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# Calcium Saccharin

### Chemical overview

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| Chemical name | Calcium Saccharin | Synonyms and Related Compounds | E954 |
| CAS # | 6485-34-3 | Formula | $C_{14}H_{10}CaN_2O_6S_2$ |
| Specifications | Appearance: White crystal or powderÂ<br>Assay: 98.5% - 101.0%<br>Analysis standard: FCC/USP/BP/Ph. Eur.<br>Kosher, Halal, Non-GMO, Vegan, Gluten Free, Dairy Free | | |
| Packaging | 25 kg net weight carton with two inner plastic linings and vacuum-sealed bag. | | |
| Applications | Beverages, fruit juices, tabletop sweetener, protein powder, dairy products, chewing gum, toothpaste, desserts, sauces, baked goods | | |
| Description | Saccharin is an artificial sweetener 300-400 times as sweet as sucrose. It is commonly blended with aspartame to ensure the product maintains sweetness beyond aspartame's relatively short shelf life. Its stability at high temperatures allow saccharin to be used in baking application where aspartame would be unsuitable. The calcium salt form of is soluble in water whereas the acid form of saccharin is is insoluble. Calcium saccharin has an improved flavor profile as compared to the more common sodium saccharin and helps consumers limit sodium intake. | | |

Please reach out to Suzhou-Chem Inc. with any question regarding Calcium Saccharin. We would be happy to provide a quote, a sample, or further information regarding its uses and availability.