Creative Enzymes®

Maltose Syrup Carbohydrate Blend

Cat. No. CEGZ-6322

Lot. No. (See product label)

Introduction

Description	Maltose syrup is a starch-derived syrup produced through hydrolysis, saccharification, and concentration. Its main carbohydrate is maltose, accompanied by smaller amounts of glucose, maltotriose, and other oligosaccharides.
Applications	Widely used in confectionery, cakes, beverages, and related products as a sweetening ingredient or texture modifier, and it can be used together with other sugars.

Product Information

Form	Syrup
Composition	Maltose as the principal carbohydrate, with smaller amounts of glucose, maltotriose, and other oligosaccharides.
Function	Functions as a sweetening ingredient, texture modifier, and moisture-retaining carbohydrate syrup.

Usage and Packaging

Package	24 kg steel drum; 300 kg plastic drum; customizable packaging.