

**Description:** Maltitol Solution is a colorless liquid and has a clean sweet taste. This multifunctional natural sweetener is produced using allergen free and only Non- GMO rice using state-of-The-art technology processing. This ingredient is Halal and Kosher certified and vegan friendly. This product complies the USP and BP Specification.

**Uses:** Maltitol Solution is an excipient listed in B.P, USP and EU Pharmacopeias for making liquid pharmaceutical preparations. It is also used in diet drinks and desserts, hard-boiled candies, and chewing gums, tooth paste and skincare products.

| Typical Analysis**  |             |                            |
|---|-------------|----------------------------|
| Characteristic  | Units       | Limits                     |
| Form @ 25°C   | -           | Clear Viscous Liquid       |
| Water   | %           | 25                         |
| Odor  | -           | No detectable foreign odor |
| Flavor  | -           | Clean, sweet taste         |
| Relative Sweetness (vs. Sucrose)  | %           | 50                         |
| Hygroscopicity  | -           | Medium                     |
| HP 1 (Sorbitol)   | %           | 10-16                      |
| HP 2 (Maltitol)   | %           | 32-38                      |
| HP3+  | %           | 46-58                      |
| Viscosity @ 25°C  | cps         | 2300                       |
| pH (14% Dilution)   | -           | 5.0-7.5                    |
| Caloric Value   | Kcal/g, d.b | 3.0                        |
| **Typical analysis is not to be construed as product specification. Typical analysis data represent average values, not to be considered as guarantees. |             |                            |

| Nutrient Labelling Information (per 100g) |      |      |
|---|------|------|
| Total Calories                            | Kcal | 225  |
| Calories from Fat                         | g    | 0    |
| Total Fat                                 | g    | <0.1 |
| Cholesterol                               | mg   | 0    |
| Sugar alcohols                            | g    | 75   |
| Total carbohydrates                       | g    | 75   |
| Protein                                   | g    | <0.1 |
| Sodium                                    | mg   | <2   |
| Potassium                                 | mg   | <10  |
| Calcium                                   | mg   | <2   |
| Iron                                      | mg   | <0.2 |
| Ash                                       | g    | <0.1 |
| Vitamin D                                 | mcg  | 0    |

| Microbiological Attributes |             |
|----------------------------|-------------|
| Total Plate Count          | <1000 cfu/g |
| Yeast & Mold               | < 100 cfu/g |

| Packaging & Storage   |              |
|---|--------------|
| Material shall be packed in appropriate food grade containers for protection and preservation of material integrity. Packaging materials shall not transmit any contaminants or objectionable substances to the material. Opened or damaged containers shall be rejected on receipt. Containers shall be properly labeled with indication of Material Name, Contents, Lot Number, Net Weight, Supplier Name, Address and appropriate Certification Symbol, if required. Containers shall also display the material date of manufacture. |              |
| Shelf Life: Best if used within 24 months from date of manufacturing. Maltitol Solution should be stored in cool and dry location (i.e., Temperature <90°F) and away from sunlight.   |              |
| Material  | Net Weight   |
| HDPE Drums  | 285 Kg/Drum  |
| Paper IBC/Totes   | 1290 Kg/Tote |

| Additional Information  |  |
|---|--|
| Ricels shall comply with storage and handling requirements, provide ingredient naming conventions, disclose processing aids used, and identify any ingredients exposed to ionizing radiation. |  |
| This product has the following certifications:<br>ISO 9001-2015   FSSC 22000   cGMP   NON-GMO   Halal   Kosher & Vegan.   |  |

| Restricted Ingredients* |   |                          |   |
|-------------------------|---|--------------------------|---|
| Allergens               | Chemicals   | Artificial Sweetener     | Added Color, Flavor and Oils                        |
| Soy                     | Artificial Preservatives  | Artificial Sweeteners    | FD&C Certified Synthetic Colors                     |
| Tree Nuts               | Benzoates   | Acesulfame-K             | Artificial Flavors                                  |
| Peanuts                 | BHA and BHT   | Aspartame                | Bleached Flour                                      |
| Shellfish               | EDTA  | Saccharin                | Enriched Flour                                      |
| Fish                    | Carmine/Cochineal   | High Fructose Corn Syrup | Brominated Flour                                    |
| Eggs                    | DATM (Diacetyl Tartaric & Fatty Acid Esters of Mono & Diglycerides) | Modified Food Starch     | Brominated Vegetable Oil                            |
| Milk                    | Ethyl Vanillin  |                          | Lard  |
| Celery                  | Monosodium Glutamate (MSG)  |                          | Hydrogenated Fats (and Partially Hydrogenated Fats) |
| Mustard                 | Natamycin   |                          | Salatrim  |
| Sesame                  | Propylene Glycol  |                          |   |
| Lupine                  | Propionates   |                          |   |
| Mollusks                | Sorbates/Polysorbates   |                          |   |
| Gluten                  | TBHQ (Tertiary Butylhydroquinone)                                   |                          |   |
| Sulfites                | Nitrates/Nitrites   |                          |   |
| Crustaceans             |   |                          |   |

\* All above mentioned chemicals are not present in Ricels products.