

Specification Sheet RightSweet™ Maltitol Powder¹

	Product Name	RightSweet™ Maltitol Powder
	Product Code	RMAL - 100
Definition	Chemical name	4-O- α -glucopyranosyl-D-sorbitol
	C.A.S. number	585-88-6
	E number	E 965
	Chemical formula	C ₁₂ H ₂₄ O ₁₁
	Molecular Weight	344.31
Description	Appearance	A white, crystalline powder
	Taste	90% as sweet as sucrose
	Odor	Characteristic of Maltitol, No off odors
	Melting Point	148.0 – 151.0 °C
Purity	Assay	99.0% - 101.0%
	Other Polyols	Not more than 1.0%
	Loss on Drying	Not more than 0.5%
	Residue on Ignition	Not more than 0.1%
	Reducing Sugars	Not more than 0.1%
	Conductivity	Not more than 20 μ s/cm
	Specific Rotation	+105.5 to +108.5 °
	Chloride	Not more than 50 mg/kg
	Sulfate	Not more than 100 mg/kg
	Heavy Metals	Not more than 10 mg/kg
	Lead	Not more than 0.5 mg/kg
	Arsenic	Not more than 0.5 mg/kg
	Nickel	Not more than 0.5 mg/kg
Microbiology	Total Plate Count	Not more than 200 cfu/g
	Yeast & Molds	Not more than 50 cfu/g
	Salmonella	Negative in 25 g
	Coliforms	Negative in 25 g
Statement	This product meets the specifications of the USP/NF , Joint FAO/WHO Expert Committee of Food Additives (JECFA) as well as the Food Chemical Codex (FCC).	
Disclaimer	The information contained on this sheet is intended to provide guidance on our products and should not be construed as a guarantee. In some countries regulatory restrictions for the use of this product exist and must be observed.	

¹ Manufactured in China for The Ingredient House, LLC, USA

Product:	Maltitol Powder	Doc Name:	RightSweet Maltitol Powder Specification Sheet - 6-11		
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