

Naringin dihydrochalcone

Cat. No. CEFX-344

Lot. No. (See product label)

Introduction

Description Naringin dihydrochalcone is a natural extract of citrus pomelo. Its sweetness is 300 times that of sucrose,

and it is characterized by high sweetness and low calorific value, with a refreshing taste, a long-lasting aftertaste, and a special fresh aroma. As a substitute for sugar, it can be consumed by diabetics.

Applications It is used in food flavors and fragrances, health care and functional foods, dairy products, fats and oils,

frozen foods, processed vegetables, jellies, jams, non-alcoholic beverages, chewing gum, toothpaste and

oral tablets.

Product Information

Appearance powder

CAS No. 18916-17-1

Molecular

C27H34O14

Formula

Molecular

582.55

Weight

Usage and Packaging

Package 1 kg/bag

Storage and Shipping Information

Storage Keep in a cool and dry place.

Tel: 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com

1/1