## Specialty polyols ➤ Sweetness

### Product Information

<table>
<thead>
<tr>
<th>C=MANNIDEX</th>
<th>C=ISOMALTIDEX</th>
</tr>
</thead>
<tbody>
<tr>
<td>Product</td>
<td>Mannitol</td>
</tr>
<tr>
<td>Raw material</td>
<td>Glucose</td>
</tr>
<tr>
<td>Product Form</td>
<td>Crystal</td>
</tr>
<tr>
<td>Code</td>
<td>16700</td>
</tr>
<tr>
<td>Granulometry</td>
<td>Coarse</td>
</tr>
<tr>
<td>Mannitol %</td>
<td>98</td>
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<tr>
<td>Isomalt %</td>
<td>-</td>
</tr>
<tr>
<td>Erythritol</td>
<td>-</td>
</tr>
<tr>
<td>Humectancy</td>
<td>-</td>
</tr>
<tr>
<td>Hygroscopicity</td>
<td>1</td>
</tr>
<tr>
<td>Cooling effect</td>
<td>1</td>
</tr>
<tr>
<td>Crystallisation</td>
<td>-</td>
</tr>
<tr>
<td>Solubility</td>
<td>1</td>
</tr>
<tr>
<td>Viscosity</td>
<td>-</td>
</tr>
<tr>
<td>Sweetness</td>
<td>2</td>
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</tbody>
</table>

1-5: highest score = highest functionality

### Applications

#### 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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## Specialty polyols > Sweetness

<table>
<thead>
<tr>
<th>Product Information</th>
<th>MALTIDEX™</th>
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</thead>
<tbody>
<tr>
<td>Raw material</td>
<td>Maltitol</td>
</tr>
<tr>
<td>Product Form</td>
<td>Syrup</td>
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<tr>
<td>Code</td>
<td>16303</td>
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<tr>
<td>Maltitol %</td>
<td>53</td>
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</tbody>
</table>

### Humectancy
- Maltose: 76
- Maltitol: 83
- Crystal: 97

### Hygroscopicity
- Maltose: 1
- Maltitol: 3
- Crystal: 5

### Cooling effect
- Maltose: 3
- Maltitol: 3
- Crystal: 3

### Crystallisation
- Maltose: 1
- Maltitol: 1
- Crystal: 1

### Solubility
- Maltose: 3
- Maltitol: 3
- Crystal: 3

### Viscosity
- Maltose: 4
- Maltitol: 4
- Crystal: 4

### Sweetness
- Maltose: 1
- Maltitol: 1
- Crystal: 1

### Applications
- **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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