

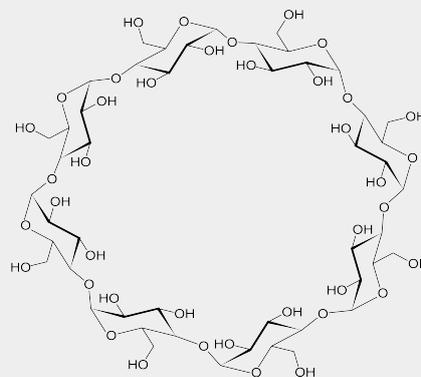
# CAVAMAX<sup>®</sup> W8 FOOD

## Native Cyclodextrins

CAVAMAX<sup>®</sup> W8 Food is a food grade gamma-cyclodextrin from Wacker Chemie AG. With 8 glucose units CAVAMAX<sup>®</sup> W8 Food has the largest cavity and best water solubility of the native cyclodextrins. CAVAMAX<sup>®</sup> 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

INCI Cyclodextrin | Empirical formula  $C_{48}H_{80}O_{40}$  | Molecular weight 14297



## Properties

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

## Technical data

### Specification

Property	Condition	Value	Method
Arsenic	-	max. 1.0 ppm	USP/NF
Content (on dry basis)	-	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	USP
Reducing substances (determined as dextrose)	-	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 (sulfated ash)	-	max. 0.1 %	USP
Salmonella/E.Coli	-	0 in 10g	USP
Specific rotation [α] <sub>D</sub> /20	water   25 °C	174 - 180 °	FCC
Volatile organic compounds	-	max. 20 ppm	FCC

## General Characteristics

Property	Condition	Value	Method
Bulk density	-	400 - 700 kg/m <sup>3</sup>	-
Chromatography conform	-	conforms	-
Identification by Infrared Spectra	-	conforms	-
Iodine reaction conform	-	conforms	-
Solubility in water	20 °C	180.1 g/l	OECD 105

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
- ✓ US FDA: Generally Recognized as Safe (GRAS)
- ✓ FSSC 22000
- ✓ JECFA
- ✓ Novel Food (EU)
- ✗ 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 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 website <http://www.wacker.com>.

## QR Code CAVAMAX® W8 FOOD



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

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The data presented in this medium are in accordance with the present state of our knowledge but do not absolve the user from carefully checking all supplies immediately on receipt. We reserve the right to alter product constants within the scope of technical progress or new developments. The recommendations made in this medium should be checked by preliminary trials because of conditions during processing over which we have no control, especially where other companies' raw materials are also being used. The information provided by us does not absolve the user from the obligation of investigating the possibility of infringement of third parties' rights and, if necessary, clarifying the position. Recommendations for use do not constitute a warranty, either express or implied, of the fitness or suitability of the product for a particular purpose.