

Hydrogenated starch hydrolysate

PRODUCT INTRODUCTION

Product model: Type 30, Type 60

Reductive water maltose (hydrogenated starch hydrolysate) is a liquid mixture of monosaccharides polyol, disaccharide polyol, trisaccharide polyol, polysaccharides polyol, and so on.

Features and Applications

The sweet taste is fresh and good, permeability is better than granulated sugar;

Compared with common moisturizers, it has small hygroscopicity, the moisturizing effect is more stable;

It has high heat and acid resistance, maillard's reaction is soft, almost no decomposition and discoloration;

will be lengthened;





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Application:

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processing characteristics	High brightness	Sauce, etc.	
	Good permeability	Marinade, beef jerky, boiled beans, etc.	
	Viscosity adjustment	Barbecue sauce, sauce, etc	
Improve preservation	Moisturizing, cracking prevention	Dumpling, noodles, cake, jelly, dried beef etc.	
	Prevent browning	Drinks, sauces, etc	
	Reducing water activity	Ham, ice cream, bean paste, etc	
	Bacteriostatic	Ham, smell, etc	
Improve taste	lightly sweetened	Japanese dim sum, etc.	
	Salt tasty	Beef jerky , pickled vegetables , sausage , etc .	
	Soften	Cakes	

Operative norm .GB 20007

		Type 60	Type 30	
PH value		4.0~7.0		
Reducing sugar		≤ (0.3%	
Solid content		71%~71.5%		
Mond saccharid polyol		40%-50%	2%~10%	
Disaccharide polyol		40%-50%	6%~21%	
Trisaccharide polyol		6%-13%	11%~209	
Tetrose polyol		1%-5%	5%~10%	
Pentasaccharides polyol and above		1%-5%	51%~689	
Ash content ,%	€	0. 02		
l-ad(Pb)/(mg/kg)	€	1		
Total arsenic(As)/(mg/kg)	€	2		4
Total (CFJ/g)	€		50	1
Mould / (CFU/g)	€	50		
		neg	gative	
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