



SCIENCE TECHNICS SDN BHD

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PRODUCT DESCRIPTION AND SPECIFICATION

WHEAT MALTOSE ST

Introduction

Wheat Maltose ST is a high maltose syrup produced by controlled enzymatic hydrolysis of tapioca starch and wheat flour.

The hydrolysis products are predominantly maltose and maltotriose. Flavour is imparted to the product from the gluten in wheat.

Specification of Wheat Maltose ST

Dry substance	81 – 83%
Carbohydrates as % of dry matter	Over 98%
Carbohydrate Profile : Maltose	60 – 65% of carbohydrates
Maltotriose	<35% of carbohydrates
* Insoluble material	Below 0.2%
Ash	Below 500ppm
Dextrose Equivalent	47 – 53
pH of 10% Solution	5.0 – 5.3
* Insoluble material is almost entirely coagulated protein generated during evaporation.	

Typical Microbiological Standards

Total Plate Count	Below 5000 cfu/g
Coliform Count	Not detected (Below 0.2)
E.coli	Not detected (Below 0.2)
Salmonella	Absent in 25g
Yeast	Below 50cfu/g
Mould	Below 50cfu/g

Heavy Metal Limits

Lead	Max	0.5mg/kg
Arsenic	Max	1mg/kg
Cadmium	Max	1mg/kg
Mercury	Max	0.05mg/kg
Antimony	Max	1mg/kg

Applications of Wheat Maltose ST

Wheat Maltose ST is widely used in the production of traditional Chinese baked cakes. The high levels of maltose and maltotriose impart a good mouth feel to the finished products.

Wheat Maltose ST is also used as an ingredient in the production of cream crackers.

Packing

Wheat Maltose ST is available in

- 25kg plastic pail
- 300kg steel drums

Storage

Wheat Maltose ST is to be stored in a cool dry place.

Wide fluctuations in storage temperatures are to be avoided as this may cause condensation on the underside of the lids. Such condensation may lead to microbial growth.

Shelf Life

Wheat Maltose ST is best used within one year of production date indicated on the label.

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