



HIGH MALTOSE

Primo

SPECIFICATION

Form	Amorphous strength thick liquid
Color	Colorless
Odor	Odorless
Dry Substance	79.5 - 81 %
Birx	81.5 - 83 %
PH (at DS = 40 %)	5.0 - 6.0
SO2	40 - 300 ppm
Acidity	365 ppm max
DE	33 (± 2) %
Starch Presence	Negative
Candy test	140 C° min
Protein	0.1% max
Ash	0.5% max
Sulphated Ash	0.1% max

High Maltose Syrup (Maize-O-Sweet) is manufactured by dual enzymatic conversion of starch under controlled conditions. In this process, starch slurry is subjected to liquefaction and dextrinization in the presence of an enzyme. Subsequently dextrinized product is treated with another enzyme to make maltose syrup having desired maltose content.

- Prevents crystallization
- Improve brightness & transparency
- Reduce sweetness in candies
- Enhanced crispiness & moistness
- High viscosity
- Shapes the frozen desserts

INDUSTRIAL APPLICATIONS

High maltose corn syrup as its base. In the production of hard candy high-maltose syrup is often used as an alternative to normal glucose syrup. Maltose, being less humectant in comparison with glucose, the candies made with high-maltose syrup do not become easily sticky like those made with glucose syrup.



Packing

High maltose is available in : HDPE Drums Net - weight 300 Kg
Shelf life : 24 months - Export : 1 FCL 20 ' DC/24 M.Ton

