

Organic Sorbitol Syrup



What's Organic Sorbitol Syrup?

Organic Sorbitol Syrup is a kind of non-sugar sweetener made from high-quality dextrose via hydrogenation and refining. It is less sweet than sucrose and can't be absorbed by some bacteria. It also has the good characteristics of better moisture retention, acid resistance, and non-ferment.

Specification

Product Name	Organic Sorbitol Syrup
Appearance	light syrup

Dry substance %	69-71
Water content %	29-31
Refractive index(20°C)	1.4575-1.4620
D-Sorbitol (as dry substance)%	50 Min
Specific gravity(20°C)g/ml	1.285-1.315
PH(1:1)	5.0-7.5
Resistivity µs/cm	10 Max
Reducing sugars %	0.15 Max
Total sugars %	4.0-8.0
Ignition Residue	0.10 Max
Nickel mg/kg	1.0 Max
Chloride mg/kg	10 Max
Sulphate mg/kg	50 Max
Heavy metals(as Pb) mg/kg	1.0 Max
Arsenic(as As ₂ O ₃) mg/kg	1.0 Max
Total Plant Count cfu/g	100 Max
Resist experiment	-18°C 48h Non-crystal

Conclusion: The product conforms to the standard of Food Grade Packaging: 275 KG/DRUM 25KG/BAG

Storage: Kept in dry, cool, and shaded place with original packaging, avoid moisture, store at room temperature. Shelf life: 24 months

Want to learn more about this product or have any questions?

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