Creative Enzymes®

High-Maltose Carbohydrate Powder

Cat. No. CEGZ-6326

Lot. No. (See product label)

Introduction

Description	High-maltose powder is a maltose-rich powdered carbohydrate ingredient designed for use in formulated food and related products.
Applications	Suitable for confectionery, ice cream, cakes, and related products where sweetness and favorable mouthfeel are required.

Product Information

Form	Powder
Function	Provides sweetness and contributes to product mouthfeel in carbohydrate formulations.

Usage and Packaging

Package	25 kg woven bag; 25 kg paper-plastic composite bag; customizable packaging.