



PRODUCT PROFILE

SweetPearl® P700 | Maltitol Powder

Maltitol Powder

Product Name	SweetPearl® P700
Generic Name	Maltitol Powder
Physico-chemical properties	
Ingredient Raw material	Corn
Dry Substance	99 %
Reducing Sugar	0.1 % max
Main component	>98% Maltitol
Calories	2.4 Kcal/g
Average mean particle diameter/size	700 µm
Solubility	60 g/100g
Morphology	
Powder density	850 g/l
Chewing-gum	

Usage	Crunchy sweetner in combination
Powder Flowability (From 1 low to 5 high)	5
Stability (From 1 low to 5 high)	5
Smoothness (From 1 low to 5 high)	1
Taste - Cooling Effect (From 0 none to 5 high)	1
Taste - Sweetness (Score on 10 with sucrose = 10)	9
Filling & Coating	
Coating Process	As Coating Syrup
Coating Stability (From 1 low to 5 high)	5
Coating Crunchiness (From 1 low to 5 high)	5
Coating Whiteness (From 1 low to 5 high)	5
Taste - Cooling Effect (From 0 none to 5 high)	1
Taste - Sweetness (Score on 10 with sucrose = 10)	9
CONFECTIONERY Chocolate	
Recommended dosage	40 %



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