

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.

Microbiological:	Catalog	Max.
Aerobic mesophilic bacterias, CFU/g		100
Bacillus cereus, CFU/g		10
Coagulase-positive staphylococci, CFU/g		10
Enterobacteriaceae/25g	Present/Absent	
Escherichia coli, CFU/g		10
Molds, CFU/g		10
Osmophilic yeast, CFU/g		100
Salmonella/25g	Present/Absent	
Strange Materials	Passes Test	
Total Coliform, CFU/g		10
Yeasts, CFU/g		10

- Microbiological: they 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

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 : Plastic Drum 280/280 Kg : 450 Days

Mogi-Guaçu : Plastic Drum 280 Kg : 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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Polyol, obtained by the hydrogenation of maltose syrup.

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
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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