



PRODUCT PROFILE

NEOSORB® P 60W | Sorbitol Powder

Sorbitol Powder

Product Name	NEOSORB® P 60W
Generic Name	Sorbitol Powder
Physico-chemical properties	
Key Attributes of product type (Functional properties, value proposition)	Sugar-free, low caloric bulk sweetener. Versatility.
Ingredient Raw material	Corn
Dry Substance	99 %
Reducing Sugar	0.2 % max
Main component	>97% Sorbitol
Calories	2.4 Kcal/g
Average mean particle diameter/size	260 µm
Solubility	68 g/100g

Morphology

Powder density	700 g/l
----------------	---------

Chewing-gum

Usage	Bulk Sweetner
-------	---------------

Powder Flowability (From 1 low to 5 high)	5
---	---

Hardness (From 1 low to 10 high)	8
----------------------------------	---

Stability (From 1 low to 5 high)	2
----------------------------------	---

Smoothness (From 1 low to 5 high)	4
-----------------------------------	---

Taste - Cooling Effect (From 0 none to 5 high)	4
--	---

Taste - Sweetness (Score on 10 with sucrose = 10)	6
---	---

Filling & Coating

Coating Stability (From 1 low to 5 high)	3
--	---

Coating Crunchiness (From 1 low to 5 high)	2
--	---

Coating Process	As Coating Syrup
-----------------	------------------

Coating Whiteness (From 1 low to 5 high)	3
--	---

Taste - Cooling Effect (From 0 none to 5 high)	2
--	---

Taste - Sweetness (Score on 10 with sucrose = 10)	6
---	---

SPECIALIZED NUTRITION Bars

Bars - usage	Shelf Life extension
--------------	----------------------

Bars - Taste - Sweetness (Score on 10 with sucrose = 10)	6
--	---