

# Organic Maltitol Powder



## What is Organic Maltitol Powder?

**Organic Maltitol Powder**, also known as **Organic Hydrogenated Maltose**, **Organic Maltitol Sweetener**, or **Organic Maltitol Syrup Powder**, is a sugar alcohol derived from **USDA and EU certified organic starch sources**. It provides a **low-calorie, tooth-friendly alternative to sucrose**, with similar sweetness and functionality, making it ideal for **sugar-reduced, diabetic-friendly, and clean-label products**.

Our Organic Maltitol Powder is **non-GMO, vegan, and allergen-free**, suitable for **confectionery, bakery, beverages, and dietary supplements**.

## Specifications

Specification	Organic Maltitol Powder
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<b>Other Names / Aliases</b>	Organic Hydrogenated Maltose, Organic Maltitol Sweetener, Organic Maltitol Syrup Powder
<b>Appearance</b>	White crystalline powder
<b>Sweetness</b>	~90% of sucrose
<b>Moisture (%)</b>	≤ 1.5%
<b>Bulk Density (g/cm<sup>3</sup>)</b>	0.8-1.0
<b>Solubility</b>	Highly soluble in water
<b>pH (10% solution)</b>	4.0-7.0
<b>Caloric Value</b>	~2.1 kcal/g
<b>Packaging</b>	25 kg kraft drum, fiber drum, or customized
<b>Shelf Life</b>	24 months
<b>Storage</b>	Cool, dry, shaded place; sealed from moisture

## Key Highlights

- 100% **organic, non-GMO sugar alcohol**
- Similar sweetness to sucrose with **lower caloric value**
- Tooth-friendly and suitable for **sugar-reduced formulations**
- Vegan, gluten-free, and allergen-friendly
- Excellent stability and functionality in **baked goods, confectionery, and beverages**

## Key Features & Benefits

- **Sugar Alternative** → ~90% sweetness of sucrose with fewer calories
- **Tooth-Friendly** → Does not contribute to tooth decay
- **Versatile Use** → Suitable for chocolate, candies, baked goods, chewing gum, and beverages
- **Clean Label** → USDA & EU Organic certified, non-GMO, allergen-free

- **Functional Stability** → Resistant to Maillard browning, good crystallization properties

## Applications

- **Confectionery** → Chocolate, candies, gummies, sugar-free chewing gum
- **Bakery** → Sugar-reduced cakes, cookies, pastries
- **Beverages** → Sugar-reduced drinks, flavored powders
- **Dietary Supplements** → Low-calorie powders, tablets, sachets
- **Functional Foods** → Protein bars, energy snacks, and sugar-reduced formulations

## Certifications & Quality Assurance

- USDA / NOP Organic
- EU Organic Certified
- Non-GMO Project Verified
- Kosher & Halal Certified
- ISO22000 / HACCP Compliant

## Why Choose Organic Maltitol Powder

Organic Maltitol Powder is a **premium, organic sugar alternative** that provides **low-calorie sweetness, stability, and functional versatility** for sugar-reduced and diabetic-friendly products. It allows manufacturers to deliver **healthy, clean-label formulations without compromising taste and texture**.

## FAQs

### Q: Tolerance levels for digestive comfort?

A: ≤40g/day suggested (vs. erythritol ≤60g). LD50 >20g/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**



For more information, please visit our website:

<https://www.organic-way.com/products/organic-maltitol-powder/>