1% max						
Residue on ignition:       0.7% max.         Related substances:       0.5% max.         Hydrolysis products:       0.1% max.         Other chlorinated       0.5% max         disaccharides	Methanol:	0.1% max						
Related substances:       0.5% max.         Hydrolysis products:       0.1% max.         Other chlorinated       0.5% max         disaccharides       0.1% max         Chlorinated       0.1% max         monosaccharides       0.1% max         Triphenylphosphine       150mg/kg Max         oxide       0.1% max         Infrared absorption       The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.         impurities H and I       0.1% max         Heavy metals(as Pb):       10ppm max.         Arsenic(as As):       3ppm max.         Lead:       1ppm max.         Total Aerobic Count:       250cfu/g max.         Yeasts and Molds:       50cfu/g max.         Enterobacteriaceae       Negative in 0/25g samples         E. Coli:       Negative	Water:	2.0% max.						
Hydrolysis products:       0.1% max.         Other chlorinated       0.5% max         disaccharides       0.1% max         Chlorinated       0.1% max         monosaccharides       150mg/kg Max         Triphenylphosphine       150mg/kg Max         oxide       The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.         impurities H and I       0.1% max.         Heavy metals(as Pb):       10ppm max.         Arsenic(as As):       3ppm max.         Lead:       1ppm max.         Total Aerobic Count:       250cfu/g max.         Yeasts and Molds:       50cfu/g max.         Enterobacteriaceae       Negative in 0/25g samples         E. Coli:       Negative	Residue on ignition:	0.7% max.						
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disaccharides       0.1% max         Chlorinated       0.1% max         monosaccharides       150mg/kg Max         oxide       150mg/kg Max         Infrared absorption       The infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usia a sucralose reference standard.         impurities H and I       0.1% max         Heavy metals(as Pb):       10ppm max.         Arsenic(as As):       3ppm max.         Lead:       1ppm max.         Total Aerobic Count:       250cfu/g max.         Yeasts and Molds:       50ccfu/g max.         Enterobacteriaceae       Negative in 0/25g samples         E. Coli:       Negative	Hydrolysis products:	0.1% max.						
Chlorinated monosaccharides0.1% maxTriphenylphosphine oxide150mg/kg MaxInfrared absorption spectrumThe infrared spectrum of a potassium bromide dispersion of the sample exhibits relative maxima at similar wave numbers as those shown in the reference spectrum obtained usi a sucralose reference standard.impurities H and I0.1% max.Heavy metals(as Pb):10ppm max.Arsenic(as As):3ppm max.Lead:1ppm max.Total Aerobic Count:250cfu/g max.Yeasts and Molds:50cfu/g max.EnterobacteriaceaeNegative in 0/25g samplesE. Coli:Negative	Other chlorinated	0.5% max						
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Lead:1pm max.Total Aerobic Count:250cfu/g max.Yeasts and Molds:50cfu/g max.EnterobacteriaceaeNegative in 0/25g samplesE. Coli:Negative								
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Yeasts and Molds:50cfu/g max.EnterobacteriaceaeNegative in 0/25g samplesE. Coli:Negative								
EnterobacteriaceaeNegative in 0/25g samplesE. Coli:Negative								
E. Coli: Negative								
Coliforms Negative per 10 grams	Coliforms	Negative per 10 grams						

The requirement stated herein also meets with the standard of FCCVIIII, USP39, EP9.0, Regulation EU 231-2012(E955), GB25531-2010,BP2013



Anhui Jinhe Industrial Co., Ltd

127 East Street, Laian County Chuzhou, Anhui, China, 239200

Provided By: Suzhou-Chem, Inc. info@suzhouchem.com 781-433-8618

## ALLERGEN STATEMENT

Anhui Jinhe Industrial Co.Ltd certificates that the prodduct mentioned

below: Sucralose

Does not contain any of the following major food allergens:

Eggs	(or egg products);		
Soybeans	(or soybean products other than possibly refined oil);		
Milk	(or milk products);		
Peanuts	(or peanut product);		
Fish	(or fish products);		
Wheat	(or wheat products);		
Treenuts	(Hazelnut/Filbert,Cashew,Chestnut,Almond,Pistachio		

