



MALTISWEET® CMI00 Crystalline Maltitol NF/FCC 263021

MALTISWEET® CMI00 Crystalline Maltitol 263021 is used as a direct replacement for sucrose in most food and confectionery applications. It is especially suitable in applications where a smooth, less gritty mouthfeel is required.

Chemical and Physical Properties

(FCC/NF)	Min.	Max.
Water, %	-	1.5
Assay, % d.b. Maltitol	92.0	100.5
Identification A		Conforms
Identification B		Conforms
Residue on ignition, % d.b.	-	0.1
Lead, ppm	-	1
Nickel, ppm	-	1
Reducing Sugars*, %	-	0.3

* Weight of cuprous oxide does not exceed 50 mg (NMT 0.3% as glucose

Properties	Typical
Assay, Maltitol d.b.	≥ 94%
Form @25°C	White crystalline powder
Relative Sweetness (vs. sucrose)	90%
Hygroscopicity	Medium
Caloric Value	2.1 kcal/g, d.b.
Solubility @25°C	175 g/100mL water
Heat of Solution	-5.5 kcal/g
Melting Point Range	144-147°C
Molecular Weight	344 g/mol

Screen Test	Typical
% thru U.S.S. #100 mesh (149 micron)	≥ 95

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	209
Calories from Fat	0
Total Fat, g	<0.1*
Sodium, mg	<1*
Total Carbohydrate, g	99.7
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Sugar Alcohols, g	99.7
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<1*
Iron, mg	<0.1*
Potassium, mg	<5*
Ash, g	<0.1*

* Not present at level of quantification

Certification

Kosher pareve

Packaging and Storage

Cartons

Recommended storage temperature is 60°F-100°F (16°C-38°C). Storage at elevated temperature may result in caking of the maltitol which would affect ease of handling.

Shelf Life

Shelf life is 3 years.

Retest after 36 months for water, reducing sugar and assay (Maltitol).

Regulatory Data

CAS No. 585-88-6

United States

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

GRAS Self-affirmed
Labeling Maltitol

Canada

Food Additive
Labeling Maltitol

Features and Benefits

Humectant
Soluble in water
Sweetness profile very similar to sucrose
Non- browning
Non- cariogenic
Tablet and/or capsule diluent
Primary bulking agent in sugar free , reduced sugar applications

