



Ingredion™

technical specification

HYSTAR® 5875 Maltitol Syrup, NF/FCC 271351

HYSTAR® 5875 is a non-crystallizing, 3.0 kcal/g syrup containing at least 55% maltitol. Since maltitol is very similar to sucrose in taste and sweetness, maltitol syrup is often used to replace sucrose and corn syrup solids in sugar free and reduced sugar applications.

Chemical and Physical Properties (FCC/NF)

	Min.	Max.
Water, %	-	31.5
Assay, Maltitol, % d.b.	50.0	-
Sorbitol, % d.b.	-	8.0
Reducing Sugars*, mL	12.8	-
Identifications A, B, C		Conforms
Lead, ppm	-	1
Nickel, ppm	-	1
pH, (14% w/w in water)	5.0	7.5
Residue on Ignition, % d.b.	-	0.1

*Based on a sample wt. of 3.3 g NLT 12.8 mL of 0.05 N sodium thiosulfate (NMT 0.3% as glucose)

Properties

	Typical
Form @25C	Clear, colorless, syrupy liquid
Water	25%
Relative Sweetness (vs. sucrose)	60%
Hygroscopicity	Medium
Viscosity @25C	1,700 cps
Caloric Value	3.0 kcal/g, d.b.

Polyol Distribution, % d.b.

	Typical
HP 1 (sorbitol)	< 8
HP 2 (maltitol)	> 55
HP 3	15
HP 4 +	16

Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, sweet taste

Microbiological Standards

	Max.
Total Aerobic Microbial Count, cfu/g	1000
Total Combined Yeast and Mold, cfu/g	100

Nutritional Data/100 g

	Typical
Calories	183
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	75.0
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Sugar Alcohols, g	75.0
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<2*
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher Pareve
Halal

Packaging and Storage

Bulk
Drums
Totes

Recommended storage temperature is 60°F -100°F (16°C - 38°C).

Shelf Life

Shelf life is 12 months. Retest water, reducing sugar and assay (maltitol and sorbitol) every 12 months.

Regulatory Data

CAS 68425-17-2

United States

Meets NF (National Formulary) and FCC (Food Chemical Codex) requirements.

GRAS Self-affirmed
Labeling Maltitol syrup

Canada

Food Additive
Labeling Maltitol syrup

Features and Benefits

Non-crystallizing
Humectant
Texturizing agent
Stabilizing aid
Non-reactive
Non-cariogenic
Sweetness and taste similar to sugar
Replacement for sugar and corn syrup

Effective Date: April 22, 2023

Next Review Date: April 22, 2026

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