

Specification code **SOR/6/PB/E**Date **12/12/2024****Characteristics**

Test	Specification range/ 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 (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 environment, away from odorous materials, at <60% relative humidity at ambient temperature. Avoid pressure on the bags. The pallets must not be piled up too high.

**Our certificates**

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