



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
<b>Chewing-gum</b>	
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
<b>Filling &amp; Coating</b>	
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
<b>SPECIALIZED NUTRITION Bars</b>	
Bars - usage	Shelf Life extension
Bars - Taste - Sweetness (Score on 10 with sucrose = 10)	6