



## MALTISWEET® CM9820 Crystalline Maltitol NF/FCC 26305 I

MALTISWEET® CM9820 Crystalline Maltitol 26305 I is used as a direct replacement for sucrose in most food and confectionery applications. It is particularly suitable for use in chocolate compound coatings.

### Chemical and Physical Properties

	Min.	Max.
Water, %	-	1.5
Assay, % d.b. Maltitol	92.0	100.5
Identification A		Conforms
Identification B		Conforms
Residue on ignition, % d.b.	-	0.1
Lead, ppm	-	1
Nickel, ppm	-	1
pH, (10% w/w in water)	3.5	7.0
Reducing Sugars*, %	-	0.3

\*The weight of the cuprous oxide does not exceed 50 mg ( NMT 0.3% as glucose)

### Properties

	Typical
Form @25°C	White crystalline powder
Assay, Maltitol d.b.	≥ 98%
Relative Sweetness (vs. sucrose)	90%
Hygroscopicity	Medium
Caloric Value	2.1 kcal/g, d.b.
Solubility @25°C	175 g/100mL water
Heat of Solution	-5.5 kcal/g
Melting Point Range	144-147°C
Molecular Weight	344 g/mol

### Screen Test

	Typical
% thru U.S.S. #20 mesh (840 micron)	≥ 95

### 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	209
Total Fat, g	<0.1*
Sodium, mg	<1*
Total Carbohydrate, g	99.7
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Sugar Alcohols, g	99.7
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<1*
Iron, mg	<0.1*
Potassium, mg	<5*
Ash, g	<0.1*

\* Not present at level of quantification

### Certification

Kosher pareve

### Packaging and Storage

Bags

Recommended storage temperature is 60°F-100°F (16°C-38°C). Storage at elevated temperature may result in caking of the maltitol which would affect ease of handling.

### Shelf Life

3 years

Retest after 36 months for water, reducing sugar and assay (Maltitol).

### Regulatory Data

CAS No. 585-88-6

### United States

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

GRAS Self-affirmed  
Labeling Maltitol

### Canada

Food Additive  
Labeling Maltitol

### Features and Benefits

Humectant  
Very soluble in water  
Sweetness profile similar to sucrose  
Non- browning  
Non- cariogenic  
Tablet and/or capsule diluent  
Primary bulking agent in sugar free, reduced sugar applications

Effective Date: April 7, 2023

Next Review Date: April 7, 2026

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