

Organic Maltitol Powder



What is Organic Maltitol Powder?

Organic Maltitol Powder is a premium sugar substitute derived from 100% certified organic, non-GMO plant sources (e.g., corn, tapioca) through enzymatic hydrolysis. This low-calorie sweetener delivers 60% of sucrose's sweetness with minimal glycemic impact (GI 35), making it suitable for ketogenic, diabetic, and reduced-sugar formulations. Certified organic processing ensures no synthetic solvents or carriers.

Specifications

Parameter	Organic Maltitol Powder	Conventional Maltitol (Comparison)
Purity	≥99% (HPLC)	≥98%
Sweetness Intensity	60% of sucrose	60% of sucrose

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Caloric Value	2.1 kcal/g	2.4 kcal/g
Glycemic Index (GI)	35	36
Particle Size	≤80µm (D90)	≤100µm
Moisture	≤0.5%	≤1.0%
Residual Sugars	≤0.2% (glucose/maltose)	≤0.5%
Ash Content	≤0.05%	≤0.1%

Key Features & Benefits

1. Clean-Label Sweetening

1. **Zero Aftertaste:** Neutral flavor profile unlike stevia/erythritol
2. **Non-Cariogenic:** Does not promote tooth decay (EFSA-approved claim)

2. Metabolic Safety

1. Low glycemic index (GI 35) – suitable for diabetics
2. 60% reduced calories vs. sucrose (2.1 kcal/g)

3. Functional Properties

1. **Hygroscopicity Control:** Extends shelf life in baked goods
2. **Cooling Effect:** <20% of erythritol's cooling sensation
3. **Solubility:** 100% cold-water soluble

4. Organic Integrity

1. No synthetic anti-caking agents or carriers
2. Non-GMO Project Verified

Applications

Industry	Recommended Use Cases	Usage Level
Bakery	Sugar-free cookies, cakes	1:1 sucrose replacement
Confectionery	Chocolates, gummies, hard candies	25-50% of total sweetener
Beverages	Protein shakes, functional drinks	0.5-3% by weight
Pharmaceuticals	Sugar-free syrups, chewable tablets	15-30% of formula
Dairy	Ice cream, yogurt	0.3-2%

Formulation Tip: Combine with stevia (95:5 ratio) to achieve 100% sucrose sweetness intensity.

Certifications & Quality Assurance

- **Organic Certifications:** USDA Organic, EU Organic, COR (Control Union)
- **Non-GMO:** Non-GMO Project Verified
- **Safety & Compliance:**
 - Allergen-Free: Gluten-free, nut-free (GMP facility)
 - Heavy Metals: Pb<0.05ppm, As<0.1ppm
 - Solvent Residues: Undetectable (GC-MS testing)
 - Microbiology: TPC <1,000 CFU/g, Yeast/Mold <100 CFU/g
- **Activity Testing:**
 - Glycemic Index verification (in-vivo testing per ISO 26642:2010)
 - Dental health claim validation (EFSA 2011; J Dent Res 2020)

Why Choose Us

Supply Chain Control

- Traceable organic starch sources (EU/USA farms)
- Ethically sourced & RSPO-certified palm-free processing

Technical Superiority

- Low residual sugar (<0.2%) to prevent browning reactions

- Customized crystallization for solubility optimization

Quality Commitment

- Batch-specific COAs with GI assay documentation
- 36-month shelf life in foil moisture-barrier packaging

Sustainable Solutions

Plastic-free bulk packaging options

Carbon-neutral manufacturing (ISO 14064 certified)

FAQs

Q: Tolerance levels for digestive comfort?

A: $\leq 40\text{g/day}$ suggested (vs. erythritol $\leq 60\text{g}$). LD50 $> 20\text{g/kg BW}$ (OECD 423 certified).

Q: Suitable for keto diets?

A: Yes – negligible net carbs. Does not spike blood glucose (confirmed GI 35).

Q: Can it caramelize like sugar?

A: Caramelizes at 165°C (vs. sucrose 160°C). Use with 0.1% citrate to prevent crystallization.

Q: MOQ for organic certification batches?

A: 500kg (supports full organic chain-of-custody documentation).

Q: Synergy with other sweeteners?

A: Blends optimally with stevia (mask bitterness) or allulose (enhance browning).

Packing

