

Nextol SF™ Candy Base

With Bitter-Bloc Technology

Nextol SF Candy Base is a sugar-free, easy to compound GRAS lollipop base with a natural bitterness blocking technology to block bitter notes found in many APIs. This base was formulated have a relatively sweet taste, good mouth-feel texture, gradual set time, low working temperature when adding temperature sensitive active(s), good mold release properties when used with our SmartPops child-resistant lollipop system, good dissolution properties, excellent suspending properties, and a clean white/opaque finished product appearance.

Rx:

Nextol SF Candy Base	qs
Active Drug	qs
Powder Flavor	qs
Sweetener	qs
Color	qs
Mold Cavity Lubricant	As Needed

Nextol SF 1Kg, Item# B0030-55
 Nextol SF 2Kg, Item# B0030-62

1. Determine the total quantity to be prepared and accurately weigh/measure each of the ingredients. Most powders are added or deleted at a displacement factor of 70%, with the exception of highly micronized powders and liquids that would have a displacement factor of 100%. Note the API temperature degradation threshold.
2. The calibrated SmartPops cavity weight using Nextol SF Candy Base is 7.70g (includes subtraction of stick displacement) per Calibration Study No. CS1000000. It is recommended to perform an independent calibration study.
3. Mix API and Powder Flavor using the geometric dilution technique in a mortar and pestle.
4. Pass the powders through a 40-mesh sieve onto a glassine sheet and set aside.
5. Melt the Nextol SF Quickset Candy Base to 150°C (hard crack stage). Do not overheat.
6. Remove or reduce heat and allow to cool to 90°C.
7. Sprinkle the API/Powder Flavor into molten base taking special care to prevent clumping, and ensuring addition is wetted before adding additional powder while maintaining a good working temperature. Mix thoroughly for even distribution of API.
8. Nextol SF is workable down to roughly 60°C before it starts to harden.
9. Pour the mixture into the molds or fill individual cavities with a large capacity glass pipette, quickly filling each cavity.
10. Set times will vary but should be between 6-8 hours.

Formulas and procedure should be adjusted based on use and the variety / quantity of ingredients to be used.

Equipment Required:

- Hot plate, Beaker, Thermometer, Glass stir rod, Analytical balance, Mortar and pestle, Large glassine paper, SmartPops Lollipop Molds, Sticks, Tags, and Caps (use only SmartPops brand sticks and caps)

Disclaimer: SpecializedRx makes no warranties or claims to the accuracy or completeness of the above information given the variations in use and formulations.

Nextol SF™ Candy Base

Technical Data Sheet

CATEGORY	A sugar-free dry powdered candy base for use in hard candy type preparations. Nextol SF has a relatively sweet taste by itself, however additional sweetener can be added to preference.
INGREDIENTS	A proprietary powder blend primarily consisting of plant-based sugar alcohols that includes Bitter-Bloc™ (Natural Flavor) technology and suspending agents. Ingredients are non-GMO/Vegan compliant, gluten-free, wheat-free, and classified GRAS status.
ALLERGY	Per the 2004 Food Allergen Labeling and Consumer Protection Act, no allergen declarations are required for this product as relating to milk, egg, tree nut, fish, crustacean shellfish, wheat, peanuts, and soybeans.
KOSHER STATUS	All ingredients are certified Kosher by the Orthodox Union (OU).
TECHNICAL DATA	Description Shelf Life: 2 years from date of manufacture when stored in its original, unopened container. *Nextol SF approx. density in finished candy state: 1.38-1.42 g/cm ³
SAFETY DATA	All ingredients classified as “Generally Recognized As Safe” (GRAS) and inactive excipient ingredients by the US FDA.
HANDLING AND STORAGE	Comment: Due to its fine particle size, this product is liable to become compacted. Storage Conditions: Product can be stored at ambient conditions for temperature, pressure, and humidity. Product should be kept in a tightly sealed container, under dry conditions.
COMMENTS	This information reflects US requirements for ingredients and allergy declarations. SmartPops Calibration Study No. CS1000000 available upon request.