

Vitamin D3 Powder 100,000 IU/g (food grade)

Description

Free flowing, white powder with spherical-shaped particles.

Composition (ingredients)

Vitamin D3, Modified starch, Sucrose, Maltodextrin

Solubility

The product can be dispersed in ambient water to form a stable emulsion.

Specifications

Appearance: white, free flowing, spherical-shaped powder

Content of Vitamin D3: Min. 100,000 IU/g

Loss on drying: Max. 5% (4 hours at 105°C)

Monographs

Manufactured using ISO 9001, FSSC22000 Methodology and food GMPs.

Asiameica Group, Inc.
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Particle Size Distribution (Fineness)

100% passes 40 mesh (U.S. standard sieves)

Min.95% passes 50 mesh

Min90% passes 60 mesh

Min45% passes 100 mesh

Bulk density

Approx. 0.5--0.75 g/ml

Stability

Stored in the original packaging, temperature: 4-25°C, in a dry place, the product is stable for 36months

Standard packaging

25 Kg carton with aluminum foil pouch

Applications

The product has been specially designed for the fortification of flour as well as for the use in vitamin/mineral premixes. It is protein-free and is suitable to use in hypoallergenic food fortification.

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