

## HYSTAR® 3375 Polyglycitol Syrup 270025

HYSTAR® 3375 is a polyglycitol syrup containing a combination of maltitol, sorbitol and high molecular weight polymers. While its primary use is in sugar free candy, its unique polyol composition makes it ideal for imparting stability and sweetness to other food and confectionery systems.

### Properties

	Typical
Form @25°C	Clear syrupy liquid
Water	25%
Relative Sweetness (vs sucrose)	50%
Hygroscopicity	Medium
Viscosity @25°C	7,000 cps
Caloric Value	3.0 kcal/g, d.b.
pH (14% w/w/ in water)	<8.0

### Polyol Distribution, % d.b.

	Typical
HPI (sorbitol)	15
HP2 (maltitol)	20
HP3	15
HP4+	50

### 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	226
Calories of Fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	75.2
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Sugar Alcohols, g	75.2
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

### Packaging and Storage

Bulk  
Drums  
Totes

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

### Shelf Life

Stability is greater than 12 months, typically 2-3 years.

Every 12 months retest water, reducing sugars, and assay (maltitol and sorbitol).

### Regulatory Data

CAS No. 68425-17-2

### United States

GRAS  
Labeling  
Self-affirmed  
Polyglycitol Syrup or  
Hydrogenated Starch  
Hydrolysate

### Canada

Food Additive  
Labeling  
Hydrogenated Starch  
Hydrolysate

### Features and Benefits

Nonreactive  
Functional alternative to corn syrup and/or isomalt  
Excellent stabilizing agent  
Viscosity aid  
Binder  
Carrier for flavors and actives

Effective Date: November 6, 2023

Next Review Date: November 6, 2026

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