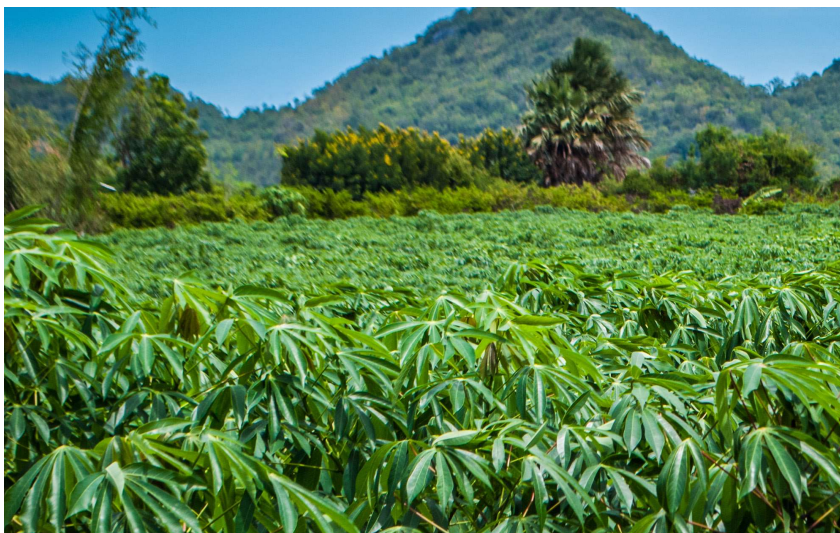




Sweeteners with Substance

PRODUCT BULLETIN



TapRite™ is a line of clean, neutral-flavored tapioca syrups and solids that supply sweetness and functional attributes for a wide variety of foods and beverages. We source cassava root from farmer-managed and farmer-owned farms in Thailand and Laos that practice sustainable farming and minimize their environmental impact.

PRODUCT ATTRIBUTES

- Binder
- Humectant
- Promotes browning
- Inhibits ice crystals
- Improves mouthfeel
- Extends shelf life
- Adds no color
- Creates shine
- Gluten-free
- Available certified non-GMO
- Available certified organic
- Available as a powder or syrup

Available in a broad range of sugar profiles from DE 27 to DE 63. It is often used as a non-GMO replacement for corn syrup.

We also distribute maltitol, a sugar alcohol that functions as a low-carb sweetener. Maltitol is derived from non-GMO tapioca.

APPLICATIONS

Baked goods, bars, beverages, caramel, cereals, gummies, candies, frozen desserts, marshmallows, table syrups, pet foods/treats... and more.

In addition to TapRite™ and RiceRite™, Malt Products also provides MaltRite™, OatRite™, Diastatic Malt Flours, Agave Nectar, Honey, Honey Plus, Caramel Color, Corn Syrup and High Fructose Corn Syrup.



Largest Domestic Manufacturing Capacity
Pails to Trucks



Customization
Custom Blending
Custom Specifications



Quality
Domestic QA
BRC "AA" Facility



On-Demand Supply
Inventories at Dayton, OH
Strategic Warehouse
Locations Nationwide



Logistics & Customer Service
Worry-free Global
Transportation Dock/Customs
Clearance

Contact our experts to assist you in selecting the best TapRite™ product for your application.



Malt Products Corporation | 88 Market Street, Saddle Brook, NJ 07663
800-526-0180 | www.maltproducts.com



*Sweeteners with **Substance***

PRODUCT BULLETIN



RiceRite™ is a line of versatile sweeteners made from whole-grain brown rice that provides both nutritional and functional benefits. It has a broad range of applications in baked goods, beverages, confections, cereals, prepared foods, snacks, seasonings, and sauces.

PRODUCT ATTRIBUTES

- Binder
- Humectant
- Enhances color and flavor
- Extends shelf life
- Promotes browning
- Adds body and structure
- Improves mouthfeel
- Inhibits ice crystal formation
- Creates chewiness
- Provides low-tack coatings
- Gluten-free
- Available certified non-GMO
- Available certified organic
- Available as a powder or syrup

Available in a range of sugar profiles from DE 28 to DE 63. Our experts can assist you in choosing the right DE for your specific application.

As a natural preservative, RiceRite™ also allows for fewer additives on the nutritional label. It is highly soluble, easily digested, and provides balanced and sustained energy.

APPLICATIONS

Baked goods, beverages, confections, cereals, prepared foods, snacks, seasonings, sauces... and more

DOMESTIC PRODUCTION AND CUSTOMIZATION

Malt Products Corporation has a fully integrated facility strategically located in Dayton, Ohio. This plant provides state-of-the-art technology for manufacturing a full range of natural sweeteners. In addition to providing customers with the benefits of local inventories and excellent quality assurance, Malt Products can tailor specific blends to meet your specific requirements.

Contact our experts to assist you in selecting the best RiceRite™ product for your application.



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