

# MALTITOL SOLUTION



## APPLICATIONS

- Food industry: - baked goods, diet foods, ice cream
- Beverage industry: - diet drinks
- Confectionery industry: - sugarless hard candies, arabic candy chewing gum and chocolates

## SPECIFICATIONS

- Appearance: Colourless and odourless, clear viscous liquids
- Maltitol: 50.0% (w/w) max
- Sorbitol: 8% (w/w) max
- Reducing sugars: 0,3% max
- Moisture: 31,5 % max. customer specific (Karl Fischer)
- PH: 5 – 8 (14% Solution)
- Ash: 0,1% max
- Nickel: 1 mg/kg max
- TPC: 1000 cfu/ml max
- Y & M: 100 cfu/ml max

## PROPERTIES

- It does not brown or caramelize as do sugars.
- Exhibits a negligible cooling effect in the mouth.
- Replace fat as it gives a creamy texture food.
- Reduced calorie alternative to sugar

## PACKAGING & SHELF LIFE



- 300 kg drums
- Flexibags
- IBC totes

Minimum of 12 months after date of production, in closed packing. Best before expiration date on packaging.