, Walnut, Pecan, Brazil nut, Macadamia nut, Coconut, Ginko nut, Litchee nut,

or Pine nut )

Shellfish including Crustaceans(crab ,crayfish,lobster,&shrimp)



#### ANHUI JINHE INDUSTRIAL CO., LTD 127 EAST STREET, LAIAN COUNTY, ANHUI, P.R.CHINA

#### **GMO CERTIFICATE**

**PRODUCT: Sucralose** 

The company ANHUI JINHE INDUSTRIAL CO., LTD, declares that:

- 1. The above mentioned product or any of their ingredients:
  - They are not and do not contain any GMO and
  - they have not been produced as of GMO and do not contain any ingredient manufactured as of this type of organisms.
- 2. The unexpected contamination by GMO that may happen, do not exceed the threshold stablished in the EC 1829/2003 Regulation, for that reason, furthermore, it is not subjected to the must of labelling according to the requirements stablished in the above mentioned regulation.

Date: JUN 11, 2016

Signature and stamp



Provided By: Suzhou-Chem, Inc. <u>info@suzhouchem.com</u> 781-433-8618

# ANHUI JINHE INDUSTRIAL CO., LTD. 127 EAST STREET, LAIAN COUNTY, ANHUI , P.R.CHINA

Product         SUCRALOSE           Manutary Method INHE INDUSTRIAL CO, LTD         Image: Supersonance of the following         Yes/No           1         CLASSIFICATION         Yes/No           1.1         Vegetarian (no meat and no eggs)         YES           1.2         Ovo-vegetarian (no meat and no eggs)         YES           1.3         Lacto-voo-vegetarian (no meat, no fish and no eggs)         YES           1.4         Lacto-vegetarian (no meat, no fish and no eggs)         YES           1.5         Vegan (no food from animals)         YES           1.6         Ovo-vegetarian (no meat and no eggs)         YES           1.6         Ovo-vegetarian (no meat and no eggs)         YES           1.6         Ovo-vegetarian (no meat and no eggs)         YES           1.7         Diabetics         YES           1.8         Ovo-vegetarian (no meat and no eggs)         YES           1.4         Lacto-vegetarian (no meat and no eggs)         YES           1.8         Ovo-vegetarian (no meat and no eggs)         YES           1.9         Diabetics         YES           1.4         Lacto-vegetarian (no meat and no eggs)         YES           1.8         Coeliacs (gluten intol=rance)         YES           1.9	NUTRITIONAL / DIETARY INFORMATION							
Manufaction       ANHUL JINHE INDUSTRIAL CO.,LTD         Pieze interiation       Veson         Pieze interiation       Yeson         Yeson       Yeson	Product		SUCRA	RALOSE				
Please indicate whether suitable for any of the following       Yes/No         1.1       Vegetarian (no meat and no ish)       YES         1.2       Ovo-vegetarian (no meat and no eggs)       YES         1.3       Lacto-ovo-vegetarian (no meat, no fish and no eggs)       YES         1.4       Lacto-vegetarian (no meat, no fish and no eggs)       YES         1.4       Lacto-vegetarian (no meat, no fish and no milk)       YES         1.5       Vegan (no food from animals)       YES         1.6       Ovo-vegetarian (no meat and no eggs)       YES         1.6       Ovo-vegetarian (no meat and no eggs)       YES         1.6       Ovo-vegetarian (no meat and no eggs)       YES         1.8       Coeliacs (gluten intolerance)       YES         1.8       Coeliacs (gluten intolerance)       YES         2       NUTRITIONAL VALUES       YES         1.4       faty acids       NO	Manufad	cturer						
1.1       Vegetarian (no meat and no eggs)       YES         1.2       Ovo-vegetarian (no meat and no eggs)       YES         1.3       Lacto-ovo-vegetarian (no meat, no fish and no eggs)       YES         1.4       Lacto-vegetarian (no meat, no fish and no milk)       YES         1.5       Vegan (no food from animals)       YES         1.6       Ovo-vegetarian (no meat and no eggs)       YES         1.7       Diabetics       YES         1.8       Coeliacs (gluten intolerance)       YES         2       NUTRITIONAL VALUES       YES         1.8       Coeliacs (gluten intolerance)       YES         2       NUTRITIONAL VALUES       YES         2       NUTRITIONAL VALUES       YES         2       NO	1	CLASSIFICATION						
