

Product Portfolio



C★Sorbitex sorbitol

Product Form		Sorbitol (Powder)					
Raw Material		Dextrose					
Code		16601	16603	16605	16613	16616	16656
Granulometry		Coarse	Fine	Fine	Coarse	Fine	Fine
Sorbitol %		98	98	98	98	98	98
Functionality	Humectancy	-	-	-	-	-	-
	Hygroscopicity	5	5	5	5	5	5
	Cooling effect	3	3	3	3	3	3
	Crystallisation	-	-	-	-	-	-
	Solubility	5	5	5	5	5	5
	Viscosity	-	-	-	-	-	-
	Sweetness	2	2	2	2	2	2

(1 - 5 : highest score = highest functionality)

Applications	Confectionery						
	Hard candies						
Chewing-gum		•	•			•	•
Tablets						•	•
Chocolate			•			•	
Coating							
Applications	Bakery						
	Cakes & pastries					•	•
	Biscuits		•			•	
	Gingerbread		•			•	
	Fat filling					•	•
	Cream filling					•	•
	Fruit filling		•			•	
	Cereal bars						
	Glazings						
	Applications	Dairy & ice-cream					
Ice-cream			•			•	
Dairy desserts							
Fermented dairy products							
Fruit preparations							
Applications	Convenience food						
	Table top sweetener			•		•	
Surimi	•			•			

Cargill Sweetness www.cargillsweetness.com
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Product Portfolio



C★ Sorbidex sorbitol

Product Form	Sorbitol (Syrup)				
Raw Material	Dextrose				
	Crystallising			Non-crystallising	
Code	16119	16121	16122	16205	16207
Sorbitol %	92	98	94	76	76

Functionality	Humectancy	5	5	5	4	4
	Hygroscopicity	-	-	-	-	-
	Cooling effect	-	-	-	-	-
	Crystallisation	3	3	3	2	2
	Solubility	-	-	-	-	-
	Viscosity	2	2	2	3	3
	Sweetness	2	2	2	2	2

(1 - 5 : highest score = highest functionality)

Applications	Confectionery					
	Hard candies	•				
	Chewing-gum				•	
	Tablets					
	Chocolate					
	Coating		•			
	Bakery					
	Cakes & pastries		•		•	•
	Biscuits		•		•	•
	Gingerbread				•	•
	Fat filling		•			
	Cream filling		•			
	Fruit filling				•	
	Cereal bars				•	•
	Glazings				•	•
	Dairy & ice-cream					
	Ice-cream					•
	Dairy desserts					•
	Fermented dairy products					
	Fruit preparations					•
	Convenience food					
	Table top sweetener				•	
	Surimi	•				

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Cargill provides differentiated sweetness solutions with the right nutritional and sensorial profile to create distinctive value for our customers and provide consumers with choices to meet their expectations.

Cargill is an international provider of food, agricultural and risk management products and services. With 158,000 employees in 66 countries, the company is committed to using its knowledge and experience to collaborate with customers to help them succeed.

