

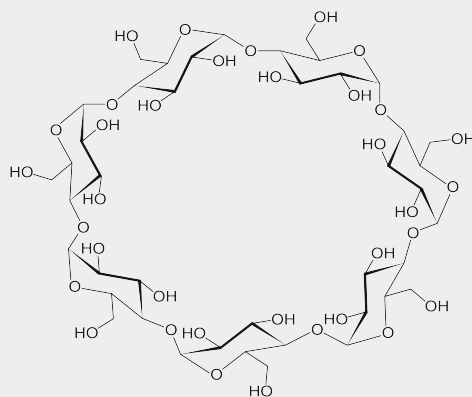
# CAVAMAX<sup>®</sup> W7 FOOD

## Cyclodextrins & Complexes

### Beta-Cyclodextrin

CAVAMAX<sup>®</sup> W7 Food is a food grade beta-cyclodextrin from Wacker Chemie AG. With 7 glucose units CAVAMAX<sup>®</sup> W7 Food has the mid-sized cavity of native cyclodextrins. It effectively masks unpleasant odors and flavors in food. Synonyms: beta-cyclodextrin, cycloheptaamylose, cycloheptapentylose

Empirical formula  $C_{42}H_{70}O_{35}$  | Molecular weight 1135



## Properties

- Sustainable plant-based raw materials
- Utmost purity and safety
- No allergen labeling required

## Technical data

### Specification

Property	Condition	Value	Method
Arsenic	-	max. 1.3 ppm	USP
Content (on dry basis)	-	min. 98 %	HPLC
Heavy metals	-	max. 5 ppm	USP
Lead	-	max. 1 ppm	USP
Loss on drying	-	max. 14 %	specific method
Microorganisms	-	max. 1000 CFU/g	MICROBIOLOGICAL PHOTOMETRIC TEST
Reducing substances (determined as dextrose)	-	max. 0.5 %	USP
Residue on ignition (sulfated ash)	-	max. 0.1 %	USP
Salmonella/E.Coli	-	0 in 10g	MICROBIOLOGICAL PHOTOMETRIC TEST
Specific rotation [α] <sub>D</sub> /25	20 °C	160 - 164 °	FCC
Volatile organics	-	max. 1 ppm	GC

### General Characteristics

Property	Condition	Value	Method
Bulk density	-	400 - 700 kg/m <sup>3</sup>	-
Chromatography	-	conforms	-
Identification by Infrared Spectra	-	conforms	-
Solubility in water	25 °C	18.5 g/l	-

These figures are only intended as a guide and should not be used in preparing specifications.

All the information provided is in accordance with the present state of our knowledge. Nonetheless, we disclaim any warranty or liability whatsoever and reserve the right, at any time, to effect technical alterations. The information provided, as well as the product's fitness for an intended application, should be checked by the buyer in preliminary trials. Contractual terms and conditions always take precedence. This disclaimer of warranty and liability also applies particularly in foreign countries with respect to third parties' rights.

## Applications

- Flavor Masking

## Application details

CAVAMAX® W7 FOOD effectively masks undesirable odours and flavours in food. There is no approval as a food additive in the EU.

## Packaging and storage

### Packaging

Units of 25 kg (pallet scheme 40x25 kg), 1000 kg, bulk

### Storage

Storage at room temperature in sealed containers under dry conditions is recommended. CAVAMAX® W7 Food has a shelf life of at least 36 month when stored in unbroken original packaging. The best use before date of each batch is shown on the product label.

Storage beyond the date specified on the label does not necessarily mean that the product is no longer usable. In this case however, the properties required for the intended use must be checked for quality assurance reasons.

## Safety notes

Comprehensive instructions are given in the corresponding Material Safety Data Sheets. They are available on request from WACKER subsidiaries or may be printed via WACKER web site <http://www.wacker.com>.

## QR Code CAVAMAX® W7 FOOD



### For technical, quality or product safety questions, please contact:

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