1.2         Ovo-vegetarian (no meat and no eggs)         YES           1.3         Lacto-ovo-vegetarian (no meat, no fish and no eggs)         YES           1.4         Lacto-vegetarian (no meat, no fish and no eggs)         YES           1.5         Vegan (no food from animals)         YES           1.6         Ovo-vegetarian (no meat and no eggs)         YES           1.6         Ovo-vegetarian (no meat and no eggs)         YES           1.7         Diabetics         YES           1.8         Coeliacs (gluten intolerance)         YES           2         NUTRITIONAL VALUES         YES           2         NUTRITIONAL VALUES         YES           1.6         NO	Please i	ndicate whether suitabl	e for any of the	following		Yes/No		
1.3     Lacto-vvo-vegetarian (no meat, no fish and no eggs)     YES       1.4     Lacto-vegetarian (no meat, no fish and no milk)     YES       1.5     Vegan (no food from animals)     YES       1.6     Ovo-vegetarian (no meat and no eggs)     YES       1.6     Ovo-vegetarian (no meat and no eggs)     YES       1.7     Diabetics     YES       1.8     Coeliacs (gluten intolerance)     YES       2     NUTRITIONAL VALUES     YES       2     NUTRITIONAL VALUES     YES       2     NO        Fat (of which)     NO        - Staturated fatty acids     NO        - Polyunsaturated fatty acids     NO        - Trans fats     NO        - Starch     NO        - Polyols     NO        - Starch     NO        - Polyols     NO        - Ethyl Alcohol     NO        Organ	1.1	Vegetarian (no meat	and no fish)		YES			
1.4     Lacto-vegetarian (no meat, no fish and no milk)     YES       1.5     Vegan (no food from animals)     YES       1.6     Ovo-vegetarian (no meat and no eggs)     YES       1.7     Diabetics     YES       1.8     Coeliacs (gluten intolerance)     YES       2     NUTRITIONAL VALUES     YES       2     NUTRITIONAL VALUES     YES       2     NUTRITIONAL VALUES     YES       2     NO     Image: Statument of the statument of t	1.2	Ovo-vegetarian (no n	neat and no egg	s)	YES			
1.5Vegan (no food from animals)YES1.6Ovo-vegetarian (no meat and no egs)YES1.7DiabeticsYES1.8Coeliacs (gluten intolerance)YES2NUTRITIONAL VALUESYESProteinAverage value/ 100 gMethodProteinNOFat (or hich)NOSaturated fatty acidsNOSaturated fatty acidsNOOne starated fatty acidsNOOne starated fatty acidsNONOCarbo by Intersection of the starates of which)NONOIntersection of the starates of which)NOStarate (or which)NONOStarate (or which)NOStarate (or which)NOStarate (or which)NOStarate (or which)NOStarate (or which)NOStarate (or which)NOStarate (or which)NO </td <td>1.3</td> <td>Lacto-ovo-vegetarian</td> <td>(no meat, no fis</td> <td>sh and no eggs)</td> <td>YES</td>	1.3	Lacto-ovo-vegetarian	(no meat, no fis	sh and no eggs)	YES			
1.6     Ovo-vegetarian (no meat and no eggs)     YES       1.7     Diabetics     YES       1.8     Coeliacs (gluten intolerance)     YES       2     NUTRITIONAL VALUES     YES       2     NUTRITIONAL VALUES     YES       Protein     NO     Method       5     NO	1.4	Lacto-vegetarian (no	meat, no fish ar	nd no milk)	YES			
1.7     Diabetics     YES       1.8     Coeliacs (gluten intolerance)     YES       2     NUTRITIONAL VALUES     YES       2     NUTRITIONAL VALUES     Method       Protein     NO     Method       Fat (of which)     NO     Saturated fatty acids     NO       - Saturated fatty acids     NO	1.5	Vegan (no food from	animals)			YES		
1.8     Coeliacs (gluten intolerance)     YES       2     NUTRITIONAL VALUES       Protein     Average value/ 100 g     Method       Fat (of which)     NO	1.6	Ovo-vegetarian (no n	neat and no egg	s)		YES		
2       NUTRITIONAL VALUES         Average value/ 100 g       Method         Protein       NO         Fat (of which)       NO         - Saturated fatty acids       NO         - Mono unsaturated fatty acids       NO         - Noursaturated fatty acids       NO         - Polyunsaturated fatty acids       NO         - Trans fats       NO         Cholesterol       NO         Starch       NO         - Polyols       NO         - Starch       NO         - Starch       NO         - Polyols       NO         Dietary fibre       NO         Ethyl Alcohol       NO         Organic Acids       NO         Calorific Value (kcal)       NO         Energetic value (kj)       NO         Moisture Content	1.7	Diabetics				YES		
