

## **SORBITOL**

Specification code

SOR/3/PB 28/03/2023

Date 28

Assay (HPLC, calc. on anhydrous substance)	97,0-100,5	%
Identity	passes test	
pH-value (10%, water)	3,5-7,0	
Spec. rotation (α20/D, 10%, borate complex, cal. on anhydrous substance)	+4,0 - +7,0	0
Conductivity (25°C, 20%, water)	≤20	μS/cm
Chloride (CI)	≤0,002	%
Sulfate (SO <sub>4</sub> )	≤0,006	%
Heavy metals (as Pb)	≤5	ppm
As (Arsenic)	≤1,0	ppm
Ni (Nickel) (#)	≤1	ppm
Related substances (HPLC, Ph., Eur.) (major impurity)	≤2,0	%
Related substances (HPLC, EP) (sum of all impurities)	≤3,0	%
Reducing sugars after hydrolysis/total sugar (as glucose)	≤0,8	%
Reducing sugars (as glucose)	≤0,11	%
Sulfated ash	≤0,02	%
Loss on drying	≤2,0	%
Water	≤1,5	%
Residual solvents (ICH Q3C)	excluded by manufacturing process	
Microbiological test	passes test	
Colony count (aerobic bacteria (TAMC))	≤10 <sup>2</sup>	CFU/g
Colony count (Yeast and moulds (TYMC))	≤10 <sup>2</sup>	CFU/g
Salmonella spp.	In 10 g substance not detectable	
E. coli	In 1 g substance not detectable	
Pseudomonas aeruginosa	In 1 g substance not detectable	
Staphylococcus aureus	In 1 g substance not detectable	
Candida albicans	In 1 g substance not detectable	
Endotoxins	 ≤1	I.U./g

**Foodcom S.A.** Komedy 2/3 , 02-517 Warsaw NIP: 5213680286,

NIP: 5213680286, REGON:147463542 www.foodcom.eu

Corresponds to Ph. Eur., BP, NF, JP

Formulated
Approved by

arutyna@foodcom.pl

Aleksandra Rutyna