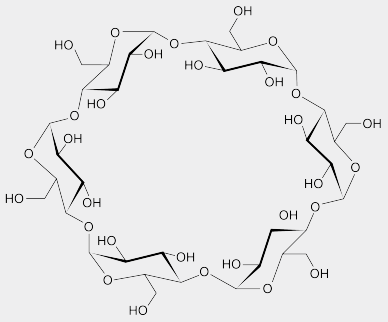
CAVAMAX® W6 FOOD (NON-GMO)

Cyclodextrins & Complexes

Alpha-Cyclodextrin
CAVAMAX® W6 FOOD (non-GMO) is a food grade alpha-cyclodextrin from Wacker Chemie AG. With 6 glucose units CAVAMAX® W6 FOOD (non-GMO) has the smallest cavity of the native cyclodextrins. The ring-shaped oligosaccharide is produced enzymatically from plant starch. Through its unique properties, CAVAMAX® W6 FOOD (non-GMO) provides several useful functionalities, e.g. stabilizing characteristics on foams, for creating innovative food solutions. Synonyms: alpha-cyclodextrin, cyclohexaamylose, cyclomaltohexaose



CAS No. 10016-20-3 | INCI Cyclodextrin | Empirical formula $C_{36}H_{60}O_{30}$ | Molecular weight 972.84

Properties

- Vegan
- Sustainable plant-based raw materials
- No allergen labeling required
- Clean label (no E-number)
- EU Health Claim
- Novel Food Ingredient (EU)
- Non-GMO grade
- Highly versatile
- Enables innovative "free from" solutions

Technical data

Specification

Property	Condition	Value	Method
Arsenic	-	max. 1.3 ppm	Titration
Cylcodextrin content	-	min. 98 %	USP/NF
Heavy metals	-	max. 5 ppm	USP/NF
Lead	-	max. 0.5 ppm	USP/NF
Loss on drying	-	max. 11.0 %	halogen dryer
Microorganisms	-	max. 1000 /g	MICROBIOLOGICAL PHOTOMETRIC TEST
Reducing Substances	-	max. 0.5 %	USP
Residual complexant (1-decanol)	-	max. 20 ppm	GC
Residue on ignition	-	max. 0.1 %	USP/NF
Salmonella/E.Coli	-	0 /10g	MICROBIOLOGICAL PHOTOMETRIC TEST
Specific rotation [α]25/D	-	145 - 151 °	FCC

General Characteristics

Property	Condition	Value	Method
Solubility in water	25 °C	145 g/l	-

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

Applications

- Coconut Milk Powder
- Egg-Free & Vegan Bakery
- Flavor Masking
- Icings & Frostings
- Mayonnaise & Sauces

Application details

CAVAMAX® W6 FOOD (non GMO) offers a vegan alternative for stabilizing oil-in-water emulsions and food foams. This enables the creation of innovative food solutions, such as egg-free bakery and heat-stable icings with vegetable oils instead of solid fats.

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® W6 FOOD (non GMO) has a shelf life of at least 36 months when stored in unbroken original packaging in dry storage areas. 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® W6 FOOD (NON-GMO)

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

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