

SORBITOL
POWDER - E420i

GENERAL CHARACTERISTICS	
Physical aspects	Purified white crystalline powder of sorbitol with a coarse granulometry.
Organoleptic aspects	Odourless, light taste
Origin	Corn
Chemical status	<p>Sorbitol is obtained by hydrogenation of D-glucose. It consists mainly of D-sorbitol. Depending on the D-glucose content, the fraction of the non-D-sorbitol product contains related substances such as mannitol, iditol or maltitol.</p> <p>Chemical name: D-glucitol Chemical formula: C₆H₁₄O₆ Molecular weight: 182.2 g / mol</p>

DESCRIPTION	
Function / Properties	<ul style="list-style-type: none"> ➤ Stabilizing agent ➤ Highly soluble in water, slightly soluble in ethanol. ➤ Powerful hydrophilic, ➤ Retains and stabilizes moisture (always equal water content) ➤ Bacteriostatic. ➤ Non-volatile, ➤ Retains the plasticity of pasta, ➤ Is not a sugar, does not color pasta.
Applications	<ul style="list-style-type: none"> ➤ Baking cereals: biscuits, pastries, etc. ➤ Ganaches, fillings ➤ Spreads, coulis ➤ All food products in general in the sufficient quantity to obtain the desired effect, the dosage being generally 25 to 50g / kg of mass

LIMITES REGLEMENTAIRES	
CATEGORIES DE DENREES ALIMENTAIRES	QUANTITE MAXIMALE
03 Edible ices	Quantum Satis (Group I – For purpose other than sweetening)
- Only energy-reduced or with no added sugar	Quantum Satis (Group IV)
04 Fruits and vegetables	
04.2.1 Dried fruit and vegetables	Quantum Satis (Group I – For purpose other than sweetening)
04.2.2 Fruit and vegetables in vinegar, oil, or brine	Quantum Satis (Group I – For purpose other than sweetening)
04.2.4.1 Fruit and vegetable preparations excluding compote	Quantum Satis (Group I – For purpose other than sweetening)
- Only energy-reduced or with no added sugar, with the exception of those intended for the manufacture of fruit-juice based drinks	Quantum Satis (Group IV)
04.2.5.1 Extra jam and extra jelly as defined by Directive 2001/113/EC	
- Only energy-reduced jams, jellies, marmalades or with no added sugar	Quantum Satis (Group IV)
04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC	
- Only energy-reduced or with no added sugar	Quantum Satis (Group IV)
04.2.5.3 Other similar fruit or vegetable spreads	
- Only energy-reduced or with no added sugar	Quantum Satis (Group IV)
04.2.5.4 Nut butters and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – For purpose other than sweetening)
05 Confectionery	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC – only energy-reduced or with no added sugar	Quantum Satis (Group I – For purpose other than sweetening) Quantum Satis (Group IV)
05.2 Other confectionery including breath refreshing microsweets	Quantum Satis (Group I – For purpose other than sweetening)

	<ul style="list-style-type: none"> - only with no added sugar - only starch-based confectionery energy-reduced or with no added sugar - only cocoa or dried fruit-based, milk or fat-based sandwich spreads, energy-reduced or with no added sugar - only cocoa-based or dried fruit-based confectionery, energy-reduced or with no added sugar - only for crystallised fruit, energy-reduced or with no added sugar 	Quantum Satis (Group IV)
05.3	Chewing-gum	Quantum Satis (Group I – For purpose other than sweetening)
	<ul style="list-style-type: none"> - only with no added sugar 	Quantum Satis (Group IV)
05.4	Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4	Quantum Satis (Group I – For purpose other than sweetening)
	<ul style="list-style-type: none"> - only decorations, coatings and fillings with not added sugar - only sauces 	Quantum Satis (Group IV)
07 Bakery wares		
07.1	Bread and rolls – except products in 7.1.1 and 7.1.2	Quantum Satis (Group I – For purpose other than sweetening)
07.2	Fine bakery wares	Quantum Satis (Group I – For purpose other than sweetening)
	<ul style="list-style-type: none"> - only energy-reduced or with no added sugar 	Quantum Satis (Group IV)
16	Desserts excluding products covered in categories 1, 3 and 4	Quantum Satis (Group I – For purpose other than sweetening)
	<ul style="list-style-type: none"> - only energy-reduced or with no added sugar 	Quantum Satis (Group IV)
<p>Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.</p>		

SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Moisture	Max. 1 % *
Sorbitol (on dry basis)	Min. 98 %
Granulometry (< 200 µm)	Max. 5 %
Granulometry (> 800 µm)	Max. 20 %
pH	5 – 7
<u>Microbiological specifications</u>	
Total plate count	Max. 200 cfu/10 g
Yeasts and moulds	Max. 10 cfu/10 g
Mouls	Max. 10 cfu/10g
Salmonella	Absence in 25 grams
<i>* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.</i>	

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	240 Kcal / 1000 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	100 g
- Sugars	0 g
- Polyols	100 g
Proteins	0 g
Fiber	0 g
Salt	0 g

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product isn't treated with ionising radiation.
Nanomaterial	The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with EC n°1223/2009 et n°1169/2011,
Regulatory mention	Excessive consumption may produce laxative effects.

DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetalian	X	
Vegetarian	X	

PACKAGING / STORAGE	
Packaging	150 g plastic tin – Box of 10 plastic tin – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 Kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg) 25 Kg bags – Pallet of 20 bags (500 kg – Pallet 80 x 120 cm) 25 Kg bags – Palette of 40 bags (1000 kg – Palett 100 x 120 cm)
Storage conditions	Store inside, under cool and dry conditions.
Shelf life	2 years minimum in its original and unopened packaging

ARTICLE CODE 150 g ⇒ 10127 1 Kg ⇒ 1951A 5 Kg ⇒ 10181 25 Kg ⇒ 1952D

We reserve the right to modify this data according to the evolution of our products.

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LOUIS FRANÇOIS
INGRÉDIENTS ALIMENTAIRES DEPUIS 1908



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

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