



## Neotame Powder

table 1

### Physical Description

Color	White to off white
Form	Powder
Molecular Formula	$C_{20}H_{30}N_2O_5$
Molecular Weight	378.47
pH (0.5% solution)	5.0 to 7.0
Solubility at 25° C	>100g per 100g of ethanol ~1.3g per 100g of water
Taste	Sweet

table 2

### Product Specifications

Identification test	Conforms to standard
Assay (dried basis)	97.0% to 102.0%
Moisture	≤ 5.0%
Residue on ignition	≤ 0.2%
Specific rotation $[\alpha]_D^{20}$	-43.4 to -40.0°
Other related substances	≤ 2.0%
N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine	≤ 1.5%
Lead	≤ 1 ppm
Residual Solvents	Meets Requirements
Total aerobic bacteria	< 250 cfu/g
Coliform	< 10 mpn/g
Fungi	< 100 cfu/g
Microorganisms of public health concern	None

### Features and Benefits.

- Provides food and beverage manufacturers with greater flexibility and value in delivering food and beverage products that meet consumers' expectations for excellent taste.
- Can be blended with nutritive sweeteners, including high fructose corn syrup and sucrose, as well as with high-intensity sweeteners, to match the taste of existing products while providing significant cost savings.
- Is a versatile food ingredient. Its properties make it an effective sweetener and flavor enhancer. Efficacy and potency will vary depending upon the actual application in which neotame is used.

### Some Suggested Uses.

- Beverages
- Tabletop sweeteners
- Chewing gums and confectionery
- Baked goods
- Frozen desserts, ice cream, yogurt
- Cereal

### Ingredients.

Neotame: N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester is a derivative of the dipeptide composed of the amino acids, aspartic acid and phenylalanine.

### Kosher Status.

The Orthodox Union (OU) certifies neotame as kosher and pareve.

### Regulatory Status and Labeling.

Neotame is approved for use as a sweetener and flavor enhancer in foods and beverages in the United States, Australia and New Zealand.

Neotame does not need special labeling for phenylketonuric individuals.

### Recommended Storage.

As a dry ingredient, neotame is stable for at least five years at ambient storage conditions, typically 59° to 86° F (15° to 30° C) and 35% to 60% relative humidity, when the inner bags are sealed. Like most dry ingredients, neotame should be stored to avoid high heat and humidity and with the inner bags sealed until ready to use.

### Packaging/Shipping.

CAS Number 165450-17-9

U.S. Department of Transportation class, item, non-hazardous

## Neotame Powder (cont.)

table 3

### Typical Nutrient Data

Nutrient*	Per 100g
Water(g)	5.0
Protein(g)	0
Fat(g)	0
Saturated(g)	0
Monounsaturated(g)	0
Polyunsaturated(g)	0
Ash(g)	0
Calories(kcal)	0
Carbohydrates(g)	0
Sugar(g)	0
Dietary Fiber(g)	0
Cholesterol(mg)	0
Calcium(mg)	0
Iron(mg)	0
Niacin(mg)	0
Phosphorus(mg)	0
Potassium(mg)	0
Riboflavin(mg)	0
Sodium(mg)	0
Thiamine(mg)	0
Vitamin A(IU)	0
Vitamin C(mg)	0

\* zero values are based on the knowledge of raw materials used in manufacture

### Lot Coding for small packaging or bulk:

Example: B702037101:                    or                    Example: NB70203

B	= Manufacturing code	N	= Neotame
7	= Year of lot production	B	= Manufacturing code
02	= Month of production	7	= Year of lot production
03	= Batch number	02	= Month of production
7	= Year of repack	03	= Batch number
101	= Julian date code of repack		

### More Information Is Available To You.

This bulletin is intended to be general in nature. We are eager to work with you in the development of new products and processes. For more information on neotame or to request a sample, visit our website at [www.neotame.com](http://www.neotame.com) or call our toll-free number at 1-800-323-5321.

The information contained herein is, to our best knowledge, true and accurate, but all recommendations or suggestions are made without guarantee, since we can neither anticipate nor control the different conditions under which this information and our products are used. Each manufacturer should evaluate the nutrient content of its final products to determine compliance with food labeling regulations when making nutrient claims. Further, The NutraSweet Company disclaims all liability with regard to its customers' infringement of third party patents. We recommend that our customers apply for licenses under any relevant patents. No statement herein or by our employees shall be construed to imply the nonexistence of relevant patents or as a recommendation or inducement to infringe said patents. It is our policy, however, to assist our customers and to help in the solution of particular problems that may arise in connection with applications of our products.

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