

Organic Maltitol Powder



What is Organic Maltitol Powder?

Organic Maltitol Powder is a **certified organic, non-GMO** sugar alcohol derived from **fermented organic starches** (e.g., corn, tapioca). With **90% of the sweetness of sucrose** and only **2.4 kcal/g**, it serves as a low-glycemic, tooth-friendly sweetener for sugar-free and reduced-calorie products. Unlike artificial sweeteners, it provides bulk and texture similar to sugar, making it perfect for confectionery, baked goods, and functional foods. Certified **USDA Organic, Non-GMO Project Verified, Kosher**, and **Halal**.

Key Features & Benefits

- **Low Glycemic Impact:** GI of 5 – safe for diabetics and keto/low-carb diets.
- **Tooth-Friendly:** Non-cariogenic (does not promote tooth decay).
- **Clean-Label:** No artificial additives, GMOs, or synthetic processing aids.
- **Sugar-Like Properties:** Retains moisture, enhances texture, and browns during baking.
- **Sustainable Sourcing:** Produced from organically grown, non-GMO crops.

Specifications

Parameter	Specification
Purity	≥99% Maltitol
Sweetness Level	90% of sucrose
Caloric Value	2.4 kcal/g
Glycemic Index (GI)	≤5
Moisture Content	≤1.0%
Appearance	White crystalline powder
Solubility	Highly soluble in water
Particle Size	60-100 mesh (customizable)
Certifications	USDA Organic, EU Organic, Kosher, Halal
Packaging	1kg, 10kg, 25kg moisture-resistant bags
Shelf Life	36 months

Applications

- **Confectionery:** Sugar-free chocolates, gummies, hard candies, and chewing gum.
- **Bakery:** Low-carb cookies, cakes, and protein bars with reduced sugar content.
- **Beverages:** Sweetens powdered drink mixes, protein shakes, and functional teas.
- **Pharmaceuticals:** Mask bitterness in syrups, chewable tablets, and lozenges.
- **Dairy:** Ice cream, yogurt, and flavored milk with reduced sugar.

Why Choose Us?

1. **Organic Integrity:** Sourced from audited organic farms with full traceability.
2. **Technical Expertise:** Customizable particle size and blend solutions for your formulation.

3. **Strict Quality Control:** Tested for heavy metals, residual solvents, and microbiological safety (ISO 22000).
4. **Eco-Friendly Production:** Energy-efficient fermentation and minimal waste generation.
5. **Global Compliance:** Meets FDA, EFSA, and JECFA standards for food-grade maltitol.

FAQs

Q: Is organic maltitol powder safe for diabetics?

A: Yes! Its low glycemic index (GI 5) causes minimal blood sugar spikes, making it diabetic-friendly.

Q: How does maltitol compare to erythritol or xylitol?

A: Maltitol has higher solubility and mimics sugar's texture more closely, but has slightly higher calories.

Q: Can it replace sugar 1:1 in recipes?

A: Use at a 1:1 ratio for sweetness, but reduce liquid content slightly due to maltitol's hygroscopicity.

Q: Does it cause digestive discomfort?

A: Consumed in excess (>20g/day), it may cause laxative effects—common with sugar alcohols.

Q: Is your maltitol certified organic?

A: Absolutely! It's USDA and EU Organic certified, with non-GMO verification.

Packing



Want to learn more about this product or have any questions?

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