



Makendi Maltitol Syrup

DESCRIPTION:

Maltitol syrup is manufactured by the catalytic hydrogenation of maltose syrups. Maltitol is used as a sugar substitute.

PACKING: Tin can, barrel, bulk and IBC.

SPECIFICATIONS:

Parameter	
Low glycemic index compared to sugar	Excellent crunch for coated chewing gum
Low caloric value	Controls texture, viscosity, crystallization
Sugar replacer	Non cariogenic
No aftertaste	Meets the requirements of USP/EP/BP Pharmacopoeia
Low fermentability	It does not participate in the Maillard reaction
Low hygroscopicity	Excellent heat stability
Physical and Chemical Properties	
80/55 Dry Substance	Min 75
Maltitol % (on dry substance)	53

APPLICATIONS:

Chocolate, ice creams, diet products, cakes, biscuits, candies, chewing gums, cookies, beverages, nutritional bars, halva, wafer, jam, honey syrups, spreadable chocolate, bakery products.