

# Specialty polyols > Sweetness

1-5: highest score = highest functionality

PRODUCT INFORMATION		C☆MANNIDEX	C☆ISOMALTIDEX					
	Product	Mannitol	Isomalt					
	Raw material	Glucose	Sucrose					
	Product Form	Crystal	Syrup			Crystal		
	Code	16700	16510	16515	16520	16500	16506	16502
	Granulometry	Coarse	-	-	-	Coarse	Medium	Fine
	Mannitol %	98	-	-	-	-	-	-
	Isomalt %	-	69	88	98	98	98	98
	Erythritol	-	-	-	-	-	-	-
FUNCTIONALITY	Humectancy	-	-	-	-	-	-	-
	Hygroscopicity	1	-	-	-	2	2	2
	Cooling effect	1	-	-	-	1	1	1
	Crystallisation	-	3	4	5	-	-	-
	Solubility	1	-	-	-	2	2	2
	Viscosity	-	4	3	2	-	-	-
	Sweetness	2	2	2	1	1	1	1
APPLICATIONS	Beverages							
	Confectionery							
	Hard candies	•	•	•	•	•	•	•
	Chewy candies	•				•	•	•
	Pastilles							
	Gums & jellies							
	Chewing-gum	•				•	•	•
	Lozenges							
	Chocolate	•				•	•	•
	Coating	•				•	•	•
	Marzipan							
	Foams							
	Dusting	•						•
	Fondant	•					•	
	Bakery							
	Cake & pastries						•	•
	Gingerbread							
	Fat filling							
	Cream filling							•
	Fruit filling							•
	Cereal bars							
	Glazings							
	Dairy & ice-cream							
	Ice-cream		•					
	Dairy desserts		•					
	Fermented dairy products							
	Fruit preparations							
Convenience food								
Table top sweetener								

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PRODUCT INFORMATION	MALTIDEX™					
	Product	Maltitol				
	Raw material	Maltose				
	Product Form	Syrup				Crystal
	Code	16303	16311	16322	16330	16385
	Maltitol %	53	76	83	97	99
FUNCTIONALITY	Humectancy	3	3	3	-	-
	Hygroscopicity	-	-	-	-	3
	Cooling effect	-	-	-	1	1
	Crystallisation	1	1	3	5	-
	Solubility	-	-	-	-	3
	Viscosity	4	3	3	3	-
	Sweetness	3	4	4	4	1
APPLICATIONS	<b>Confectionery</b>					
	Hard candies	•	•	•		
	Chewy candies		•			
	Pastilles		•			
	Gums & jellies		•			
	Chewing-gum	•				•
	Lozenges					•
	Chocolate					•
	Coating				•	•
	Marzipan					•
	Foams		•			
	Dusting					•
	Fondant	•				•
	<b>Bakery</b>					
	Cake & pastries			•		•
	Gingerbread		•			•
	Fat filling					
	Cream filling					
	Fruit filling					
	Cereal bars		•			•
	Glazings					
	<b>Dairy &amp; ice-cream</b>					
	Ice-cream		•			
	Dairy desserts		•			
	Fermented dairy products		•			
	Fruit preparations		•			
<b>Convenience food</b>						
Table top sweetener						

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[www.cargillsweetness.com](http://www.cargillsweetness.com)  
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