

# **SORBEX™ 70 Sorbitol Solution USP/FCC** NON-GMO IP 26010090

 $\mathsf{SORBEX}^\mathsf{TM}$  70 Sorbitol Solution 26010090 is used in wide variety of food, confections, pharmaceutical, oral care and industrial applications. This product is produced under Ingredion Incorporated's TrueTrace™ Program for non-GM

### **Chemical and Physical Properties**

	Mın.	Max	
Water %	28.5	31.5	
Assay, % D-Sorbitol	64.0	-	
Reducing Sugars*, mL	12.8	-	
Identification A		Conforms	
Identification B		Conforms	
Identification C		Conforms	
Residue on ignition, % d.b.	-	0.1	
Lead, ppm	-	1	
Nickel, ppm	-	1	
pH, (14% w/w in water)	5.0	7.5	
*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)			

<b>Properties</b>	Туріса
Form @25C	Clear, colorless, syrupy liquid
Relative Sweetness (vs. sucros	e) 60%
Hygroscopicity	Medium
Caloric Value	2.6 kcal/g, d.b.
Viscosity @25C	110 cps

Microbiological Limits	Max.
Total Plate Count, cfu/g	1000
Yeast, cfu/g	50
Mold, cfu/g	50
Coliforms, MPN/g	3

Nutritional Data/100 g	Typical
Calories	180
Calories from fat	0
Total Fat, g	0
Cholesterol, mg	0
Sodium, mg	0
Total Carbohydrate, g	70.0
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Sugar Alcohols, g	70.0
Protein, g	0
Vitamin D, mcg	0
Calcium mg	0
Iron, mg	0
Potassium, mg	0
Ash, g	<0.1*

<sup>\*</sup> Not present at level of quantification.

### Certification

Kosher Pareve

## Packaging and Storage

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

### **Shelf Life**

Stability is greater than 12 months, typically 2-3 years. Retest every 12 months for assay, water, pH and reducing sugars.

# **Regulatory Data**

Source Corn (IP - TrueTrace™) CAS No. 50-70-4

#### **United States**

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

21 CFR 184.1835 **GRAS Affirmation** Sorbitol Solution Labeling

### Canada

Food Additive

Sorbitol Syrup Labeling

## **Features and Benefits**

TrueTrace™ certified non-GM. Humectant Cryoprotectant and freezing point depressant Moderate sweetness Non-browning Non-cariogenic Bulking for sugar free applications

Effective Date: March 12, 2024

Next Review Date: March 12, 2027

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2024.

Westchester, Illinois 60154 U.S.A.

Ph: 708.551.2600

5 Westbrook Corporate Ctr, 1600 – 90 Burnhamthorpe Rd., West Mississauga, Ontario L5B 0H9

> Canada Ph: 905.281.7950

www.ingredion.us