

## POLYGLOBE® 1351 - Maltitol

Polyol, obtained by the hydrogenation of maltose syrup.

### Specifications:

Physical Chemical:	Min. Catalog	Max.
Aspect (syrups)	A/B/C	
Color (visual)	A/B/C	
D-Maltitol, %	50.0	
D-Sorbitol, %		8.0
Density, g/mL	1.357	
Dry Substance, %	74.00	76.00
Identification "FCC"	Passes Test	
Odor	A/B/C	
pH	5.0	7.0
Reducing Sugars, %		0.20
Refraction index, 20°C	1.4774	1.4830
Taste	A/B/C	
Water, %	24.00	26.00

- Physical chemistry: are analyzed batch by batch.

### Complementaries Information:

	Min. Catalog	Max.
Ash, %		0.10
Lead (Pb), ppm		0.20
Nickel, ppm		1

- Complementary Analysis: controlled by periodic monitoring

Catalog Subtitle - Qualitative Analysis:

Analyzes classified as A/B/C

- A = Superior (equal to or very close to the standard)
- B = Acceptable (slight difference from the standard)
- C = Unsatisfactory (big difference from the standard)

POSITIVE / NEGATIVE: Positive= Unsatisfactory // Negative= Satisfactory

PASSES TEST: Pass Test= Satisfactory // No Pass= Unsatisfactory

PRESENT / ABSENT: Present= Unsatisfactory // Absent= Satisfactory

### Sensory Information:

Aspect	Liquid
Color	Colorless
Odor	Characteristic
Taste	Slightly sweet

### Nutritional Information,\*VT/100g:

Energy Value, kcal	158 Kcal
Carbohydrate	75 g
Total sugars	0 g
Added Sugars	0 g
Protein	0 g
Total Fat	0 g

### Main Applications:

Chewing gum, confectionery, candies in general, fillings for chocolate and coated products; Cakes, cake mixes, breads, bread mixes, jams, fillings and toppings in general; Dairy products, desserts and ice cream; Beverages.

### Features and Benefits:

Body agent; Acts as a humectant; Low water activity; Contributes to increasing shelf life; Low-calorie sweetener, ideal for replacing sucrose; Non-cariogenic; Contributes to reducing the caloric value.

### Packaging - Shelf Life:

Alcântara : Bulk : 450 Days

### Storage:

Store on pallets, in a covered, dry and ventilated place, at room temperature.

### Regulatory Information:

FCC - Food Chemical Codex  
Halal Certificate  
Kosher Certificate

Review: 01 Publication: 05.03.2022

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**POLYGLOBE® 1351 - Maltitol**

Polyol, obtained by the hydrogenation of maltose syrup.

Saturated fats	0 g
Trans fats	0 g
Fiber	0 g
Sodium	0 mg

\*TV Typical or reference values. Do not constitute product specification.

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