

Xylitol

Other names:	klinit kylit xylite xyliton
Inchi:	InChI=1S/C5H12O5/c6-1-3(8)5(10)4(9)2-7/h3-10H,1-2H2/t3-,4+,5+
InchiKey:	HEBKCHPVOIAQTA-SCDXWVJYSA-N
Formula:	C5H12O5
SMILES:	OCC(O)C(O)C(O)CO
Mol. weight [g/mol]:	152.15
CAS:	87-99-0

Physical Properties

Property code	Value	Unit	Source
chl	-2564.00 ± 0.63	kJ/mol	NIST Webbook
gf	-700.20	kJ/mol	Joback Method
hf	-923.52	kJ/mol	Joback Method
hfl	-1118.60 ± 0.63	kJ/mol	NIST Webbook
hfus	33.68	kJ/mol	Thermodynamic investigation of several natural polyols (I): Heat capacities and thermodynamic properties of xylitol
hsub	161.00	kJ/mol	NIST Webbook
hvap	108.95	kJ/mol	Joback Method
log10ws	1.43		Crippen Method
logp	-2.946		Crippen Method
mcvol	110.660	ml/mol	McGowan Method
pc	6785.20	kPa	Joback Method
tb	773.38	K	Joback Method
tc	947.56	K	Joback Method
tf	367.20	K	Solubility data and modeling for sugar alcohols in ionic liquids
tf	366.10	K	Heat capacities of some sugar alcohols as phase change materials for thermal energy storage applications

tf	366.20	K	Experimental and in silico characterization of xylitol as seasonal heat storage material
tf	367.20	K	Solid-liquid phase equilibria in binary mixtures of functionalized ionic liquids with sugar alcohols: New experimental data and modelling
tf	367.65	K	Solubility of Xylitol in Ethanol, Acetone, N,N-Dimethylformamide, 1-Butanol, 1-Pentanol, Toluene, 2-Propanol, and Water
tf	367.65	K	Measurement and Correlation of Solubility of Xylitol in Binary Ethanol + Acetone Solvent Mixtures with the Combined Nearly Ideal Binary Solvent/Redlich-Kister Equation
tf	365.70 ± 0.20	K	NIST Webbook
vc	0.393	m ³ /kmol	Joback Method

Temperature Dependent Properties

Property code	Value	Unit	Temperature [K]	Source
cpg	360.45	J/molxK	918.53	Joback Method
cpg	364.86	J/molxK	947.56	Joback Method
cpg	334.42	J/molxK	773.38	Joback Method
cpg	340.20	J/molxK	802.41	Joback Method
cpg	345.68	J/molxK	831.44	Joback Method
cpg	350.87	J/molxK	860.47	Joback Method
cpg	355.79	J/molxK	889.50	Joback Method
dvisc	0.0000003	Paxs	712.02	Joback Method
dvisc	0.0000001	Paxs	773.38	Joback Method
dvisc	0.0076529	Paxs	405.21	Joback Method
dvisc	0.0003514	Paxs	466.57	Joback Method
dvisc	0.0000330	Paxs	527.93	Joback Method
dvisc	0.0000051	Paxs	589.30	Joback Method
dvisc	0.0000011	Paxs	650.66	Joback Method
hfust	37.40	kJ/mol	365.70	NIST Webbook
hfust	37.70	kJ/mol	368.00	NIST Webbook
hfust	37.40	kJ/mol	365.70	NIST Webbook
hfust	33.26	kJ/mol	369.00	NIST Webbook

hvapt	111.10 ± 0.80	kJ/mol	433.00	NIST Webbook
sfust	102.30	J/molxK	365.70	NIST Webbook

Sources

Densities and Viscosities of Sugar Alcohol Aqueous Solutions: Investigations to explore interactions in (polyhydroxy solute + L-ascorbic acid + H₂O) systems and Data Modeling of Properties: Differential and Binary Thermodynamic Approach:

