



SCIENCE TECHNICS SDN BHD

(CO. NO. 347481-K)

NO. 16 JALAN WAWASAN 1/KU7 SUNGAI KAPAR INDAH

42200 KLANG SELANGOR DARUL EHSAN MALAYSIA

TEL : 603 - 3291 7001 , 3291 7009 , 3291 7012 FAX : 603 - 3291 0809

Email : stsb@sciencetechnics.com.my

(GST ID NO: 000706232320)

Product Description and Specification

MALTOTRIOSE SYRUP ST

Maltotriose Syrup ST is a type of glucose syrup which has been specially processed to give a minimum of 50% (up to 60%) of maltotriose on a dry matter basis.

Maltotriose has been shown to be the glucose oligomer which gives maximum antistaling effect on baked good. Maltotriose Syrup ST is thus a very good antistaling agent for bread, buns and cakes.

Because of cost considerations it is currently being promoted for the production of cakes and mochi only.

Specification of Maltotriose Syrup ST

Dry Substance	81 – 83 Brix
pH (10% Solution)	5.0 – 5.5
Dextrose Equivalent	32 - 38

Method of Use

Maltotriose Syrup ST may be incorporated into the recipes of cakes and mochi at a rate of 4 – 6% of the batter weight.

At this concentration it has a significant antistaling effect. Typically cakes and mochi incorporating Maltotriose Syrup ST can maintain softness over 7 – 14 days.

Higher dosages will give even longer softness.

Packaging

Maltotriose Syrup ST is initially being offered in 5kg plastic canisters.

Alternative packing can be met.

Storage

Maltotriose Syrup ST is to be stored in a cool dry place.

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