

Maltol

Cat. No. EXTZ-744

Lot. No. (See product label)

Introduction

Description

Maltitol is a disaccharide alcohol obtained from starch via hydrolysis, hydrogenation, and refining. It delivers 90% of sucrose's sweetness with a mild, clean taste and no aftertaste. Featuring low caloric content, poor digestibility, and low absorption rates, it represents a novel sugar substitute ingredient. Maltitol is not utilized by most microorganisms—including bacteria, molds, yeasts, and lactic acid bacteria—preventing oral health issues. As it contains no aldehyde groups and exhibits no reducing activity, maltitol offers superior heat stability over sucrose and does not induce Maillard reactions when heated with amino acids or proteins, ensuring excellent color protection.

Product Information

Form

Crystalline powder

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