

Organic Sorbitol Powder



What is Organic Sorbitol Powder?

Organic Sorbitol Powder is a plant-derived sugar alcohol extracted from certified organic non-GMO sources such as corn, wheat, or berries. With **2.6 kcal/g** and a glycemic index (GI) of **9**, it serves as a versatile sweetener, humectant, and bulking agent for clean-label food, pharmaceutical, and cosmetic formulations.

Key Highlights

1. Functional Sweetness:

- 1. **60% Sucrose Sweetness**: Mild sweetness without aftertaste.
- 2. **Low Caloric Impact**: 35% fewer calories than sugar (vs. 4 kcal/g).

2. Organic & Clean Processing:

- 1. USDA/EU Organic, non-GMO, gluten-free (corn-based), and allergen-free.
- 2. No synthetic solvents or additives.



3. Technical Superiority:

- 1. **Humectant Properties**: Retains moisture in baked goods and cosmetics.
- 2. **Heat Stability**: Up to 160°C (320°F) ideal for baking.

Specifications

Parameter	Details
Source	Organic corn or wheat starch
Processing	Enzymatic hydrolysis, crystallization
Appearance	White crystalline powder
Purity	≥99% sorbitol (HPLC)
Moisture	≤1%
Sweetness	60% of sucrose
Solubility	Fully soluble in water (20°C)
Glycemic Index (GI)	9
Shelf Life	36 months (cool, dry storage)

Optional Customizations:

- Particle Size: 80-120 mesh (standard) or ultrafine 200 mesh.
- **Blends**: Pre-mixed with stevia, erythritol, or inulin for enhanced functionality.

Applications

• Food & Beverage:

- Sugar-free chewing gum, candies, and diabetic-friendly desserts.
- Moisture retention in gluten-free breads and protein bars.

Pharmaceuticals:

• Excipient in chewable tablets, syrups, and oral care products (non-cariogenic).



Cosmetics:

• Humectant in moisturizers, toothpaste, and hair care serums.

Industrial:

• Plasticizer in biodegradable packaging films.

Certifications & Quality Assurance

- Organic: USDA, EU 834/2007, JAS.
- Non-GMO: Verified by the Non-GMO Project.
- **Purity**: Heavy metals (Pb <0.1ppm, As <0.05ppm), residual solvents <10ppm.
- Microbial Safety: Total plate count <1,000 CFU/g; pathogens absent.

Why Choose Us?

- 1. **Sustainable Sourcing**: Partnering with regenerative organic farms.
- 2. **Technical Support**: Free formulation guides for sugar reduction and shelf-life extension.
- 3. Global Compliance: Meets FDA GRAS, EFSA, and FSSC 22000 standards.
- 4. Customization:
 - 1. Private label packaging (MOQ 500kg).
 - 2. Blends tailored to your product needs.

FAQs

Q: How does sorbitol differ from xylitol?

A: Sorbitol has lower sweetness (60% vs. 100% sucrose) and higher laxative risk at >20g/day.

Q: Is it safe for diabetics?

A: Yes! GI=9 minimizes blood sugar spikes, but monitor total daily intake.

Q: Can it replace glycerin in cosmetics?

A: Yes! Offers similar humectant properties with a cleaner label.



Q: MOQ for samples?

A: 1kg available for R&D trials with full COA.

Packing

