# TREHALOSE 100PH

JP, USP-NF, Ph.Eur.

### General

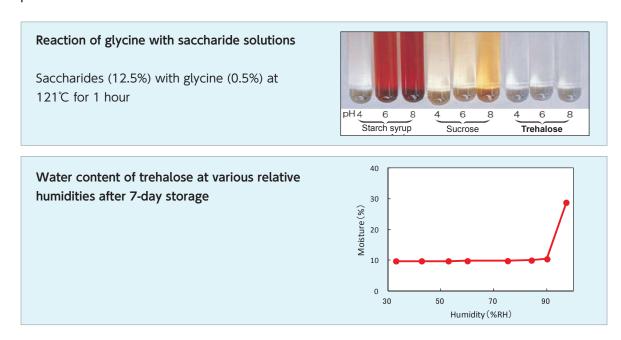
Trehalose is a dihydrous crystalline and non-reducing disaccharide consisting of two glucose molecules linked by an  $\alpha$ ,  $\alpha$ -1,1 bond.

Trehalose is manufactured from starch using enzyme technology.

Chemical formula:  $C_{12}H_{22}O_{11} \cdot 2H_2O$ Molecular weight: 378.33
CAS RN®: 6138-23-4

## **Properties**

- Trehalose is 38% as sweet as a 5% solution of sucrose, with less aftertaste and an overall "clean" taste profile.
- Trehalose is a non-reducing saccharide, which when heated does not caramelize or participate in Maillard reactions. These properties make trehalose advantageous when processing and heat-sterilization are required.
- Trehalose remains exceptionally stable in the presence of heat and acid. Trehalose can tolerate a pH of 2 at 100°C for 24 hours.
- Due to its low hygroscopicity, trehalose remains free flowing at high relative humidity.
- The glass-transition temperature (Tg) of trehalose is approximately 120°C, which is higher among disaccharides. Consequently, trehalose maintains a stable glass state at higher temperatures.



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# **Applications**

### ■ Masking effect

Trehalose can mask unpleasant tastes and odors, improving the quality and acceptability of finished pharmaceuticals such as dry syrups, liquid preparations, and chewable tablets.

#### Masking effect on aftertaste of high intensity sweeteners

	Concentration (%)	Control	Trehalose (%)				Sucrose (%)			
			0.5	1.0	2.0	5.0	0.5	1.0	2.0	5.0
Acesulfame potassium	0.05	-	±	+	+	++	-	-	±	+
Sucralose	0.016	-	+	+	++	++	-	-	+	+
Aspartame	0.05	-	+	+	+	++	-	-	±	+
Glycosidic stevia	0.083	-	+	+	+	++	-	-	±	+

<sup>\*</sup>Masking effect on aftertaste: - = None; ± = some; + = strong; ++ = very strong

## **Packaging**

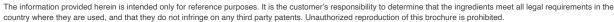
20 kg (PE bag in carton box)

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<sup>\*</sup>The sweetness of high intensity sweeteners was standardized to a 10% sucrose solution.