



Ingredion™

MALTISWEET® 6580 Maltitol Syrup, NF/FCC 271054

MALTISWEET® 6580 is a non-crystallizing 80% solids syrup containing typically at least 60% maltitol. It is used as replacement for sucrose and corn syrup solids in sugar free and reduced sugar applications. MALTISWEET® 6580 is beneficial for use in bakery or confectionery applications requiring higher solids content.

technical specification

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, B, 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	15,000 cps
Caloric Value	3.0 kcal/g, d.b.
Water	20%

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/100g	Typical
Calories	240
Total Carbohydrate, g	80
Sugars, g	0
Sugar Alcohol, g	80

No significant source of fat, protein, fiber, vitamins, or minerals (including sodium).

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. Retest water, reducing sugar and assay (maltitol and sorbitol) every 12 months.

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

Scan for Legal Disclaimer



Effective Date: January 30, 2025

Next Review Date: January 30, 2028

While the provider may from time to time offer recommendations or advice with respect to its products and solutions, that information, including the information described above in this document, is offered solely for the recipient's consideration, investigation, and independent verification. It is the recipient's responsibility to comply with all applicable local regulations in respect of the end product in which the samples are used.

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