

Description: Sorbitol 70% (Non-Crystallizing) is a colorless liquid and has a clean sweet taste. This multifunctional natural sweetener is produced using allergen free and Non-GMO local rice using state-of-The-art processing technology.

| Typical Analysis* | | |
|---|--------|---|
| Characteristic | Units | Limits |
| Appearance | Visual | Clear, Colorless , Syrupy liquid |
| Solubility | - | Miscible with water forming clear colorless solution. |
| PH (14 % Dilution) | - | 5.0 - 7.5 |
| Water | % | 28 - 32 |
| Assay As D-sorbitol | % | 72 - 92 |
| Dry Matter | % | 68 - 72 |
| Conductivity | % | < 10 |
| Identification-a | μS/cm | A deep pink or wine red color to be appeared |
| Identification-b | - | The principal peak in the chromatogram obtained with the sample solution is similar in retention time to the principal peak obtained with standard solution |
| | - | The retention time of the major peak from sample Corresponded to that of the standard solution. |
| Identification-c | Degree | The angle of rotation is +1.5 to 3.5° |
| | C° | It is a clear, syrupy liquid at 25 C° |
| Impurities | % | Ethylene Glycol - 0.1% Max |
| | % | Not More than 0.1% of Diethylene glycol. |
| Residues On Ignition | % | 0.1% Max |
| Reducing Sugars | ml | Not less than 12.8ml of 0.05M Sodium thiosulfate used. |
| Reducing Sugar (Cal. Glucose Equivalent) | % | Max 0.20% |
| Reducing Sugars After Hydrolysis | ml | Not less than 8.0ml of 0.05M Sodium thiosulfate used. |
| Reducing Sugars After Hydrolysis (Cal. As Glucose Equiv.) | % | Max 9.3% |

*Typical analysis is not to be construed as product specification. Typical analysis data represent average values, not to be considered as guarantees.

| Microbiological Attributes | |
|----------------------------|----------------|
| Total Plate Count | ≤1000 cfu/g |
| Total Coliforms | Absent cfu/g |
| E-Coli | Absent cfu/g |
| Yeast and Mold | ≤100 cfu/g |
| Salmonella | Absent cfu/25g |

| Heavy Metals | |
|--------------|------------|
| Lead | ≤0.5 mg/Kg |
| Nickel | ≤1 mg/Kg |

| Packaging & Storage | |
|---|--------------|
| Shelf Life: Best if used within 24 months from date of manufacturing. Rice Syrup should be stored in cool and dry location (i.e., Temperature <90 F) and away from sunlight. | |
| Material | Net Weight |
| HDPE Drums | 275 Kg/Drum |
| Paper IBC/Totes | 1270 Kg/Tote |

| Origin and GM Status | |
|---|--|
| Origin: This product is produced using Non-GMO rice grown in Pakistan. | |

| Nutrient Labelling Information (per 100G) | | |
|---|------|------|
| Total Calories | Kcal | 180 |
| Total Fat | g | 0 |
| Saturated Fat | g | 0 |
| Trans Fat | g | 0 |
| Cholesterol | mg | 0 |
| Vitamin D | mcg | 0 |
| Sodium | mg | 0 |
| Iron | mg | 0 |
| Potassium | mg | 0 |
| Calcium | mg | 0 |
| Sugar alcohols | g | 70 |
| Total Carbohydrates | g | 0 |
| Dietary Fiber | g | 0 |
| Added sugar | g | 0 |
| Protein | g | <0.1 |

Restricted Ingredients*

Allergens: Soy, Tree Nuts, Peanuts, Shellfish, Fish, eggs, milk, Celery, Mustard, Sesame, Mollusks, Crustaceans, Gluten, Sulfites.

Chemicals: Artificial Preservatives, Benzoates, BHA & BHT, EDTA, Carmine/Cochineal, DATEM (Diacetyl Tartaric and Fatty Acid Esters of Mono and Diglycerides), Ethyl Vanillin, Monosodium Glutamate (MSG), Natamycin, Propylene Glycol, Propionates, Sorbates/Polysorbates, TBHQ (Tertiary Butylhydroquinone), Nitrates/Nitrites.

Artificial Sweetener: Artificial sweeteners, Acesulfame-K, Aspartame, Saccharin, High Fructose Corn Syrup, Modified Food Starch.

Added Color, Flavor and Oils: FD&C Certified Synthetic Colors, Artificial flavors, Bleached Flour, Enriched Flour, Brominated Flour, Brominated Vegetable Oil, Lard, Hydrogenated Fats (and Partially Hydrogenated Fats), Salatrim.

*All above mentioned chemicals are not present in ACT Polyols products.

