

The all-veggie guarantee for sweets

Kahltex 3150

Most consumers worldwide love to indulge in sweets. But many of those with a sweet tooth do not want their confectionery to contain products of animal origin. KahlWax has the ideal solution for this kind of confectionery: Kahltex 3150.

Kahltex 3150 gives drawn or extruded chewy candies their desired texture and is made completely without gelatin of animal origin. Consisting of maltodextrins and gum arabic, it is ideally suited for kosher/halal products and for vegetarian confectionery. Kahltex 3150 is a rapidly soluble, powdered compound that is perfectly neutral in odor and taste.

Kahltex 3150 consists of Maltodextrins and Gum arabic.

Physical and chemical properties

Form:	powder
Color:	white yellowish
Odor:	neutral
Loss on drying:	max. 10.0%
Ash*:	max. 2.0%
pH value (10% solution):	3.6 – 5.6

*These are purely informative empirical values that are not necessarily monitored in every production cycle.



KahlWax is one of the leading specialists in the field of top-quality natural waxes, including Beeswax, Carnauba wax, Candelilla wax and countless other plant-based waxes. Our clients include businesses in the cosmetics, food, and pharmaceuticals industries. KahlWax delivers a wide range of the finest waxes in a variety of product formats, such as pellets, flakes, prills, powders, emulsions and slabs. Our expertise and experience are augmented with our own in-house R&D and product development, where we offer state-of-the-art service, support and solutions for our customers.