



Specifications TREHATM

(Trehalose for China)

Description Non-reducing disaccharide and two glucose molecules bound in an

 α, α -1,1 linkage. Only 45% as sweet as sucrose and clean taste

profile with no aftertaste

Appearance Whitish crystalline powder

Storage Keep at ambient temperature in a dry place.
Shelf Life Three (3) years from the production date
Package Three layer kraft paper bag (Net 20 kg)

Uses For foods

Variables	Specifications
Loss on drying	Not more than 1.5% (60 °C, 5 hrs)
Residue on ignition	Not more than 0.05%
рН	5.0 – 6.7 (30%)
Color in solution	Not more than 0.100 (30%)
Turbidity	Not more than 0.050 (30%)
Assay, % Trehalose (on the anhydrous basis)	Not less than 98.0%
Heavy metals (as Pb)	Not more than 1 ppm
Lead	Not more than 0.1 ppm
Arsenic (as As ₂ O ₃)	Not more than 0.5 ppm
Total aerobic microbial count	Not more than 300 CFU/g
Coliform organisms	Negative
Total combined yeast and molds count	Not more than 100 CFU/g

"Because of Trehalose's physical nature, the product that comes in bags may contain clumps from time to time. These clumps can be easily broken apart by hand or by using reasonable force with a mallet. The clumping does not affect the quality of the product."

Please note that lengthy storage on heavily loaded pallets may lead to product clumping. To minimize the probability of clumping during storage, it is recommended that the product be used "FIFO" as soon as possible, and that the stacking of pallets be avoided.

Satoshi Kamijo
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