



SORBITOL

CRYSTALLINE

Sorbitol is a colorless transparent viscous liquid with a slightly sweet taste. This sugar-free, low caloric bulk sweetener offers an array of functional properties in confectionery, bakery and seafood products.

HL Agro is a premier manufacturer of Liquid Sorbitol for different food applications. This cost-effective polyol reduces sweetness, controls moisture and adds bulk to commercial food formulations.

APPEARANCE:

Syrupy Liquid,
Clear, Colorless

SOLUBILITY:

Miscible with Water

TASTE:

Sweet

ODOUR:

Neutral

FUNCTION:

Complexing Agent;
Sweetener,
Stabilizer, Binder



LEADING CLAIMS:



TECHNICAL ASPECTS

(HLAP's GUARANTEE)

- Dry Substance - 70% ±3%
- D-Sorbitol - ≥ 91.5% on DS
- Mannitol ≤ 2.2% on DS
- Residue on ignition - ≤ 0.02% on DS
- Reducing sugars ≤ 0.1% on DS
- Total sugars ≤ 2.0% on DS
- Heavy Metals ≤ 1ppm

APPLICATIONS

- Sugar substitute & bonding agent.
- Low-calorie sweetener, humectant and a texturizer for the chewing gums, candies, desserts, ice-creams & diabetic foods.
- Extends shelf life in bakery and confectionery products.
- Preserves moisture, adds sweetness & texture to packaged food products.
- Nutritive sweetener for diet foods, candy, frozen desserts, and baked goods. It offers sweetness (~60% compared to sucrose).
- Key ingredient in manufacturing filled chocolates.



PACKAGING

HDPE drums 300kg (net) & Insulated Tankers. Load ability in 20Ft container = 24 MT (300x80).



STORAGE

Preserve at Ambient temperature in tightly closed containers, away from damp surfaces & direct sunlight.



SHELF LIFE

60 months from the date of manufacture, if stored correctly.

Address: 7/105-C (2), Block B, Swaroop Nagar, Kanpur - 208002, Uttar Pradesh.

☎ 1800 890 3413

✉ info@hlagro.com

🌐 www.hlagro.com

