



The product specification: **MALTITOL**

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Application:

In the food industry

Chemico-physical requirements:

Maltitol content in dry matter	99-100,5%
Moisture content in 50°C	≤ 0,52%
Grain size > 100µ	≥ 40%
Content of reducing sugars in dry matter	≤ 0,1%
SO ₂ content	≤ 10 mg/kg

Microbiological requirements:

Total plate count	≤ 200 jtk/g
Moulds, yeasts	≤ 20 jtk/g
E. coli in 1g	absent
Salmonella in 25g	absent

Packaging:

Net weight: 900g / 5kg

Shelf-life:

24 months

Storage conditions:

Store in tightly closed packages, in a dry place, away from oxidants. Protect against contamination.

Allergens:

Product contains	Allergic ingredients	Product may contain
-	Cereals containing gluten and products thereof	-
-	Crustaceans and products thereof	-
-	Eggs and products thereof	-
-	Fish and products thereof	-
-	Peanuts and products thereof	-
-	Soy and products thereof	-
-	Milk and products thereof (including lactose)	-
-	Nuts and products thereof	-
-	Celery and products thereof	-
-	Mustard and products thereof	-
-	Sesame seeds and products thereof	-
-	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO	-
-	Lupin and products thereof	-
-	Molluscs and products thereof	-

Nutritional value in 100 g	
Energetic value	1005 kJ / 241 kcal
Fat	0 g
Inc. fat acids saturated	0 g
Carbohydrates	99,5 g
Inc. sugars	0 g
Protein	0 g
Salt	0,025 g



The information contained in this document is based on our current knowledge and experience. Before use, the manufacturer should test the suitability and use of the product in the planned application and is obliged to comply with applicable law.