



Neohesperidin Dihydrochalcone





Character Of Neohesperidin Dihydrochalcone

Like other highly sweet glycosides, such as glycyrrhizin and those found in stevia, NHDC's sweet taste has a slower onset than sugar's and lingers in the mouth for some time.

NHDC is stable to elevated temperatures and to acidic or basic conditions, and so can be used in applications that require a long shelf life. NHDC itself can stay foodsafe for up to five years when stored in optimal conditions.





What is NHDC produced in Hunan NutraMax Inc.?

- NHDC was discovered during the 1960s as part of a United States Department of Agriculture research program to find methods for minimizing the taste of bitter flavorants in citrus juices
- Neohesperidin is one such bitter compound. When treated with potassium hydroxide or another strong base, and then catalytically hydrogenated, it becomes NHDC, a compound roughly 1500-1800 times sweeter than sugar at threshold concentrations; around 340 times sweeter than sugar weight-for-weight.
- Its potency is naturally affected by such factors as the application in which it is used, and the pH of the product.





Where will Nutramax' s NHDC used for ?

- As a flavour enhancer, NHDC is used in a wide range of products and is indicated by the E number E 959. It is noted particularly for enhancing sensory effects.
- Pharmaceutical companies are fond of the product as a means of reducing the bitterness of pharmacological drugs in tablet form, and it has been used for livestock feed as a means of reducing feeding time.





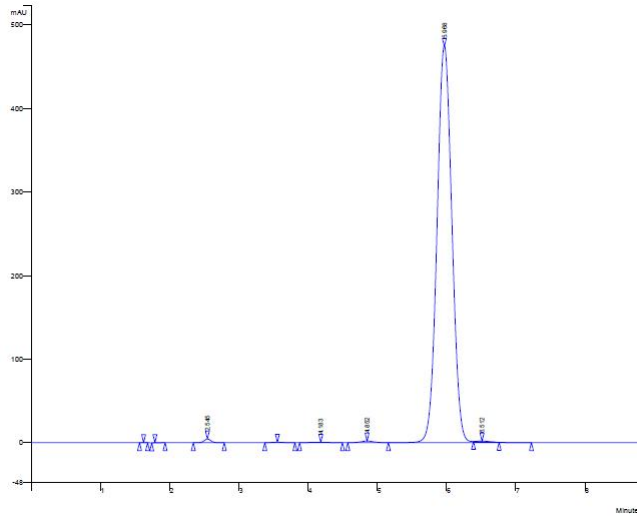
Application of Nutramax's Neohesperidin Dihydrochalcone?

- Soft drink
- Fruit drink, Carbonated drink, still drinks, Powdered drink concentrate, syrups, sports drink, dark sweet beer, ice tea, grapefruit juice, cola drink, citrus drink, juices, milk and derivatives, water based flavoured drinks, alcoholic drinks.
- Chewing gum
- Chocolate based products, spreads, yoghurt, ice-creams.
- Confectionery
- Chocolate based products, dry fruits, spreads, marmalades, jams, jelly, sweets, cider, fruit preserves, bakery, low calorie food.
- Spice flavor Sauces, pat condiments, seasonings, mayonnaise, soups, fish.
- Pharmaceutical industry
- Maskering bitter taste.
- Cosmetics:
- Tooth-paste, mouth-wash.
- Animal feed industry:
- Pet foods, veterinary products, vitamin and mineral preparations, feed stuffs for farm animals , and special feedstuff for young animals.





- Test Chromatogram of Neohesperidin Dihydrochalcon



TESTED BY THE THIRD LAB: NSF



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TEST REPORT

测试报告





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