



## SORBO® Sorbitol Solution USP/FCC 260151

SORBO® Sorbitol Solution is used in wide variety of food, confections, pharmaceutical, oral care and industrial applications. Typical functionality is as a bulking agent, sweetener and humectant.

### Chemical and Physical Properties

	Min.	Max.
Water, %	28.5	31.5
Assay, % (as is) D-Sorbitol	64.0	-
Reducing Sugars*, ml	12.8	-
Identification A		Conforms
Identification B		Conforms
Identification C		Conforms
Lead, ppm	-	1
Nickel, ppm	-	1
Conductivity, µS/cm	-	10
Residue on Ignition, % d.b.	-	0.1

\*Based on a sample wt. of 3.3 g, NLT 12.8 mL of 0.05 N sodium thiosulfate (NMT 0.3% d.b. as glucose)

### Sensory Data

Odor	No detectable foreign odor
Flavor	Clean sweet taste

### Properties

	Typical
Form @25C	Clear, colorless, syrupy liquid
Relative Sweetness (vs. sucrose)	60%
Hygroscopicity	Medium
Caloric Value	2.6 kcal/g, d.b.
Viscosity @25C	110 cps

### Microbiological Standards

	Max.
Total Aerobic Microbial Count, cfu/g	1000
Total Combined Yeast and Mold, cfu/g	100

### Nutritional Data/100 g

	Typical
Calories	184
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	70.8
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Sugar Alcohols, g	70.8
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<2*
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1*

\* Not present at level of quantification.

### Certification

Kosher Pareve  
Halal

### Packaging and Storage

Bulk  
Drums  
Totes

Recommended storage temperature is 68°F-100°F (20°C - 38°C).

### Shelf Life

Shelf life is 12 months. Retest every 12 months for assay, water, pH and reducing sugars.

### Regulatory Data

CAS No. 50-70-4

### United States

Meets USP (United States Pharmacopeia) and FCC (Food Chemical Codex) requirements.

GRAS Affirmation 21 CFR 184.1835  
Labeling Sorbitol Solution

### Canada

Food additive  
Labeling Sorbitol Syrup

### Features and Benefits

Humectant  
Cryoprotectant and freezing point depressant  
Moderate sweetness  
Non-browning  
Non-cariogenic  
Bulking for sugar free applications

Effective Date: June 24, 2024

Next Review Date: June 24, 2027

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