

Characteristics

| Test                            | Specification range/<br>Unit |
|---------------------------------|------------------------------|
| Water                           | <=0,5 %                      |
| Sorbitol                        | >=98,0 %/ds                  |
| Reducing sugars                 | <= 0,10%/ds                  |
| Total sugars                    | <= 0,80 %                    |
| Chlorides (Cl)                  | <=50,000mg/kg                |
| Sulfates (SO4)                  | <= 100,000 mg/kg             |
| Lead (Pb)                       | <= 0,500 mg/kg               |
| Nickel (Ni)                     | <= 1,000 mg/kg               |
| Arsenic (As)                    | <= 0,500 mg/kg               |
| pH at 10 °Brix                  | 5,0 – 7,0                    |
| Total mesophylic count<br>(n/g) | <= 100 n/g                   |
| Yeasts and Moulds               | <=10n/g                      |
| Salmonela                       | absent                       |
| Escherichia coli                | absent                       |

Definition

This product is a crystalline Sorbitol. It is obtained by crystallization of a highly purified sorbitol syrup, which is obtained from edible starch hydrolysis. It is a white, odorless, crystalline powder with a light sweet taste.

Packaging

The product is available in Small Bags or Big Bags on new pallets.

Storage conditions

Store is a well ventilated, clean and dry enviroment, away from odorous materials, at <60% relative humidity at ambient temperaturę. Avoid pressure on the bags. The pallets must not be piled up too high.