

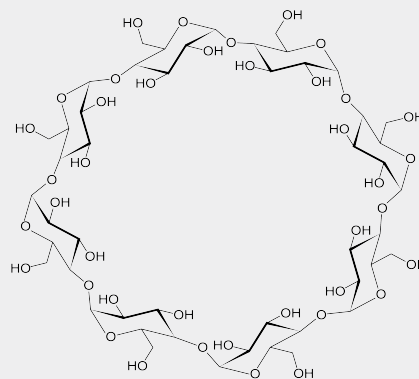
CAVAMAX[®] W8 FOOD (NON-GMO)

Cyclodextrins & Complexes

Gamma-Cyclodextrin

CAVAMAX[®] W8 Food (NON-GMO) is a food grade gamma-cyclodextrin from Wacker Chemie AG. With 8 glucose units CAVAMAX[®] W8 has the largest cavity and best water solubility of the native cyclodextrins. CAVAMAX[®] W8 can form inclusion complexes with specific guest molecules. This enables multiple functionalities in food and dietary supplements, such as masking of unwanted flavors or stabilization and targeted release of bioactives. Synonyms: Gamma-cyclodextrin, cyclooctaamylose, cyclomaltooctaose

CAS No. 17465-86-0 | Empirical formula $C_{48}H_{80}O_{40}$ | Molecular weight 1297



Properties

- Vegan
- Plant-based sustainable raw materials
- No allergen labeling required
- Clean label (no E-number)
- Novel Food Ingredient (EU)
- Non-GMO grade available
- Highly versatile

Technical data

Specification

Property	Condition	Value	Method
Cyclodextrin content	-	min. 98.0 %	USP/NF
Heavy metals	-	max. 4 ppm	USP/NF
Lead	-	max. 1 ppm	USP/NF
Loss on drying	-	max. 11 %	halogen dryer
Microorganisms	-	max. 1000 /g	MICROBIOLOGICAL PHOTOMETRIC TEST
Reducing substances	-	max. 0.5 %	USP
Residual complexant (8-cyclohexadecan-1-one (CHDC))	-	max. 4 ppm	FCC
Residual solvent (n-decane)	-	max. 6 ppm	FCC
Residue on ignition	-	max. 0.1 %	USP/NF
Salmonella/E.Coli	-	0 in 10g	MICROBIOLOGICAL PHOTOMETRIC TEST
Specific rotation	-	174 - 180 °	FCC
Volatile organic compounds	-	max. 20 ppm	GC

General Characteristics

Property	Condition	Value	Method
Bulk density	-	400 - 700 kg/m ³	-
Chromatography	-	conforms	-
Identification by Infrared Spectra	-	conforms	-
Iodine reaction	-	conforms	-
Solubility in water	25 °C	232 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.

Compliance

Full compliance info plus certificates can be downloaded from the product website.

- ✓ Halal
- ✓ Kosher certified
- ✓ JECFA
- ✓ US FDA: Generally Recognized as Safe (GRAS)
- ✓ FSSC 22000
- ✗ No registration for food additives in the EU

Applications

- Masking

Packaging and storage

Packaging

Units of 20 kg (pallet scheme 40x20 kg), 1000 kg, bulk

Storage

Storage at room temperature in sealed containers under dry conditions is recommended.

CAVAMAX® W8 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 may be printed via WACKER web site

<http://www.wacker.com>.

QR Code CAVAMAX® W8 FOOD (NON-GMO)



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

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