



Maltitaste Maltitol Syrup

Maltitol Syrup is a sugar alternative with smooth sweet taste obtained with hydrogenation of saccharides.

It provides desired texture, mouthfeel, glossiness and sweetness with low-calorie and low-glycemic index in sugar-free confectionery, bakery, jams, jellies, dairy products, bars and also lozenges, pharmaceutical syrups.

It does not promote tooth decay. It doesn't undergo Maillard reaction. Maltitol provides a variety of functional properties with lower calorie and high sweetness without high intensity sweeteners. Maltitaste Maltitol syrup is a clear, colourless, syrupy liquid, miscible with water.

Characteristics

- Low-calorie and low glycemic index sweetener
- Sugar alternative
- Low fermentability
- High heat stability
- Provides texture, viscosity, crystallization control
- Does not promote tooth decay (non-cariogenic)
- Meets the requirements of USP/EP/BP Pharmacopoeia

