

PRODUCT SPECIFICATION

D-SORB 88



| | | |
|--|-----------------------------------|-------------------------------------|
| Document : Product Specification D-Sorb 88 | Created By : Zulkarnaen | Effective date : 18 Apr 2019 |
| Number : PS-QA-008 | 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 88 |
| Product code | 860 |

| B Product Definition | |
|---|--|
| Sorbitol is an aqueous substance made from purified glucose through hydrogenation. It is clear, colorless, syrupy liquid. Miscible with water / ethanol / glycerin, or with propylene glycol. | |

| C Product Information | |
|-----------------------|---|
| CAS | 68425-17-2 |
| EINECS# | 270-337-8 |
| E# | 420 (ii) |
| Formula | C ₆ H ₁₄ O ₆ |

| D Regulatory and Standard Compliance | | |
|--------------------------------------|--------------|----------|
| - BP, EP, USP/NF, E420, JECFA, JSFA | - FSSC 22000 | - Kosher |
| - ISO 9001 : 2015 | - Halal | |

| E Packaging | | |
|----------------------|--------------------|---------------|
| - Plastic drum | - ISO / Lorry tank | - Space Kraft |
| - Flexibag Container | - IBC | |

| F Label | | |
|---------------------|-------------------|-----------|
| - Product name | - Lot number | - Best by |
| - Manufacturer name | - Production date | |

PRODUCT SPECIFICATION

D-SORB 88



STBC

| G Product Specification | | | | | | | |
|-------------------------|--|--|--|--|--|--|--|
|-------------------------|--|--|--|--|--|--|--|

| No | Parameter | unit | Min | Max | Reference Method | CoA | CoC |
|----|--|--------|---|------|--------------------|-----|-----|
| 1 | Appearance | - | 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 | % | - | 0.2 | Titration | √ | - |
| 5 | Total Sugar | % | - | 6.0 | Titration | √ | - |
| 6 | Lead | ppm | - | 0.5 | AAS | √ | - |
| 7 | Nickel (Ni) | ppm | - | 1.0 | AAS | √ | - |
| 8 | Water | % | 28.0 | 32.0 | Karl Fischer | √ | - |
| 9 | Assay / Sugar Composition (DS) | | | | | | |
| | - Anhydrous substance | % | 68.0 | 72.0 | Karl Fischer | √ | - |
| | - D-Sorbitol | % | 88 | 90 | HPLC | √ | - |
| | - D-Mannitol | % | - | 5.0 | HPLC | √ | - |

| | | | | | | | |
|----|-------------------------|--------|--------|-----|-------------------|---|---|
| 22 | 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).