



Ingredion™

MALTISWEET® B Maltitol Syrup, NF/FCC 271352

MALTISWEET® B is a non-crystallizing, syrup containing a minimum of 50% maltitol. The polyol distribution balances the sweetness and humectancy of maltitol with the stability provided by longer chain polyols. MALTISWEET® B makes it a good choice to balance functionality in food and confectionery systems. Common uses are nutritional bars, hard candy and soft confections (caramel, taffy, enrobed centers).

technical specification

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	-
Identification A		Conforms
Identification B		Conforms
Identification 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, syrupy liquid
Relative Sweetness (vs. sucrose)	50%
Hygroscopicity	Medium
Viscosity @25C	3,500 cps
Caloric Value	3.0 kcal/g, d.b.
Water	25%

Polyol Distribution, % d.b.

	Typical
HP 1 (sorbitol)	< 8
HP 2 (maltitol)	> 50
HP 3	14
HP 4+	30

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	187
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	75.3
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Sugar Alcohols, g	75.3
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

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

Regulatory Data

CAS No 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

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

Effective Date: April 19, 2020

Next Review Date: August 19, 2023

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