

**SORBITOL (CRYSTALLINE POWDER)  
FOOD GRADE***Product conforms to USP, BP and FCC grade*

Synonyms: Sorbitol D-Glucitol, D-sorbite, D-sorbitol, hexahydric alcohol

CAS No.	EINEC No.	HS Code
50-70-4	200-061-5	2905.44

**PHYSICAL DATA**

Chemical Formula	C6H14O6
Appearance	White crystalline granule or powder
Molecular Weight	182.17
Specific Gravity (g/cc)	1.47
Residue on Ignition	0.1% max
Boiling/Condensation Point	105 deg C (221 deg F)
Melting/Freezing Point	93 deg C (199 deg F)
pH (50% aqueous solution)	5.0 - 7.0
Solubility in water (at 25 deg C)	235g/100 mL
Odor	Odorless
Calorific Value	2.6 kcal/g

**BACTERIOLOGICAL DATA**

Colony Count (Yeast & Mould) -- 100 CFU/g max
E. Coli -- Absent
Colony Count (Aerobic Bacteria) - 500 CFU/g max
Microbiological Test -- Passes
Pseudomonas Aeruginosa - Absent in 1g
Salmonella - Absent in 10g
Staphylococcus Aureus - Absent in 1g

**CHEMICAL SPECIFICATIONS (Typical Values)**

Assay	99% min
D-Sorbitol	98% min
Reducing Sugars	0.1% max
Total sugars	0.3% max
Heavy Metals	5 ppm max
Nickel	1 ppm max
Lead	1 ppm max
Arsenic	1 ppm max
Chloride	50 ppm max
Sulfate	50 ppm max
Total bacterium	100/g max
Colon bacillus	Absent

**GRADING**

A) -20+40 Mesh BSS  
 B) -40+80 Mesh BSS  
 C) -50+120 Mesh BSS

**PACKING**

25 kg net in poly-lined multiply kraft paper sacks with an outer bag of polypropylene  
 40 bags x 25 kg = 1000 kg/pallet  
 20 pallets x 1000 kg = 20 Mts/FCL/20'

**SHELF LIFE**

2 years under recommended conditions (stored at 20 degrees C in sealed, unopened bags, away from heat and humidity)

**USES**

Sugar free sweetener. Used in confectionery, food, oral care, pharmaceutical and industrial applications. An excellent humectant and texturizing agent.

*The information provided herein is believed to be reliable, however, no guarantees are made or liability assumed.*