



MALTISWEET® 3145 Maltitol Syrup, NF/FCC 271051

MALTISWEET® 3145 is a non-crystallizing syrup containing typically at least 60% maltitol. It is used as replacement for sucrose and corn syrup in sugar free and reduced sugar applications.

Chemical and Physical Properties

(FCC/NF)	Min.	Max.
Water, %	-	31.5
Assay, Maltitol, % d.b.	50.0	-
Sorbitol, % d.b.	-	8.0
Reducing Sugars*, mL	12.8	-
Identification A		Conforms
Identification B		Conforms
Identification C		Conforms
Lead, ppm	-	1
Nickel, ppm	-	1
pH, (14% w/w in water)	5.0	7.5
Residue on Ignition, % d.b.	-	0.1

*Based on a sample wt. of 3.3 g NLT 12.8 mL of 0.05 N sodium thiosulfate (NMT 0.3% as glucose)

Properties

	Typical
Form @25C	Clear, colorless, syrupy liquid
Relative Sweetness (vs. Sucrose)	70-80%
Hygroscopicity	Medium
Viscosity @25C	1,700 cps
Caloric Value	3.0 kcal/g, d.b.
Water	25%

Polyol Distribution, % d.b.

	Typical
HP 1 (sorbitol)	< 5
HP 2 (maltitol)	> 60
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	180
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	75.1
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Sugar Alcohols, g	75.1
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

Bulk
Drums
Totes

Recommended storage temperature is 60°F-100°F (16°C - 38°C).

Shelf Life

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

Regulatory Data

CAS No 68425-17-2

United States

Meets NF (National Formulary) and FCC (Food Chemical Codex) requirements.

GRAS Self-affirmed
Labeling Maltitol syrup

Canada

Food Additive
Labeling Maltitol syrup

Features and Benefits

Non-crystallizing
Humectant
Texturizing agent
Stabilizing aid
Non-reactive
Non-cariogenic
Sweetness and taste similar to sugar
Replacement for sugar and corn syrup

