

## Isomaltitol Powder



### What is Isomaltitol Powder?

Isomaltitol Powder is a **certified non-GMO** sugar alcohol derived from **beet sugar** through enzymatic hydrogenation. With **45-60% of the sweetness of sucrose** and **2.0 kcal/g**, it offers a zero-glycemic, tooth-friendly solution for sugar-free formulations. Its exceptional **heat stability** and resistance to crystallization make it ideal for hard candies, baked goods, and coatings. Certified **Non-GMO Project Verified, Kosher, and Halal**.

### Key Features & Benefits

- **Zero Glycemic Impact:** GI of 2 – safe for diabetics, keto, and zero-sugar diets.
- **Heat Stability:** Retains structure at high temperatures (up to 180°C/356°F) for baking and candy-making.
- **Low Hygroscopicity:** Resists moisture absorption, extending shelf life in dry applications.
- **Tooth-Friendly:** Non-acidogenic and non-cariogenic.
- **Clean Label:** Free from artificial additives, allergens, and GMOs.

### Specifications

Parameter	Specification
Purity	≥98% Isomaltitol
Sweetness Level	50% of sucrose
Caloric Value	2.0 kcal/g
Glycemic Index (GI)	2
Moisture Content	≤0.5%
Appearance	White crystalline powder
Solubility	Moderately soluble in water
Heat Stability	Stable up to 180°C (356°F)
Certifications	Kosher, Halal
Packaging	1kg, 10kg, 25kg vacuum-sealed bags
Shelf Life	36 months

## Applications

- **Hard Candies:** Crystal-clear, sugar-free lollipops and mints with no aftertaste.
- **Bakery:** Stable sweetener for cookies, cakes, and frostings requiring high-temperature baking.
- **Chocolate:** Reduces sugar content while maintaining smooth texture and snap.
- **Pharmaceuticals:** Coating agent for tablets and chewable vitamins.
- **Functional Snacks:** Low-carb protein bars, granola, and cereal clusters.

## Why Choose Us?

1. **Technical Support:** Customized solubility and particle size options for your production needs.
2. **Rigorous Testing:** Guaranteed purity with third-party lab testing for heavy metals, microbes, and residues.
3. **Sustainable Production:** Energy-efficient processes aligned with circular economy principles.

4. **Global Compliance:** Meets FDA GRAS, EFSA, and FSSC 22000 standards.

## FAQs

### Q: Is isomaltitol powder keto-friendly?

A: Yes! With a GI of 2 and minimal net carbs, it's ideal for keto and low-carb diets.

### Q: How does isomaltitol differ from maltitol?

A: Isomaltitol has lower sweetness (50% vs. 90%) and GI (2 vs. 5), with superior heat stability for hard candies.

### Q: Can isomaltitol replace sugar in baking?

A: Use a 1:1 ratio for bulk, but pair with high-intensity sweeteners (e.g., stevia) to match sucrose sweetness.

### Q: Does it cause gastrointestinal issues?

A: Like all sugar alcohols, excess consumption (>30g/day) may cause mild laxative effects.

## Packing



For more information, please visit our website:

<https://www.bio-starch.com/products/isomaltitol/>