



Sorbitol Syrup

Sunsorb 70/70 (NC Grade Sorbitol Syrup)
 Sunsorb C+92 / C+98 (C Grade Sorbitol Syrup)



D-Sorbitol or D-Glucitol, is a hexahydric polyol. Sorbitol is manufactured by the catalytic hydrogenation of starch hydrolysate. Sorbitol is sugar-free, low-caloric, non-toxic, non-irritant, stable and chemically inert, resistant to alkaline and mostly not fermentable by microorganisms. It doesn't undergo Maillard reaction.

Sunsorb Sorbitol Syrup is a clear, colourless, syrupy liquid, miscible with water.

Characteristics

- Low-calorie, non-cariogenic and low-glycemic index natural sweetener
- Retains moisture as a humectant
- Acts as a texturizing agent
- Non-cariogenic
- An effective stabilizer for food
- Acts as a plasticiser
- Provides cooling effect in mouth
- Acts as a bulking agent
- Improves viscosity in the end product
- Has high temperature and pH stability
- Shows excellent performance in bakery products
- Meets the requirements of USP/EP/BP

Packaging Type: Plastic Barrel, Metal Barrel, Bulk, Tin, IBC Tank, Flexi Tank
Shelf-Life: 24 months

| Physical and Chemical Properties: | Min | Max |
|-----------------------------------|-----|------|
| 70/70 | | |
| Water Content % | 29 | 30.5 |
| D-Sorbitol % (on DB) | 72 | 92 |
| Reducing Sugar % (on DB) | - | 0.3 |
| C+92 | | |
| Water Content % | 28 | 30 |
| D-Sorbitol % (on DB) | 91 | 97 |
| Reducing Sugar % (on DB) | - | 0.2 |
| C+98 | | |
| Water Content % | 28 | 30 |
| D-Sorbitol % (on DB) | 97 | 100 |
| Reducing Sugar % (on DB) | - | 0.2 |



Food Application

Confectionery: Sunorb Sorbitol provides freshness, improves shelf life and imparts pleasant cooling taste. Sorbitol is tooth friendly. Toffee, soft/hard caramels, jellies, milk chocolate, fruit jams remain dry and uncrystallized with a good mouthfeel by sorbitol.

Bakery Products: Prevents bakery products, especially cakes from drying out by its humectant properties. It improves the taste and rancidity thus extends shelf life.

Diabetic jams: Improves appearance of fruits, reduces discoloration, enhances sweetness of finished products and prevents crystallization.

Ice Creams: Lowers freezing point by making softer and easies for scooping. It also inhibits recrystallization.

Pharmaceutical Application

Personal Care & Cosmetics: Sorbitol has many uses in consumer products due to its superior ability to retain moisture in personal care & cosmetics. Sorbitol also provides clarity and translucency to bar soaps.

Sorbitol acts as a humectant, thickener, stabiliser and plasticiser in personal care products by drawing water from the environment to the surface of the skin. Sorbitol ensures uniformity of application of creams and prevents "rolling".

Reduces the grasing after effect, increases the adherence of make-up, acts as a binder and an emollient and improves lubricity with its non-irritating characteristic. It is non toxic and leaves an agreeable coolness on the skin. It is a useful component of beauty creams, shampoos, shaving creams, lotions, soaps etc.

Toothpaste: Use of Sorbitol prevents drying, gives good consistency, plasticity and enhances cooling effect.

Industrial Application

Sorbitol is used to produce Sorbitol Esters, Polyether Polyols for Rigid Polyurethane Foams, Alkyd Resins, Melamine & Phenolic Resins, Enzymes and Chemical Mixes.

Animal Nutrition: Sorbitol is used in premixes, starter feeds and some nutritional supplements prepared for animal nutrition.

Continuous Liquid Coolants: In Mechanical & Motor Industry, adding of Sorbitol to antifreeze enhances the efficiency of some corrosion inhibitors with respect to common metals.

Concrete & Mortar: Sorbitol is a good set reterdant. In premixes Sorbitol retards the setting time and reduces the volume of water to be used.

Leather: Sorbitol being non-volatile is retained in the leather, maintaining its flexibility and enhancing both the intensity and luster of the colour.

Papers: Sorbitol increases the flexibility of paper and reduces the tendency of paper to curl and increases the folding value of paper.

Shoe Dressing and Cream Polishes: Sorbitol acts as a plasticiser so it helps to preserve the plasticity and smoothness and prevents them from being abrasive.

Textiles: Sorbitol is usually used as enzyme stabilizator, penetrating agent, dispensing agent, humectant/bodying agent and sequestering agent. It is used as a color stabilizer in textile printing, as a humectant in textile sizing and as a softener in finishing.

Tobacco: Sorbitol is used to contribute to the flavour of tobacco and used as humectant and conditioner. Tobacco processed with sorbitol gives mild aromatic fumes when smoked and does not develop acrolein, which may be the case when glycerin is used as humectants. Sorbitol treated Tobacco retains its cool, sweet smoking properties during storage and prevents cigarettes from drying out.

Aluminum Etching: Sorbitol is an important raw material in eloxal chemical production for aluminum surface treatment.

Sorbitan Stearates: Sorbitol is the main raw material for the sorbitan stearates and sorbitan palmitate production. Sorbitan stearates can be used as emulgator in food and cosmetic applications. Sorbitan Palmitate is a surfactant and emulsifier made from palm oil and sorbitol.

Enzyme (Freeze Dried and Solutions): Sunorb Sorbitol acts as a stabilizing agent.

