



Specification

Product Name: Sorbitol Powder

Product Code: SPEC0054

Description:

Our Sorbitol (also known as Glucitol) is a white crystalline premium powder with a light sweet taste. It is sugar-free, low calorie and non-cariogenic which can be used as a bulk sweetener or a compression agent in sugar-free confectionery. A natural product. Sorbitol can be used with many food ingredients such as syrups, desserts, baked goods, confectionary and fats. Examples being sweets, frozen desserts, cookies, cakes, jams, icings and fillings. It is used in many sugar-free, low-calorie and diabetic products. Sorbitol will not brown or caramelize like sucrose. It has a very low calorific value and a low Glycaemic index.

Specifications:

Origin	Wheat
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Properties:

Physical and Chemical Properties					
	Min	Max	Typical	Unit	Method
Moisture (KF)		0.5		%	BSCH017
D-sorbitol	98			w%w on ds	BSCH036
Reducing sugars		0.10		(Ph. Eur.) blue	BSCH034
Total sugars		0.80		w%w 20°C	BSCH016
Sulphated Ash		0.10		%	BSCH053
Chloride		50		ppm	Ph.Eur. (2.4.4)
Sulphate		100		ppm	BSCH210
Lead		0.5		ppm	AAS
Nickel		1		ppm	AAS
Arsenic		0.5		ppm	AAS
Bulk density loose	600	750		g/dm ³	Gravimetric
Particle size	95%>53	5%>400		µm	BSCH103
Conductivity 20% ds		20		µS/cm	Ph. Eur.



Microbiological Properties				
	Max	Typical	Unit	Method
Total mesophylic count	100		/g	ISO 4833
Yeasts	10		/g	ISO 7954
Moulds	10		/g	ISO 7954
Salmonella	neg.		/25 g	ISO 6579
E. coli	neg.		/10g	NF V 08-053

Ingredients:

Sorbitol Powder (E420)

Dietary Information:

Suitable for Vegans & Vegetarians, Non-GMO, Gluten Free, Non-irradiated.

Nutritional Information:

Based on typical content/100g: Energy: 998kj/239kcal, Fat: 0g, Carbohydrate: 99.8g, Of which sugars: 0g, Protein: <0.02g, Salt: <0.01g.

Storage:

Store in dry, cool conditions and not in direct sunlight.

Packaging:

Size	EAN
250g	5060341117121
500g	5060341117138
1kg	5060341115400
5kg	5056191008337
10kg	5056191008344

Shelf Life:

36 months from production date.

Allergen Declaration

Allergen	Contains (Y/N)
Cereals containing Gluten	N
Crustaceans	N
Eggs	N
Fish	N
Peanuts	N
Soybeans	N
Milk	N
Nuts	N
Celery	N
Mustard	N
Sesame Seeds	N

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Sulphur Dioxide and Sulphites (at concentration of more than 10mg/kg or 10mg/L in terms of Sulphur Dioxide)	N
Lupin	N
Molluscs	N

Material Safety Data Sheet

Concerning product(s): SPEC0054 - Sorbitol Powder

Regarding the use of the supplied material in food, feeding stuffs and medicinal products, we confirm that there is no legal requirement to have MSDS documents available according to the:

- REACH Regulation (EU) n°1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals;
- CLP regulation (EU) n°1272/2008 on classification, labelling and packaging of substances and mixtures.

The supplied material is exempted from registration under REACH, not meeting the criteria for classification as hazardous and falls out of the scope of both REACH and CLP regulations.



Daniel Booth
Managing Director