Average value/ 100 gMethodProteinNOFat (of which)NO- Saturated fatty acidsNO- Mono unsaturated fatty acidsNO- Polyunsaturated fatty acidsNO- Trans fatsNO- CholesterolNO- SugarsNO- StarchNO- StarchNO- PolyolsNO- StarchNO- StarchNO- Dietary fibreNOEthyl AlcoholNOOrganic AcidsNOEnergetic value (kj)NOMoisture ContentNo- StarchNO- StarchNO- Dietary fibreNO- StarchNO- Mono- StarchNO- StarchNO<	1.8	Coeliacs (gluten intol	erance)			YES		
ProteinNOFat (of which)NO- Saturated fatty acidsNO- Mono unsaturated fatty acidsNO- Mono unsaturated fatty acidsNO- Polyunsaturated fatty acidsNO- Trans fatsNOCholesterolNOCarbohydrates (of which)NO- SugarsNO- StarchNO- PolyolsNODietary fibreNOEthyl AlcoholNOOrganic AcidsNOEnergetic value (kj)NOMoisture Content	2	NUTRITIONAL VALU	JES					
Fat (of which)NO- Saturated fatty acidsNO- Mono unsaturated fatty acidsNO- Polyunsaturated fatty acidsNO- Trans fatsNO- Trans fatsNOCholesterolNOCarbohydrates (of which)NO- SugarsNO- StarchNO- PolyolsNODietary fibreNOEthyl AlcoholNOOrganic AcidsNOEnergetic value (kj)NOMoisture Content $\leqslant 0.5$				Average value/ 100 g	Method			
Saturated fatty acidsNO- Mono unsaturated fatty acidsNO- Polyunsaturated fatty acidsNO- Trans fatsNO- Trans fatsNOCholesterolNOCarbohydrates (of which)NO- SugarsNO- StarchNO- PolyolsNODietary fibreNOEthyl AlcoholNOOrganic AcidsNOEnergetic value (kj)NONOInterfield (kj)NOInterfield (kj)<	Protein		N	0				
- Mono unsaturated fatty acids       NO         - Polyunsaturated fatty acids       NO         - Trans fats       NO         Cholesterol       NO         Carbohydrates (of which)       NO         - Sugars       NO         - Starch       NO         - Polyols       NO         Dietary fibre       NO         Ethyl Alcohol       NO         Organic Acids       NO         Energetic value (kj)       NO         Moisture Content $\leqslant 0.5$	Fat (of	which)	N	0				
· Polyunsaturated fatty acidsNO· Trans fatsNOCholesterolNOCarbohydrates (of which)NO· SugarsNO· StarchNO· PolyolsNODietary fibreNOEthyl AlcoholNOOrganic AcidsNOEnergetic value (kj)NOMoisture Content<0.5	- Satura	ted fatty acids	N	0				
Trans fatsNOCholesterolNOCarbohydrates (of which)NO- SugarsNO- StarchNO- StarchNO- PolyolsNODietary fibreNOEthyl AlcoholNOOrganic AcidsNOCalorific Value (kcal)NOEnergetic value (kj)NOMoisture Content $\leqslant 0.5$	- Mono i	unsaturated fatty acids	N	0				
CholesterolNOCarbohydrates (of which)NO- SugarsNO- StarchNO- PolyolsNODietary fibreNOEthyl AlcoholNOOrganic AcidsNOCalorific Value (kcal)NOEnergetic value (kj)NOMoisture Content $\leqslant 0.5$	- Polyun	saturated fatty acids	N	0				
Carbohydrates (of which)NO- SugarsNO- StarchNO- PolyolsNODietary fibreNOEthyl AlcoholNOOrganic AcidsNOCalorific Value (kcal)NOEnergetic value (kj)NOMoisture Content $\leqslant 0.5$	- Trans	fats	N	0				
- Sugars       NO         - Starch       NO         - Polyols       NO         Dietary fibre       NO         Ethyl Alcohol       NO         Organic Acids       NO         Calorific Value (kcal)       NO         Energetic value (kj)       NO         Moisture Content       <0.5	Choleste	erol	N	0				
- Starch     NO       - Polyols     NO       Dietary fibre     NO       Ethyl Alcohol     NO       Organic Acids     NO       Calorific Value (kcal)     NO       Energetic value (kj)     NO       Moisture Content     <0.5	Carbohy	/drates (of which)	N	0				
- Polyols       NO         Dietary fibre       NO         Ethyl Alcohol       NO         Organic Acids       NO         Calorific Value (kcal)       NO         Energetic value (kj)       NO         Moisture Content       ≤0.5	- Sugars		N	0				
Dietary fibreNOEthyl AlcoholNOOrganic AcidsNOCalorific Value (kcal)NOEnergetic value (kj)NOMoisture Content<0.5	- Starch		N	0				
Ethyl AlcoholNOOrganic AcidsNOCalorific Value (kcal)NOEnergetic value (kj)NOMoisture Content<0.5	- Polyols		N	0				
Organic Acids     NO       Calorific Value (kcal)     NO       Energetic value (kj)     NO       Moisture Content     <0.5	Dietary fibre		N	0				
Calorific Value (kcal)     NO       Energetic value (kj)     NO       Moisture Content     <0.5	Ethyl Alcohol		N	0	-			
Energetic value (kj)     NO       Moisture Content     <0.5			N	0				
Moisture Content	Calorific	: Value (kcal)	N	0	1			
	Energet	ic value (kj)	N	0				
Sodium	Moisture	e Content	<	€0.5				
· · · · · · · · · · · · · · · · · · ·	Sodium			0				

