

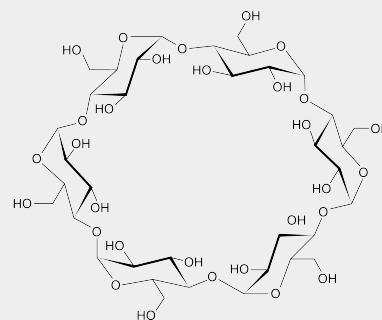
CAVAMAX[®] W6 FOOD

Cyclodextrins & Complexes

Alpha-Cyclodextrin

CAVAMAX[®] W6 FOOD is a food grade alpha-cyclodextrin from Wacker Chemie AG. With 6 glucose units CAVAMAX[®] W6 FOOD 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 provides several useful functionalities, e.g. stabilizing characteristics on foams, for creating innovative food solutions. Synonyms: alpha-cyclodextrin, cyclohexaamylose, cyclomaltohexaose

INCI Cyclodextrin | Empirical formula $C_{36}H_{60}O_{30}$ | Molecular weight 972,84



Properties

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

Technical data

Specification

Property	Condition	Value	Method
Arsenic	-	max. 1.3 ppm	Titration
Cyclodextrin 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 in 10g	MICROBIOLOGICAL PHOTOMETRIC TEST
Specific rotation [α] _D /25	water 25 °C	145 - 151 °	FCC

General Characteristics

Property	Condition	Value	Method
Bulk density	-	400 - 700 kg/m ³	-
Chromatography	-	conforms	-
Solubility in water	20 °C	110.3 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

- Coconut Milk Powder
- Dietary Supplements
- Egg-Free & Vegan Bakery
- Enabling Healthy Living

- Flavor Masking
- Icings & Frostings
- Mayonnaise & Sauces

Application details

CAVAMAX® W6 FOOD 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: 40x25 kg), 1000 kg, bulk

Storage

Storage at room temperature in sealed containers under dry conditions is recommended. CAVAMAX® W6 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 are available on request from WACKER subsidiaries or may be printed via WACKER website <http://www.wacker.com>.

QR Code CAVAMAX® W6 FOOD



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

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