



ISOMALT

(POLYOLS) E - 953

Isomalt is a sugar alcohol used as a low-calorie sweetener in the food industry. It is derived from sucrose. However, it is less sweet and has a low glycemic index, making it an ideal alternative for sugar-free products.

Stable Sweetness. Consistent Results.

Chemical Structure

Isomalt is a disaccharide alcohol formed by hydrogenating sucrose. It consists of two isomeric components: 6- α -D-glucopyranosyl-D-sorbitol and 1- α -D-glucopyranosyl-D-mannitol.

Key Properties of Isomalt

Sweetness: Approximately 50% as sweet as sucrose.

Heat Stability

Stable when exposed to heat, making it suitable for baking and cooking.

Solubility

Soluble in water, but with a reduced rate compared to other sugars.

Moisture Retention

Known for its ability to retain moisture, preventing products from drying out.

Calories

About 2 kcal per gram, which is half the caloric value of sucrose (which has 4 kcal per gram).

Dental Health

Isomalt does not contribute to tooth decay, as it is non-cariogenic.

Glycemic Index

Around 2-9, which is much lower than regular sugar (GI of around 60-70), making it a better option for diabetics.

Industries We Cater To

Tooth-Friendly. Consumer-Friendly.
Sweetness That Cares for You.

CONFECTIONERY



BAKED GOODS



FROZEN DESSERT

SUGAR ART



NUTRACEUTICAL PHARMACEUTICAL

1. Sugar-free candies and lollipops.
2. Chewing gum and mints.
3. Baked goods (cookies, biscuits).
4. Decorative sugar work (cake decorations, sculptures).



BEVERAGE



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