



HYSTAR® HM-75 Maltitol Syrup 271321

HYSTAR® HM-75 is a non-crystallizing, 3.0 cal/g d.b. syrup containing at least 50% maltitol. It is used to provide an exceptional sweetness and humectancy in baking and confectionery applications.

Properties	Typical
Form @25C	Clear, syrupy liquid
Water	25%
Relative Sweetness (vs. sucrose)	70-80%
Hygroscopicity	Medium
Viscosity @25C	1,600 cps
Caloric Value	3.0 kcal/g, d.b.
pH, (14% w/w in water)	5.0 - 7.5

Polyol Distribution, % d.b.	Typical
HP I (sorbitol)	12
HP 2 (maltitol)	50
HP 3 +	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	183
Calories from Fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	74.9
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Sugar Alcohols, g	74.9
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

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

Shelf Life

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

Regulatory Data

CAS 68425-17-2

United States

GRAS Self-affirmed Labeling Maltitol syrup

Canada

Food Additive

Labeling Maltitol syrup

Features and Benefits

Humectant Stabilizing aid Non-reactive Non-cariogenic

Sweetness and taste similar to sugar

Effective Date: April 19, 2023

Next Review Date: April 19, 2026

The information described above is offered solely for your consideration, investigation, and independent verification. 5 Westbrook Corporate Ctr., 1600 – 90 Burnhamthorpe Road, West, It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group Westchester, Illinois 60154 of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated Ph: 708.551.2600 and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating

U.S.A.

Mississauga, Ontario L5B 0H9 Canada Ph: 905.281.7950

www.ingredion.us