

**BELGOSORBITOL 70**

Liquid, non-crystallising sorbitol obtained from hydrogenated, partly hydrolysed starch.

NPD no.: 8529

Version: 2

Date: 28/10/2022

*In development*

**Characteristics**

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>
Brix	67.0	70.0		°Bx (20°C)
Total solids	69.0	72.0		w%w (20°C)
Refractive index	1.4580	1.4655		20°C
D-sorbitol	71.5	83.5		w%w on ds
Mannitol		6.0		w%w on ds
Reducing sugars		0.2		%
Sulphated ash		0.1		%
Sulphate		100		ppm
Lead		1		ppm
Nickel		1		ppm
Arsenic		3		ppm
Chloride (Cl)		50		ppm
Conductivity		10		µS/cm
Density			1.31	kg/dm <sup>3</sup> 20°C
Total mesophilic count		1000		/g 30°C
Yeasts		20		/g 25°C
Moulds		20		/g 25°C
Salmonella		neg.		/25 g

**Nutritional values**

Energy	169 705	kcal kJ
Fats	0	g
Carbohydrates	70.5	g
Sugars	0	g
Polyols	70.5	g
Starch	0	g
Protein	0	g
Fibre	0	g
Sodium	< 10	mg
Salt	0	g

*Average per 100 g product (calculated).*

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Origin: wheat, maize (corn)

Labelling: sorbitol syrup E 420(ii)

Storage: Store above 5°C to avoid crystallization.

Shelf life: Minimum 12 months after production.

Certifications: FSSC 22000 – Organic – Kosher – Halal (available upon request)

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*A final technical product sheet is drawn up upon completion of the project.*