# Maltidex<sup>®</sup> Maltitol



Polyol Sweeteners



Maltitol polyol sweeteners provide the bulk, texture and preservative benefits of sucrose in sugar-free and caloriereduced products. Maltitol is about 90 times as sweet as sugar making it a suitable sugar substitute for dental health, weight management and sugar avoiders. Maltitol syrup is a reduced calorie sweetener derived from corn with all the taste of sugar, but with fewer calories per gram (compared to about 4 calories per gram of sugar).

#### BENEFITS

- · Reduced calories
- · Does not promote tooth decay
- · Masks bitter notes from intense sweeteners and vitamins
- Derived from corn
- · Mouthfeel is similar to sugar allowing for direct substitution
- · Reduced glycemic index compared to sugar

#### **APPLICATIONS**

### Bakery

Bars

#### Confectionery

# **Convenience Foods**

· Jams and jellies

# Dairy

#### Other

Chewing gum coating

Polyols are sweeteners with reduced caloric value. Based on corn and sugar derivatives, polyols can also be used as bulking agents and to improve the texture of foods and beverages. Polyols can also be used in combination with intensive sweeteners for perfect results.

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## СОЛТАСТО



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