

# Organic Isomaltitol Powder



## What is Organic Isomaltitol Powder?

Organic Isomaltitol Powder is a **certified organic, non-GMO** sugar alcohol derived from **organic 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 **USDA Organic, 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
<b>Purity</b>	≥98% Isomaltitol
<b>Sweetness Level</b>	50% of sucrose
<b>Caloric Value</b>	2.0 kcal/g
<b>Glycemic Index (GI)</b>	2
<b>Moisture Content</b>	≤0.5%
<b>Appearance</b>	White crystalline powder
<b>Solubility</b>	Moderately soluble in water
<b>Heat Stability</b>	Stable up to 180°C (356°F)
<b>Certifications</b>	USDA Organic, EU Organic, Kosher, Halal
<b>Packaging</b>	1kg, 10kg, 25kg vacuum-sealed bags
<b>Shelf Life</b>	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. **Organic Sourcing:** Derived from certified organic beet sugar with full traceability.
2. **Technical Support:** Customized solubility and particle size options for your production needs.

3. **Rigorous Testing:** Guaranteed purity with third-party lab testing for heavy metals, microbes, and residues.
4. **Sustainable Production:** Energy-efficient processes aligned with circular economy principles.
5. **Global Compliance:** Meets FDA GRAS, EFSA, and FSSC 22000 standards.

## FAQs

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### **Q: Is organic 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.

### **Q: Is your isomaltitol certified organic?**

A: Yes! It's USDA and EU Organic certified, sourced from sustainable organic beet farms.

## Packing

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

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