PRODUCT SPECIFICATION
D-SORB 75

Document	: **Product Specification D-SORB 75**	**Created By**	: Zulkarnaen	**Effective date**	: 18 Apr 2019
Number	: PS-QA-012	**Created on**	: 18 Apr 2019	**Approved by**	: Tomohiro Wada
Manufacturer	: PT. Sorini Towa Berlian Corporindo	**Last Modified**	: 7 Sep 2018	**Rev**	: 3
Plant	: Beji – Pasuruan, East Java – Indonesia	**Modified by**	: Budi K.		

A	**Product Description**	
	Generic name	**SORBITOL 70% SOLUTION**
	Product grade	**NON CRYSTALLINE GRADE**
	Product name	**D-SORB 75**
	Product code	**880**

B	**Product Definition**
	Sorbitol is aqueous of a hydrogenated, partly hydrolyzed starch. It is clear, colorless, syrupy liquid. Miscible with water / ethanol / glycerin, or with propylene glycol.

C	**Raw Material**
	Starch

D	**Product Information**	
	CAS	68425-17-2
	EINECS#	270-337-8
	E#	420 (ii)
	Formula	$C_6H_{14}O_6$

E	**Regulatory and Standard Compliance**		
	- USP/NF, FCC, JECFA, JSFA	- FSSC 22000	- Kosher
	- ISO 9001 : 2015	- Halal	

F	**Country of Origin**
	Indonesia

G	**Packaging**		
	- Plastic drum	- ISO / Lorry tank	- Space Kraft
	- Flexibag Container	- IBC	

H	**Label**		
	- Product name	- Lot number	- Best by
	- Manufacturer name	- Production date	

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I	Product Specification						
No	**Parameter**	**unit**	**Min**	**Max**	**Reference Method**	**CoA**	**CoC**
1	Description	-	Colorless, clear liquid, odorless and has a sweet taste		Organoleptic	√	-
2	Identification						
	Test with catechol solution	-	A deep pink or wine-red color appears		Visual	-	√
	Retention time of major peak in the chromatogram	minute	The retention time of sample similar to standard solution		HPLC	-	√
3	Conductivity	µs/cm	-	10	Conductivity Meter	√	-
4	Reducing Sugar	%	-	0.3	Titration	√	-
5	Total Sugar	%	7.0	-	Titration	√	-
6	Lead	ppm	-	0.5	AAS	√	-
7	Nickel (Ni)	ppm	-	1.0	AAS	√	-
8	Water	%	28.5	31.5	Karl Fischer	√	-
9	Assay / Sugar Composition (DS)						
	- Anhydrous substance	%	68.0	72.0	Karl Fischer	√	-
	- D-Sorbitol	%	70	80	HPLC	√	-
10	Microbiology						
	- Total bacteria	cfu/ml	-	300	Pour Plate Method	√	-
	- Total mould and yeast	cfu/ml	-	50	Pour Plate Method	√	-
	- Coliform	cfu/ml	Absent	-	Pour Plate Method	√	-

Note :

* Parameters on CoC column are not tested on each batch, have not been tested for the batch and represented values or ranges which is normally founded in this material (based on yearly third party analysis).

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