


Product Name	Description	Typical Properties	Key Feature
Sorbitol			
SORBO® Sorbitol Solutions	Liquid sorbitol solution	70% Solids	Sweet, bodying agent, USP
SORBO® A-625 NC Sorbitol Solution	Liquid sorbitol solution	70% Solids	Non crystallizing product, NF
SORBOGEM® 1162	Crystalline sorbitol		Very soluble, 60% as sweet as sucrose
SORBOGEM® 834	Crystalline sorbitol		Very soluble, 60% as sweet as sucrose
SORBOGEM® 712	Crystalline sorbitol		Very soluble, 60% as sweet as sucrose
SORBOGEM® Fines	Crystalline sorbitol		Very soluble, 60% as sweet as sucrose
Maltitol			
HYSTAR® 5875 Maltitol Syrup	Maltitol syrup	Approx. 60% Maltitol	Noncrystallizing, balanced sweetness and stability
MALTISWEET® 3145 Maltitol Syrup	Maltitol syrup	Approx. 65% Maltitol	Noncrystallizing, balanced sweetness and stability
MALTISWEET® IC Maltitol Syrup	Maltitol syrup	Approx. 16% HP4 ⁺	Replacement for sucrose and CSS in NSA ice cream
MALTISWEET® B Maltitol Syrup	Maltitol syrup	>50% Maltitol	Maximum stability, labeled as maltitol syrup
MALTISWEET® M95 Maltitol Solution	Maltitol solution	>90% Maltitol	90% as sweet as sucrose, extender of crystalline maltitol
MALTISWEET® CM9820 Crystalline Maltitol	Crystalline maltitol	>98% Maltitol	90% as sweet as sucrose, direct sucrose replacement
MALTISWEET® CM40 Crystalline Maltitol	Crystalline maltitol	>94% Maltitol	90% as sweet as sucrose, direct sucrose replacement
MALTISWEET® CM100 Crystalline Maltitol	Crystalline maltitol	>94% Maltitol	90% as sweet as sucrose, direct sucrose replacement
Polyglycitol			
HYSTAR® 3375	Polyglycitol syrup	>55% HP4 ⁺	More long-chain polymers. Very stable
HYSTAR® 4075	Polyglycitol syrup	Approx. 41% HP4 ⁺	High stability
HYSTAR® 6075	Polyglycitol syrup	>75% HP4 ⁺	High stability
STABILITE® SD 30/SD 60	Polyglycitol powders	>90% HP3 ⁺	Powder, non-reactive, no laxation effect
HYSTAR® CG Polyglycitol Syrup	Polyglycitol Solution	Approx. 70% Sorbitol	Bodying agent and humectant
HYSTAR® TPF Polyglycitol Syrup	Polyglycitol Solution	< 70% Sorbitol	Non-crystallizing, low viscosity humectant
HYSTAR® 8070 Polyglycitol Syrup	Polyglycitol Solution	Approx. 15% HP-3 +	Versatile humectant having moderate sweetness

Continued on page 2

Product Name	Description	Typical Properties	Key Feature
Mannitol			
Mannitol Powder	Mannitol powder	100% <150μ	Nonhygroscopic, Inert
Erythritol			
ERYSTA® C40 Crystalline Erythritol	Crystalline erythritol	>99.5% Erythritol	Approx. 5% the calories of sucrose
ERYSTA® C100 Crystalline Erythritol (Fine)	Crystalline erythritol	>99.5% Erythritol	Approx. 5% the calories of sucrose
Xylitol			
XYLOGEM™ Crystalline Xylitol	Crystalline Xylitol	>98.5% Xylitol	100% as sweet as sucrose, cario-static
Specialty Products			
Custom Sweeteners	Polyol(s) plus high intensity sweetener(s)	Uniform dispersion in liquid or crystalline form	Ease of use benefit
GLYSTAR® Performance Systems	Blends of glycerin with other polyols	Control of humectancy, water activity and moisture balance	Cost effectively combines benefits of glycerin and other polyols
ERYSTA® Performance Systems	Blends of erythritol with other polyols and or sweeteners	Reduces calories, tailored functionality, and reduced cooling effects.	Cost effectively combines benefits of erythritol and other polyols
XYLOGEM™ Performance Systems	Blends of xylitol with other polyols and or sweeteners	Increased sweetness, tailored functionality, and reduced cooling effects.	Cost effectively combines benefits of xylitol and other polyols