

Archer Daniels Midland Company Corn Business Unit

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Sorbitol Solution, USP/FCC For Excipient/Food Use (Product Code 177010)

Product Information

Sorbitol Solution, USP/FCC, is a clear, colorless, odorless, aqueous solution containing about 71% total solids consisting essentially of D-Sorbitol with a small amount of mannitol and other polyhydric alcohols. Sorbitol Solution, USP/FCC, is a superior humectant in a wide range of products, including confections, cosmetics, tobacco and adhesives. It contributes body and flavor to vehicles for pharmaceuticals and cosmetics, and to certain beverages and foods. Because of its sweet but non-cariogenic nature, it is used in sugar free foods, in dentifrices, and in pharmaceuticals. It is also used as a plasticizer, stabilizer and as a raw material in the manufacture of sorbitan ester/polysorbate and polyurethanes.

Standard Specifications		General Characteristics	
Appearance	Clear, colorless	Formula	$C_6H_{14}O_6$
	syrup	Molecular Weight	182.17
Taste	Sweet, bland	Viscosity at 77°F (25°C)	110 Centipoises
Odor	None	Boiling Point	221°F (105°C)
Identification	Meets USP/FCC	Weight/volume at 77°F (25°	C) 10.8 lb/gal
Assay, D-Sorbitol, % Min.	64.0	Calories/g (dry basis)	2.6
Water, %	28.5-31.5		
pH (14% solution)	5.0-7.5	Ingredients	
Specific Gravity @ 25/25°C, Min.	1.285	Sorbitol (70%)	CAS Number: 50-70-
			4
Refractive Index @ 20°C	1.455-1.465	Water (30%)	CAS Number: 7732-
			18-5
Residue on Ignition, % Max.	0.1		
Reducing Sugars, %, Max.	0.3	Regulatory	
Lead, ppm Max.	1	Country of Origin: United S	tates
Nickel, ppm Max.	1	GRAS Affirmation 21 CFR 18	4.1835
		Meets USP and FCC specific	ations
Microbiological Specifications (p	er g Max.)		
Mesophilic bacteria	1000	Availability	
Yeast	100	Container	Container Code
Mold	100	Bulk Trucks & Railcars	00
		1200 kg totes	4E
		600 lb. drums	R5

Storage/Shelf Life Guidelines

Sorbitol Solution, USP/FCC that is supplied in bulk tank trucks or tank railcars should be stored in stainless steel or FDA approved lined mild steel tanks equipped with ultraviolet sterile conditioning systems. The product should be stored above 70°F in order to prevent crystallization. If crystals have formed, the product may be returned to its normal state with heat and gentle agitation. Sorbitol is chemically and microbiologically stable and the shelf life is indefinite for all practical purposes. However, as pH may drift down over time, it is recommended that pH be re-tested after one year. Product stored in vented tanks may decrease in water over time due to evaporation.

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The information contained herein is correct as of the date of this document to the best of	of our knowledge	Any recommendations or suggestions are made without guarantee or representation as to

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Lot Coding

Bulk Trucks		Totes & Drums	
Example: 394082 2016-10	-14 \$94141	Example: 16 10 14 9 002	
394082	6 digit order number	16	Year
2016-10-14	YYYY-MM-DD	10	Month
S94141	Trailer number	14	Day
Bulk Railcars		9	Sorb.=9, Non Cryst.=6, High Mann.=8
Example: ADMX015618 16	51014	002	Sequence number
ADMX015618	Railcar ID and number		
161014	Ship Date of 10-14-16		

Allergen Information

The major food allergens recognized under the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) are not present in this product. This product is not manufactured with equipment that comes in contact with the listed allergens, nor do we have these allergens within the production facilities.

- Cereals containing gluten
- Peanuts and peanut products
- Soybean and soybean products
- Tree nuts
- Dairy and dairy products
- Egg and egg products

Nutrition Information (per 100g product)

Nutrient:

- Wheat and wheat products
- Crustaceans, mollusks and their products
- Fish and fish products
- Other allergens such as buckwheat, celery, cottonseed, mustard, mustard seed, rice, lupin, sesame seed and sunflower seeds

Other Essential Vitamins and Minerals:

Nuthent.		Other Essential VII	
Total Calories	182 kcal	Thiamin	0 mg
Calories from Saturated Fat	0 kcal	Riboflavin	0 mg
Total Fat	0 g	Niacin	0 mg
Saturated Fat	0 g	Vitamin D	0 µg
Trans Fat	0.0 g	Vitamin E	0 mg alpha-tocopherol
Polyunsaturated Fat	0 g	Vitamin B-6	0 mg
Monounsaturated Fat	0.01 g	Folic Acid	0 μg DFE
Cholesterol	0 mg	Vitamin B-12	0 µg
Total Carbohydrates	70 g	Phosphorus	0 mg
Total Sugars	0 g	Iodine	0 µg
Sugar Alcohols	70 g	Magnesium	0 mg
Other Carbohydrates	0 g	Zinc	0.001 mg
Dietary Fiber	0 g	Copper	0.004 mg
Soluble Fiber	0 g	Biotin	0 µg
Insoluble Fiber	0 g	Pantothenic Acid	0 mg
Protein	0 g	Vitamin A	0 μg RAE
Calcium	0.02 mg	Vitamin C	0 mg
Iron	<0.01 mg		
Sodium	0.2mg		
Potassium	0.04 mg		

There have been no sugars added during the production process. The total sugars value represents the sugars in this finished ingredient. ADM is not listing added sugars on technical documents to lessen confusion for formulators when calculating their Nutrition Facts panel information.

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