

## TECHNICAL SPECIFICATIONS

### **MIXTURE 10:1 (Code: 401X)**

<b>Composition:</b>	91 % sodium cyclamate 9 % sodium saccharin di-hydrate
<b>Aspect:</b>	White crystals or microcrystalline powder, odourless
<b>Taste:</b>	Mixtures of cyclamate and saccharin present a synergic sweetening power increase of about 10 - 20 % in reference to the individual sweeteners. Sweetening power of sodium saccharin di- hydrate: 450 times sucrose. Sweetening power of sodium cyclamate: 30 – 40 times sucrose.
<b>Solubility:</b>	Very soluble in hot water, soluble in cold water, practically insoluble in ether
<b>Identification:</b>	IR spectrum corresponds to the standard
<b>Content:</b>	A: Quantification of sodium saccharin by absorption spectrophotometry  B: Quantification of sodium cyclamate by titration with nitrite.
<b>pH (solution 10 % in water):</b>	5.5 – 7.5
<b>Water:</b>	< 3%
<b>Heavy Metals (as lead):</b>	< 10 ppm
<b>Lead:</b>	< 1 ppm
<b>Selenium:</b>	< 30 ppm

Specification MIXTURE 10:1

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<b>Arsenic:</b>	< 3 ppm
<b>(1) Microbiology:</b>	(Not limited by Eur.Ph.)
<b>Total Aerobic Mesophilic Bacteria:</b>	< 100 cfu/g
<b>Total Coliform Bacteria:</b>	Absence / 0.1 g
<b>Salmonella spp.:</b>	Absence / 25 g
<b>Mould and Yeast:</b>	< 100 cfu/g
<b>Shelf life:</b>	Five Years

According with the European Pharmacopoeia (2005) 5<sup>th</sup> edition, NF 21 (2003) and European Directives 94/35/EC and 95/31/EC.

(1) *European Pharmacopoeia*: higher or not mentioned