

Offer Sheet

Product	Crystalline Maltitol
Quantity	
Net weight	5,255 lbs.
Manufacture date	8/27/23
Availability	One time
Location	Illinois
Date	9/16/25
COA & SDS	Attached below

Food & Beverage Industry

- **Sugar-Free Confectionery:** Widely used in sugar-free chocolates, candies, hard-boiled sweets, chewing gum, and coatings because it provides sweetness and bulk similar to sucrose without the calories.
- **Baked Goods:** Applied in sugar-reduced cakes, cookies, and pastries to enhance texture and browning while lowering sugar content.
- **Dairy Products:** Added to sugar-free or reduced-sugar ice cream, yogurts, and desserts for smooth mouthfeel and stability.
- **Beverages:** Used in low-calorie or functional drinks as a bulk sweetener and to balance acidity.

2. Pharmaceutical Applications

- **Tablets & Lozenges:** Used as an excipient in chewable tablets, lozenges, and syrups due to its pleasant taste and low cariogenic potential.
- **Medicinal Syrups:** Acts as a sugar substitute that provides palatability without crystallization, improving product stability.

3. Nutritional & Health Products

- **Dietary Foods:** Incorporated into diabetic-friendly foods as it has a **low glycemic index** and reduced caloric value.
- **Sports & Energy Bars:** Adds bulk, sweetness, and a smooth texture without spiking blood sugar levels.
- **Functional Foods:** Supports calorie reduction in "light" or "wellness" product lines.

4. Industrial Applications

- **Encapsulation Medium:** Sometimes used as a carrier in flavors, vitamins, or sensitive compounds due to its stability.
- **Moisture Retention:** Functions as a humectant in products requiring long shelf life without hardening.

✓ Summary

Crystalline Maltitol is primarily used in **sugar-free and reduced-calorie foods, pharmaceuticals, and nutritional products**. Its appeal comes from having about **90% the sweetness of sucrose**, with fewer calories, good solubility, and stability making it ideal for **diabetic, diet-friendly, and functional formulations**.

If interested, please call or text:

Brian Svrusis

Solvent Systems International

70 King St.

Elk Grove Village, IL 60007

847-323-6718 call or text

Click here for: [Surplus Inventory](#)

Solvent-Systems.com



INGREDION INCORPORATED

CERTIFICATE OF ANALYSIS

Date: 07/25/2024

Customer Name & Address

Vendor Shipment Address

Customer Shipment Information

Customer # :
Customer PO # :
Customer Ref# :
Customer Material # :
Attention to: COA TO ACCOMPANY SHIPMENT

Vendor Shipment Information

Bill of Lading :
Sales Order/Item :
Carrier :
Container ID :
Date Shipped : 07/25/2024
Estd. Quantity : 400.000 BAG

Material : 263022-154 MALTISWEET CM 40 Cryst Maltitol FCC/NF
Lot No. : 0823B

Date manufactured : 08/27/2023

Analysis/ Method	Unit	Results	Minimum	Maximum
IDENTIFICATION TEST A cpsma I21	-	PASSES		
NICKEL, PPM cpsma N12	-	< 1.0		
LEAD IN SUGARS, PPM cpsma L42	-	< 0.5		
RESIDUE ON IGNITION, % (QUAL) cpsma A90	-	< 0.1		
REDUCING SUGARS cpsma R30	%	0.030		
WATER cpsma M70	%	0.67		1.50
MALTITOL, % DB cpsma S32	% d.b.	95.0		
SCREEN THRU 40 cpsma S50	%	99.0		
RETEST DATE:		08/26/2026		

Material : 263022-154 MALTISWEET CM 40 Cryst Maltitol FCC/NF
Lot No. : 0823B

Date manufactured : 08/27/2023

Analysis/ Method	Unit	Results	Minimum	Maximum
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Total Aerobic Microbial Count cfu/g.....NMT 1000
Total Combined Yeasts and Molds Count cfu/g.....NMT 100
OTHER HYDROGENATED SACCHARIDES... NMT 7.0%

Signature:
Brandon Mordue
Quality Manager





INGREDION INCORPORATED
CERTIFICATE OF ANALYSIS

Date: 07/11/2024

Customer Name & Address

Vendor Shipment Address

Customer Shipment Information

Customer # :
Customer PO # :
Customer Ref# :
Customer Material # :
Attention to: COA TO ACCOMPANY SHIPMENT

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Signature:
Brandon Mordue
Quality Manager





MALTISWEET® CM40 Crystalline Maltitol NF/FCC 263022

MALTISWEET® CM40 Crystalline Maltitol 263022 is used as a direct replacement for sucrose in most food and confectionery applications.

Chemical and Physical Properties (FCC/NF)

	Min.	Max.
Water, %	-	1.5
Assay, % d.b. Maltitol	92.0	100.5
Identification A		Conforms
Identification B		Conforms
Residue on ignition, % d.b.	-	0.1
Lead, ppm	-	1
Nickel, ppm	-	1
Reducing Sugars*, %	-	0.3

*The weight of the cuprous oxide does not exceed 50 mg (NMT 0.3% as glucose)

Properties

	Typical
Assay, Maltitol, d.b.	≥ 94%
Form @25°C	White crystalline powder
Relative Sweetness (vs sucrose)	90%
Hygroscopicity	Medium
Caloric Value	2.1 kcal/g, d.b.
Solubility @25°C	175 g/100mL water
Heat of Solution	-5.5 kcal/g
Melting Point Range	144-147°C
Molecular Weight	344 g/mol

Screen Test

	Typical
% thru U.S.S. #40 mesh (420 micron)	≥ 98

Sensory Data

Odor	No detectable foreign odor
Flavor	Clean sweet taste

Microbiological Standards

	Max.
Total Aerobic Microbial Count, cfu/g	1000
Total Combined Yeast and Mold, cfu/g	100

Nutritional Data/100 g

	Typical
Calories	209
Calories from Fat	0
Total Fat, g	<0.1*
Sodium, mg	<1*
Total Carbohydrate, g	99.7
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Sugar Alcohols, g	99.7
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<1*
Iron, mg	<0.1*
Potassium, mg	<5*
Ash, g	<0.1*

* Not present at level of quantification

Certification

Kosher Pareve

Packaging and Storage

Bags

Recommended storage temperature is 60°F-100°F (16°C-38°C). Storage at elevated temperature may result in caking of the maltitol which would affect ease of handling.

Shelf Life

Shelf life is 3 years.

Retest after 36 months for water, reducing sugar and assay (Maltitol).

Regulatory Data

CAS No. 585-88-6

United States

Meets NF (National Formulary) and FCC (Food Chemical Codex) requirements.

GRAS Self-affirmed
Labeling Maltitol

Canada

Food Additive
Labeling Maltitol

Features and Benefits

Humectant
Soluble in water
Sweetness profile very similar to sucrose
Non- browning
Non- cariogenic
Tablet and/or capsule diluent
Primary bulking agent in sugar free, reduced sugar applications

Effective Date: October 14, 2023

Review Date: October 14, 2026

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