Creative Enzymes®

Maltol

Cat. No. EXTZ-744

Lot. No. (See product label)

Introduction

Description	Maltol is a safe and effective food flavor enhancer. It appears as a white crystalline powder that is soluble in ethanol or propylene glycol and slightly soluble in water or glycerin. This product possesses a characteristic roasted and creamy aroma and can significantly enhance the flavor of food. It is widely used in food processing applications such as confectionery, beverages, baked goods, meat products, and dairy products. It offers stable performance, requires only small amounts, and delivers outstanding flavor enhancement.
Applications	Food flavoring agents

Product Information

Appearance	White crystalline powder
CAS No.	118-71-8
Molecular Formula	C6H6O3
Molecular Weight	126.11
Purity	>99.0%