

Maltose

What is Maltose?

The sweetness of refined maltose is one thirds of that of sucrose. It has similar physical characteristics of that of sucrose and is a high-quality saccharide which is able to improve the quality of the foods using starch as it has excellent starch retrogradation prevention effect as well as moisturizing effect.

Application	Function
Marshmallow, Caramel, Chocolate etc	Low sweetness and texture improvement
Boiled fish paste, Jam, Soft sweet jelly of red beans	Preservation improvement
Rice cake, Pie	Retrogradation control
Candy, Chewing gum, Cream and Icing	Automorphism improvement

Specifications

Item	Refined Maltose D # 20	Refined Maltose D # 100
Moisture	Max 7 %	Max 7 %
pH	4.5 ~ 6.5	4.5 ~ 6.5
Maltose(%)	Above 85 %	Above 85 %
Partical size	20 mesh through (> 90 %)	60 mesh through (> 90 %)

Properties

- Retrogradation prevention effect
- Pigment stabilization
- Oil adsorbability & Emulsion stability
- Low melting point and compressibility

Product

PRODUCT Maltose

COUNTRY OF ORIGIN South Korea

PRODUCT GRADE Food grade

PACKAGE 20kg kraft bag

Quality Assurance

