

CAVAMAX[®] W8 FOOD

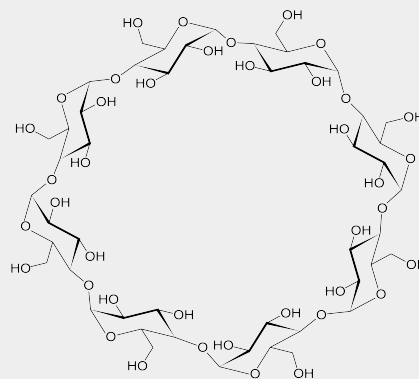
Cyclodextrins & Complexes

Gamma-Cyclodextrin

CAVAMAX[®] W8 Food is a food grade gamma-cyclodextrin from Wacker Chemie AG. With 8 glucose units CAVAMAX[®] W8 Food 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

INCI Cyclodextrin | Empirical formula $C_{48}H_{80}O_{40}$ | Molecular weight 1297



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 $[\alpha]_D^{25}$	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 ³	-
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.

Applications

- Flavor 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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