

Organic Erythritol Powder



What is organic erythritol powder?

Organic Erythritol is a **non-GMO, zero-calorie** sugar alcohol derived from **certified organic fermented glucose**. Naturally occurring in fruits and fermented foods, it provides **60-70% of sucrose's sweetness** without impacting blood sugar. Available in three formats—**pure powder**, **monk fruit blend**, and **stevia blend**—it meets diverse formulation needs for reduced-sugar, keto, and diabetic-friendly products. Certified USDA Organic, vegan, and allergen-free.

Specification

Parameter	Erythritol Powder	Erythritol-Monk Fruit Blend	Erythritol-Stevia Blend
Sweetness Level	70% of sugar	1:1 sugar replacement	1:1 sugar replacement

Parameter	Erythritol Powder	Erythritol-Monk Fruit Blend	Erythritol-Stevia Blend
Key Ingredients	100% organic erythritol	95% erythritol + 5% monk fruit extract	90% erythritol + 10% stevia extract
Caloric Value	0 kcal/g	0 kcal/g	0 kcal/g
Appearance	White crystalline powder	White fine powder	White fine powder
Solubility	Highly soluble in water	Highly soluble in water	Highly soluble in water
Moisture Content	≤0.5%	≤1.0%	≤1.0%
Certifications	USDA Organic, Non-GMO, Kosher	USDA Organic, Non-GMO, Kosher	USDA Organic, Non-GMO, Kosher
Packaging	1kg, 5kg, 25kg bags	1kg, 5kg, 25kg bags	1kg, 5kg, 25kg bags
Shelf Life	36 months	24 months	24 months

Key Features & Benefits

- **Zero Calories & Non-Glycemic:** Safe for diabetics and keto diets (GI = 0).
- **Tooth-Friendly:** Does not promote dental caries.
- **Heat Stable:** Withstands high temperatures (up to 160°C) for baking and cooking.
- **Clean Taste:** No bitter aftertaste (vs. stevia alone).
- **Global Certifications:** USDA Organic, Non-GMO Project Verified, Halal/Kosher, GRAS.

Applications

1. Organic Erythritol Powder

- **Bakery:** Reduces sugar in cakes, cookies, and gluten-free bread.
- **Beverages:** Sweetens cold drinks, smoothies, and powdered mixes.
- **Confectionery:** Ideal for sugar-free chocolates, gummies, and hard candies.

2. Erythritol-Monk Fruit Blend

- **Dairy Alternatives:** Sweetens plant-based yogurts and ice creams.
- **Sauces & Dressings:** Balances acidity in ketchup and vinaigrettes.
- **Functional Foods:** Enhances palatability in protein bars and meal replacements.

3. Erythritol-Stevia Blend

- **Ready-to-Drink Beverages:** Zero-calorie sweetness in teas, juices, and energy drinks.
- **Snacks:** Lowers sugar in granola, nut mixes, and flavored popcorn.
- **Pharmaceuticals:** Masks bitterness in syrups and chewable tablets.

Why Choose Us?

1. **Triple-Format Flexibility:** Match sweetness intensity and application needs.
2. **Strict Quality Control:** Tested for purity, heavy metals, and microbial safety (ISO 22000).
3. **Sustainability:** Sourced from organic farms with eco-friendly packaging.
4. **Custom Ratios:** Adjust blend ratios (e.g., 80% erythritol + 20% stevia).
5. **Regulatory Compliance:** Meets FDA, EFSA, and global organic standards.

FAQs

Q: Is erythritol safe for diabetics?

A: Yes! It has a glycemic index of 0 and does not raise blood sugar levels.

Q: Can the monk fruit blend replace sugar 1:1?

A: Absolutely—its synergistic formula mimics sugar's sweetness without calories.

Q: Does erythritol cause digestive issues?

A: Erythritol is well-tolerated, with 90% absorbed before reaching the colon.

Q: Is the stevia blend bitter?

A: No! Erythritol masks stevia's bitterness for a clean, sweet taste.

Q: Do you offer private labeling?

A: Yes! Custom branding available for all three formats.

Packing



Want to learn more about this product or have any questions?

[View Product Page: Organic Erythritol Powder](#)