



Ingredion™

## MALTISWEET® IC Maltitol Syrup, NF/FCC 271052

MALTISWEET® IC is a non-crystallizing 3.0 kcal/g syrup developed as a replacement for sucrose and corn syrup solids (css) in no-sugar added and reduced sugar ice cream products. Its molecular weight distribution, similar to sucrose/css results in an ice cream which processes like a full sugar ice cream, with similar sweetness, freeze point and shelf life.

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		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, syrupy liquid
Relative Sweetness (vs. sucrose)	50%
Viscosity @25C	1,700 cps
Caloric Value	3.0 kcal/g, d.b
Water	25%

### Polyol Distribution, % d.b.

	Typical
HP 1 (sorbitol)	< 8
HP 2 (maltitol)	> 60
HP 3	10
HP 4+	16

### 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  
Sweetness and taste similar to sugar  
Replacement for sugar and corn syrup solids  
Texturizing agent  
Stabilizing aid  
Non-browning  
Non-cariogenic

Effective Date: April 19, 2023

Next Review Date: April 19, 2026

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr., 1600 – 90 Burnhamthorpe Road ,West,  
Westchester, Illinois 60154 Mississauga,, Ontario L5B 0H9 Canada  
U.S.A. Ph: 905.281.7950  
Ph: 708.551.2600

[www.ingredion.us](http://www.ingredion.us)

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2023.