



SORBITOL

CREMER OLEO's sorbitol is produced from plant-based raw materials derived from corn. The viscous, colorless and slightly sweet liquid is particularly suitable for applications in food, cosmetics, pharmaceuticals, and foam-based products. CREMER OLEO is active worldwide as an independent trading company. **We import sorbitol in compliance with the quality standards and regulatory requirements applicable to the product and supply chain.**

» PORTFOLIO

- **Cremeritol 70 S-C**
Sorbitol
70% Solution crystallizing
CAS-Nr. 50-70-4
- **Cremeritol 70 S-NC**
Hydrogenated Starch Hydrolysate, Sorbitol
70% Solution non-crystallizing
CAS-Nr. 68425-17-2, 1259528-21-6



» AREAS OF APPLICATION

Liquid sorbitol has a mildly sweet taste and is miscible with water. It can therefore be used as an alternative to glycerine in selected FMCG applications.
In the food sector, sorbitol is used as a humectant and sweetener, as a carrier (for vitamins, for example) and for preservation. It is used in chewing gum, chocolate fillings, baked goods, liqueurs and sugar-

free or reduced-sugar food applications, where appropriate for the respective formulation and labeling requirements. As a food additive, it carries the number E 420.
In cosmetics, sorbitol is used in toothpaste, creams and shower gels. Pharmaceutical manufacturers use sorbitol to produce cough syrup.

» CREMER OLEO STANDARDS

VARIETIES

Crystallizing, Non-Crystallizing, Foodgrade, E 420 (ii), Non GMO, Non Palm, REACH registered

FORM

Liquid

PACKAGING

IBC Containers

CERTIFICATIONS

Kosher, Halal, IFS Broker (GFSI)

Further variants on request.