

LD₅₀ (oral, rat): >2 g/kg

18 Comments

Concentrated aqueous solutions are used to prepare pastilles since on drying they form solid rubbery or glass-like masses depending upon the concentration used. Foreign policy changes and politically unstable conditions in Sudan, which is the principal supplier of acacia, has created a need to find a suitable replacement.⁽¹¹⁾ Poloxamer 188 (12–15% w/w) can be used to make an oil/water emulsion with similar rheological characteristics to a standard 4-2-1 acacia emulsion. Other natural by-products of foods can also be used.⁽¹²⁾ Acacia is also used in the food industry as an emulsifier, stabilizer, and thickener. A specification for acacia is contained in the *Food Chemicals Codex* (FCC).⁽¹³⁾

Acacia has been investigated for its effects in patients with chronic renal failure.⁽¹⁴⁾ It has also been used within Ayurvedic medicine in the management of dental conditions.⁽¹⁵⁾

The EINECS number for acacia is 232-519-5.

19 Specific References

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20 General References

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- Anderson DM, *et al.* Specifications for gum arabic (*Acacia Senegal*): analytical data for samples collected between 1904 and 1989. *Food Add Contam* 1990; 7: 303–321.
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21 Authors

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22 Date of Revision

4 May 2017.

Acesulfame Potassium

1 Nonproprietary Names

BP: Acesulfame Potassium
PhEur: Acesulfame Potassium
USP–NF: Acesulfame Potassium

2 Synonyms

Acesulfame K; ace K; acesulfamum kalicum; E950; 6-methyl-3,4-dihydro-1,2,3-oxathiazin-4(3H)-one-2,2-dioxide potassium salt; potassium 6-methyl-2,2-dioxo-oxathiazin-4-olate; *Sunett*; *Sweet One*.

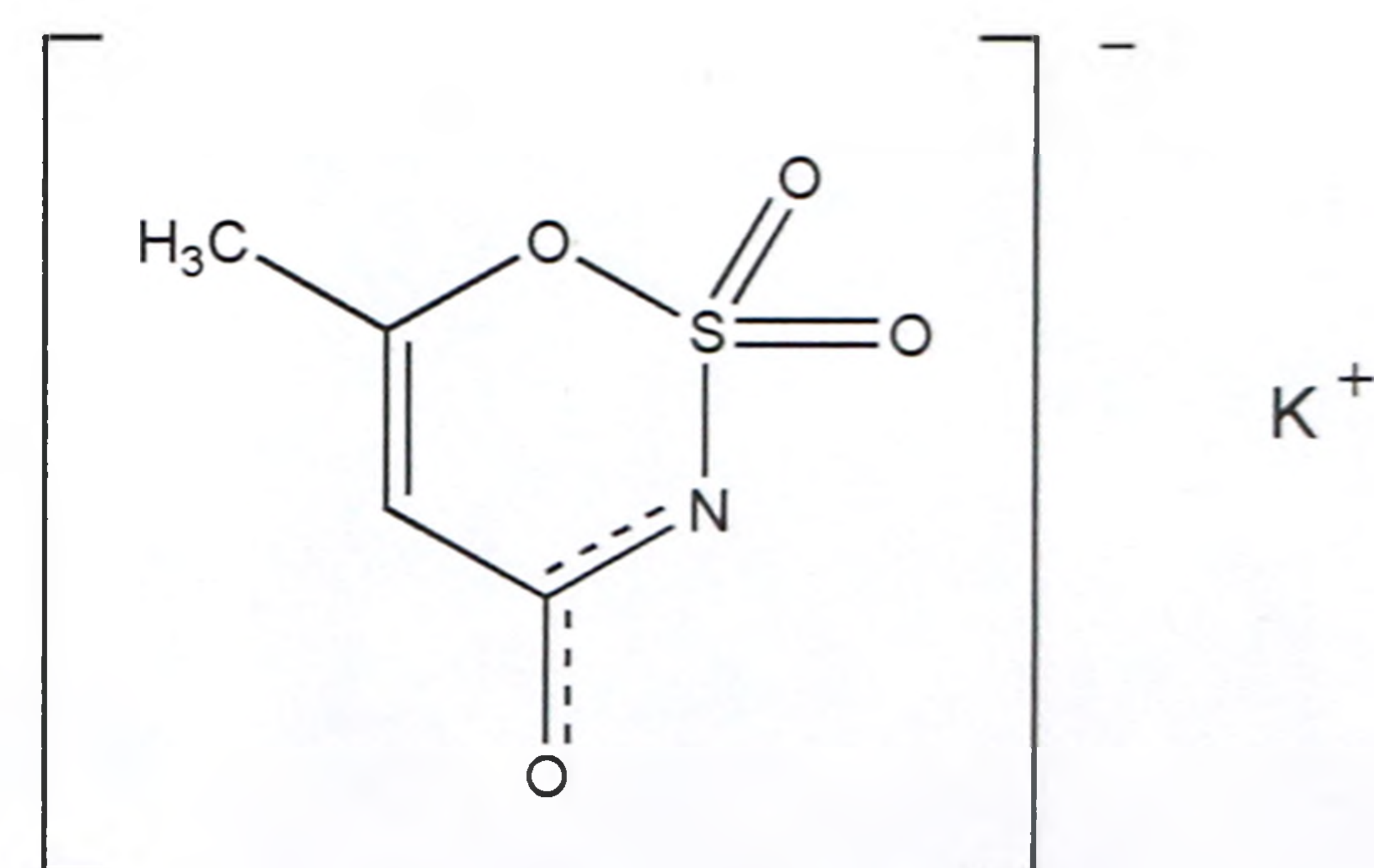
3 Chemical Name and CAS Registry Number

6-Methyl-1,2,3-oxathiazin-4(3H)-one-2,2-dioxide potassium salt [55589-62-3]

4 Empirical Formula and Molecular Weight

C₄H₄KNO₄S 201.24

5 Structural Formula



6 Functional Category

Sweetening agent.