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Maltitol Powder Specification

Maltitol powder is a white crystalline powder or colorless transparent neutral sticky liquid and is made from maltose after hydration. This product easily dissolves in water, has a similar sweetness to sucrose and is without an after taste, and has great moisture retention. Maltitol powder can be used in functional food, confectionery and chocolate, fruit juice drinks, and frozen food.

E No	E965
2421	
CAS No.	585-55-6
HS Code	29054900
Packaging	25kg
Quantity in 20'FCL	16mt
Place of origin	China
Certificate	Haccp, Kosher, Hala, ISO
Payment terms:	T/T or L/C
Port of dispatch	Shanghai, Tianjin, Qindao
Applications	Food grade Maltitol powder can be used as
	both a thickener and a sweetener. Typical
	applications of this product include syrup,
	fruit wine, ketchup, and other drinks.
	Maltitol can adjust the moisture in food to
	prevent quick drying or freezer burn, it is
	used for candies, cakes, bread and other
	foods.

Maltitol Powder	
Testing items	Specification
Taste	Sweet,No odor



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Assay	≥ 99%
Loss on drying	≤0.3%
Starch Test	Negative
Reducing sugars as glucose %	≤0.1
Specific optical rotation	+105.5~+108.5°
Melting point	148-151℃
Residue on ignition	≤0.1%
PH (10% ds)	5.0~7.0
Sulfate mg/kg	≤100 ppm
Chloride mg/kg	≤50 ppm
Heavy metals as Pb mg/kg	≤5 ppm
Sulfur Dioxide ppm	≤ 40 ppm
Lead	≤0.5 ppm
Nickel	≤30 ppm
Arsenic	Not detected

We're Food grade Maltitol powder **Manufacturers, Suppliers and Wholesalers** in China.

Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

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