<https://www.doi.org/10.1021/je9010486>

Densities and Viscosities of Sugar Alcohols in Vitamin B6 Aqueous Solutions and Viscosities of Erythritol, Xylitol, and Mannitol in L-ascorbic Acid Aqueous Solutions at 293.15 and 323.15 K: water solutions at 293.15 K and 323.15 K: Polyhydroxy Solutes in Aqueous Solutions and Correlation of Solubility of Xylitol in Binary Ethanol + Acetone Solvent Mixtures with the Spectroscopic Data: Binary Systems: Relative Viscosity Equilibrium in binary mixtures of functionalized ionic liquids with sugar alcohol: New Solvents for Biomass Processing: Mannitol and Xylitol: Thermodynamic investigation of several natural polyols (I): Heat Solubility of xylitol and mannitol in ionic liquids: experimental data and modeling.

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Enthalpies of Dilution, Volumetric Properties, and Refractive Indices of N-propylmaleimide in Aqueous Xylitol or d-Mannitol Solutions at 298.15 K: Mixtures Containing Sugars and Ionic Liquids: Experimental Data and Modeling: A novel aqueous two-phase system based on pentasaccharide and sugar alcohols as phase change materials for thermal energy storage applications:

<https://www.doi.org/10.1021/je300633e>

<http://pubs.acs.org/doi/abs/10.1021/ci990307I>

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<https://www.doi.org/10.1016/j.jct.2017.08.004>

<http://link.springer.com/article/10.1007/BF02311772>

Enthalpy of dilution and volumetric properties of N-glycylglycine in aqueous solutions of sugar polyols at 298.15 K: Polysaccharide Water-Ethanol Solutions: Method:

<https://www.doi.org/10.1016/j.jct.2011.02.005>

<https://www.doi.org/10.1021/je700190m>

https://en.wikipedia.org/wiki/Joback_method

Solubility of Xylitol in Ethanol, Acetone, N,N-Dimethylformamide, 1-Butanol, 1-Pentanol, 1-Hexanol, 2-Propanol, water: heat capacities of aqueous solutions of N,N-Dimethylformamide, 1-Butanol, 1-Pentanol, 1-Hexanol, 2-Propanol, water: Behavior of Polyhydroxy Solutes in Aqueous Solutions: Carbohydrates and their Derivatives with Mannitol, D-Glucose, and Fructose in Aqueous Solutions: Calorimetric, viscosity data and modeling for sugar alcohols in ionic liquids: Experimental and in silico characterization of xylitol as seasonal heat storage material:

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<https://www.doi.org/10.1016/j.jct.2006.08.009>

<https://www.doi.org/10.1021/je500886a>

<https://www.doi.org/10.1021/acs.jced.7b00937>

<https://www.doi.org/10.1016/j.fluid.2016.02.030>

<https://www.doi.org/10.1016/j.jct.2014.04.021>

<https://www.doi.org/10.1016/j.fluid.2016.12.020>

Legend

chl:	Standard liquid enthalpy of combustion
cpg:	Ideal gas heat capacity
dvisc:	Dynamic viscosity
gf:	Standard Gibbs free energy of formation
hf:	Enthalpy of formation at standard conditions
hfl:	Liquid phase enthalpy of formation at standard conditions
hfus:	Enthalpy of fusion at standard conditions
hfust:	Enthalpy of fusion at a given temperature
hsub:	Enthalpy of sublimation at standard conditions
hvap:	Enthalpy of vaporization at standard conditions
hvapt:	Enthalpy of vaporization at a given temperature
log10ws:	Log10 of Water solubility in mol/l
logp:	Octanol/Water partition coefficient
mcvol:	McGowan's characteristic volume
pc:	Critical Pressure
sfust:	Entropy of fusion at a given temperature
tb:	Normal Boiling Point Temperature
tc:	Critical Temperature
tf:	Normal melting (fusion) point
vc:	Critical Volume

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