



Maltitol Syrup 75%

Commodity Name: Maltitol Syrup

CAS No.: 【585-88-6】

H.S. Code.: 29054990

Description:

Maltitol is a kind of sugar alcohol made from starch through hydrolysis , hydrogenation . It is a kind of colorless , transparent and viscous liquid. It can be easily dissolved in water. It has a moderate sweet taste and the sweet intensity is lower than sucrose. Its characteristics includes heat-resistance, acid-resistance ,water based and anti-ferment . The blood sugar can't increase in human body after having it . It is a new functional sweetener. Maltitol has special physiological functions and physical and chemical characteristics, and has special effects that other sweeteners can't substitute.Maltitol is especially useful in the production of sweets, including sugarless hard candies, chewing gum, chocolates,* baked goods and ice cream.

Specification-Maltitol Syrup

Terms	Specification
Appearance	Colorless sticky liquid
Concentration	≥75
Water Content(%)	≤25
D-Maltitol (%)	≥75
D-Sorbitol (%)	≤8.0
Reducing Sugars (%)	≤0.20
Conductivity(50% Water)(μs/cm)	≤10
PH(Sample:Water=1:1)(%)	5.0~7.5
Nickel (%)	≤0.0002
Chloride (%)	≤0.001
Sulphate (%)	≤0.005
Arsenic (as As ₂ O ₃) (%)	≤0.0001
Residue on Ignition(%)	≤0.10
Total Plate Count(cfu/ml)	≤100
Yeast& Mold(cfu/ml)	≤10
Pathogenic Bacterium(cfu/ml)	Negative to test



SHANDONG TIANLI PHARMACEUTICAL CO., LTD.
Chenming Industrial Park, Shouguang, Shandong, China

Package: 80 drums for 250kg 270kg & 275kg per Plastic Drum /20GP

Storage: Store in a cool, dry place.Store in a tightly closed container.

Partner : Coca Cola, PEPSI , Kyonichi , TIENS , BARRY CALLEBAUT and so on



Raw material:

Our product Maltitol Syrup,the raw material is GMO-FREE Corn,new harvest.

This corn is from one of biggest of origin—Shandong province,China.

Our production volume of Maltitol Syrup is 10000mt/year.



APPLICATION:

Application scope		Functions
Food industry	Bread	Extend the shelf life of bread. Bread is more soft, delicate taste, can prevent dental caries
	Dairy products	Has a unique flavor, rich nutrition and low sweetness, low heat energy, stability and good solubility in water
	Ice cream	Products exquisite thick and sweet and tasty, and extend shelf life



SHANDONG TIANLI PHARMACEUTICAL CO., LTD.

Chenming Industrial Park, Shouguang, Shandong, China

	Beverage	When manufacturing suspended juice drinks or lactic acid drinks, add maltitol replace granulated sugar, can make the drink taste full lubrication. Maltitol can give people a feeling of plastid, no need to add any high sweetener, relaxed and pleasant
	Sugar Free Cookies	In the production of sugar-free cookies, it is convenient to use, need not change based on the traditional production process of sucrose, used in weight than directly instead of sucrose, do not need to change the original equipment, the production of biscuits, viscosity, baking parameters in dough, color, flavor, volume and the crispy degree, etc., are similar to those of traditional products
	Sugar-free candy	Heat does not cause maillard reaction with amino acids, can be used to manufacture all kinds of candy
	Fat substitutes	Make fat substitutes with maltitol, low-calorie food production, to maintain the original fat food flavor and organization
Chemistry industry	Synthetic resin	Humectants, bodying agent, flavoring agent, shelf-life extender, crystallization inhibitor
	Surface active agent	Humectants, bodying agent, flavoring agent, shelf-life extender, crystallization inhibitor
	Humectant	Maltitol has significant moisture absorption
Pharmaceutical Industry	Medicinal drinks	The human body blood sugar levels and blood insulin levels after intake of maltitol increase was small, can promote the absorption of calcium

Packing :





SHANDONG TIANLI PHARMACEUTICAL CO., LTD.
Chenming Industrial Park, Shouguang, Shandong, China

FACTORY VIEW:



Welcome to visit our factory