

OTHERS APPLICATIONS

Application	STBC Products	Function
Surfactant	Sorbitol Liquid	raw material
Polyurethanes	Sorbitol Liquid	raw material
Wallboard, hardboard, Plasterboard	Sorbitol Powder	shelf-life extender
Textiles	Sorbitol Liquid	anti-static agent, chelating agent, humectant
Paper Products	Sorbitol Liquid	anti-static agent, chelating agent, humectant binder, plasticizer, shelf-life extender, softener, warping/shrinking preventer, flexibility enhancer
Adhesives/Glues	Sorbitol Liquid	flexibility enhancer, gloos enhancer, humectant, warping/shrinking preventer, shelf-life extender
Gummed Tape	Sorbitol Liquid Sorbitol Powder	flexibility enhancer, humectant, plasticizer, shelf-life extender
Cork Binders	Sorbitol Liquid	flexibility enhancer, humectant, plasticizer, shelf-life extender
Joint Compound	Sorbitol Liquid Sorbitol Powder	humectant, shelf-life extender
Printer Roller	Sorbitol Liquid	anti-static agent, humectant, conditioner, flexibility enhancer, plasticizer, softener shelf-life extender
Chelating	Sorbitol Liquid	color stabilizer, chelating agent
Cigarettes / Tobacco	Sorbitol Liquid	humectant, flavoring agent/sweetener
Animal Feed	Sorbitol Liquid Sorbitol Powder	improve digestion and growth of animal, stimulate liver metabolism

LIQUID PRODUCT SPECIFICATIONS

TEST ITEM	LTS	Amameal	D-SORB 92
1 Description	Colorless, clear liquid. It is odorless and has a sweet taste.	Colorless, clear liquid. It is odorless and has a sweet taste.	Colorless, clear liquid. It is odorless and has a sweet taste.
2 Specific gravity (25/25°C)	Not less than 1.2995	-	Not less than 1.2985
3 Purity			
(1) pH (35% sol.)	5.5 ~ 6.5	5.0 ~ 6.5	5.0 ~ 7.0
(2) Chloride	Not more than 5.0 µg/g	-	-
(3) Sulfate	Not more than 5.0 µg/g	-	-
(4) Heavy metals	Not more than 1.0 µg/g	Not more than 5.0 µg/g	-
(5) Nickel	Not more than 0.5 µg/g	Not more than 2.0µg/g	Not more than 1.0 ppm
(6) Arsenic	Not detected	Not more than 2.0µg/g	-
(7) Iron	Not more than 1.0 µg/g	-	-
(8) Lead	-	-	Not more than 0.5 ppm
4 Reducing Sugar	Not more than 0.03 %	Not more than 0.3 %	Not more than 0.10 %
5 Total Sugar	-	-	Not more than 2.50 %
6 Dry Substance	-	-	70 ± 0.5%
7 D-Sorbitol (HPLC)	Not less than 97.0 %	46.0 ~ 49.0 %	91.5% min
8 Mannitol (HPLC)	Not more than 2%	Not more than 2%	Not more than 2%
9 Total Count of Microorganisms	Not more than 150 cfu/ml	Not more than 150 cfu/ml	Not more than 200 cfu/ml

LIQUID PRODUCT SPECIFICATIONS

TEST ITEM	D-SORB 80	D-SORB 80(HM)	D-SORB 65
1 Description	Colorless, clear liquid. It is odorless and has a sweet taste.	Colorless, clear liquid. It is odorless and has a sweet taste.	Colorless, clear liquid. It is odorless and has a sweet taste.
2 Specific gravity (25/25°C)	Not less than 1.2995	Not less than 1.2995	Not Less than 1.2995
3 Purity			
(1) pH (35% sol.)	5.0 ~ 7.0	5.0 ~ 7.0	5.0 ~ 6.5
(2) Chloride	-	-	-
(3) Sulfate	-	-	-
(4) Heavy metals	-	-	Not more than 1.0 µg/g
(5) Nickel	Not more than 1.0 ppm	Not more than 1.0 ppm	Not more than 0.6 µg/g
(6) Arsenic	-	-	Not more than 0.5 µg/g
(7) Iron	-	-	-
(8) Lead	Not more than 0.5 ppm	Not more than 0.5 ppm	-
4 Reducing Sugar	Not more than 0.15 %	Not more than 0.2 %	Not more than 0.15 %
5 Total Sugar	6.0 ~ 8.0 %	5.0 ~ 9.0 %	10.0 ~ 15.0 %
6 Dry Substance	70 ± 0.5%	70 ± 0.5%	-
7 D-Sorbitol (HPLC)	80.0 ~ 85.0%	74.0 ~ 85.0%	64.0 ~ 70.0%
8 Mannitol (HPLC)	Not more than 2%	2.0 ~ 6.0 %	Not more than 2%
9 Total Count of Microorganisms	Not more than 200 cfu/ml	Not more than 200 cfu/ml	Not more than 200 cfu/ml

POWDER PRODUCT SPECIFICATIONS

TEST ITEM	SPECIFICATIONS
1 Description	A white, crystalline, powder, odourless. Very soluble in water, practically insoluble in alcohol.
2 Purity	
(1) Chloride	Not more than 50.0 ppm
(2) Sulfate	Not more than 100.0 ppm
(3) Heavy metals	Not more than 5.0 ppm
(4) Nickel	Not more than 1.0 ppm
(5) Arsenic	Not more than 3.0 ppm
(6) Lead	Not more than 0.5 ppm
3 Reducing Sugar	Not more than 0.2 %
4 Total Sugar	Not more than 1.0 %
5 Loss on drying	Not more than 1.0 %
6 Residue on ignition	Not more than 0.1 %
7 D-Sorbitol (HPLC)	Not less than 97.0%
8 Total Count of Microorganisms	Not more than 100 cfu/g