Signed:

Position:

QA MANAGER

Name::

MS REN SHUZHI JUNE.01,2017 Company stamp

Date:

ANHUI JINHE INDUSTRIAL

Nutritional Dietary Information - Page 1 of 1 - Version 05-06-2010





Date: July 5, 2018 Kof-K ID: K-0001076 / CIQ# 3400600971 Certificate ID: **9SU5K-GG5MA** Product Count: 8



ANHUI JINHE INDUSTRIAL CO., LTD. (WANDONG JINRUI CHEMICAL CO., LTD.)

127 DONG DA JIE, LAI AN, CHUZHOU, ANHUI 239200 CHINA

The following product(s) manufactured by ANHUI JINHE INDUSTRIAL CO., LTD. (WANDONG JINRUI CHEMICAL CO., LTD.) are certified kosher with the listed restrictions.

Product Name	Status	Restriction	UKD#
ACESULFAME-K	Parve	Symbol not required	KFP5EVWAO56
ETHYL MALTOL	Parve	Symbol not required	KFHKFAWGWVU
MALTOL	Parve	Symbol not required	KFY3FFVQN7W
MALTOL, NATURAL	Parve	Symbol not required	KFQT2CJBYEF
MCP (METHYL CYCLOPENTENOLONE)	Parve	Symbol not required	KF02EL9BNC0
METHYL ALDEHYDE	Parve	Symbol not required	KFX8PT7KT0F
METHYL CYCLOPENTENOLONE MONOHYDRATE	Parve	Symbol not required	KFH0EJVUXUW
SUCRALOSE	Parve	Symbol not required	KFDVC727LKK

Provided by: Suzhou-Chem, Inc. info@suzhouche m.com 781-433-8618

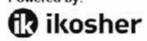
Rabbi Binyamin Berkowitz Rabbinic Administrator To verify or for the most up to date certificate please go to www.KosherCertificate.com

This certificate is valid through 06/30/2020 Page 1 of 1

06/30/2020

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