

# Organic Isomaltoligosaccharides



## What are Organic Isomaltoligosaccharides?

**Organic Isomaltoligosaccharides (IMO)** are meticulously produced through a proprietary enzymatic hydrolysis process using 100% pure, organically certified plant starches, typically from organic tapioca or corn. This process gently breaks down starches into a mixture of short-chain saccharides, primarily **isomaltoligosaccharides**, which are indigestible by human enzymes in the upper digestive tract but are selectively fermented by beneficial bacteria (like *Bifidobacteria* and *Lactobacilli*) in the colon. The organic certification ensures that the raw materials are cultivated and processed without synthetic pesticides, herbicides, GMOs, or artificial additives, aligning with strict clean-label and natural ingredient standards.

**Organic IMO** is highly valued for its dual functionality: it serves as an effective **prebiotic fiber** that supports a healthy gut microbiome, and it provides a **mild sweetness** (approximately 50-60% the sweetness of sucrose) with a lower caloric value.

- **Organic IMO Powder:** The purified liquid is gently dried into a fine, free-flowing powder, ideal for dry blends, baked goods, and supplements.

- **Organic IMO Syrup:** The concentrated liquid remains in its viscous syrup form, offering excellent solubility and humectant properties, perfect for beverages, bars, and confectionery.

Both forms offer excellent functional properties, including good solubility, stability under various processing conditions, and a neutral-to-mild flavor that integrates seamlessly into a wide array of functional products without compromising sensory profiles. Our **Organic IMO** is the ideal choice for manufacturers seeking to deliver targeted digestive health benefits, reduce sugar content, and enhance overall product quality with a clean and transparent ingredient.

## Specifications

Attribute	Organic IMO Powder	Organic IMO Syrup
<b>Common Names</b>	Organic Isomaltooligosaccharides Powder, Organic IMO, Organic Prebiotic Fiber	Organic Isomaltooligosaccharides Syrup, Organic IMO Syrup, Organic Prebiotic Fiber
<b>Processing</b>	Enzymatic conversion, purification, drying	Enzymatic conversion, purification, concentration
<b>IMO Content</b>	Typically $\geq 90\%$ (dry basis)	Typically $\geq 90\%$ (dry basis)
<b>Appearance</b>	Fine, white to off-white, free-flowing powder	Clear to pale yellow, viscous liquid
<b>Flavor</b>	Mildly sweet, neutral	Mildly sweet, neutral
<b>Sweetness Level</b>	Approx. 50-60% of Sucrose	Approx. 50-60% of Sucrose
<b>Caloric Value</b>	Approx. 2.0 kcal/g	Approx. 2.0 kcal/g (on dry basis)
<b>Solubility</b>	Good	Excellent, highly soluble in water
<b>Moisture Content</b>	Max 6%	Max 25%
<b>Brix Value</b>	N/A (Powder)	Typically 75-78° Brix

Attribute	Organic IMO Powder	Organic IMO Syrup
<b>pH (10% solution)</b>	5.0-7.0	5.0-7.0
<b>Microbiological Purity</b>	Meets international food safety standards	Meets international food safety standards
<b>Heavy Metals</b>	Low levels, compliant with international regulations	Low levels, compliant with international regulations
<b>Dietary Suitability</b>	Vegan, Gluten-Free, Non-GMO, Allergen-Friendly	Vegan, Gluten-Free, Non-GMO, Allergen-Friendly

## Key Features

- **Clinically Proven Prebiotic Fiber:** Selectively stimulates the growth and activity of beneficial gut bacteria (like *Bifidobacteria* and *Lactobacilli*), crucial for a healthy microbiome, enhanced immunity, and nutrient absorption.
- **Mild, Natural Sweetness:** Provides a clean, gentle sweetness that's approximately 50-60% as sweet as sugar, allowing for significant sugar reduction in formulations.
- **Lower Caloric Value:** Contains approximately 2.0 kcal/g, offering a healthier alternative to full-calorie sugars, ideal for reduced-sugar and weight management products.
- **Digestive Wellness Support:** Promotes regular bowel function, aids nutrient absorption, and can help alleviate digestive discomfort.
- **Excellent Functional Properties:**
  - **High Solubility:** Both forms dissolve readily, with the **syrup** excelling in liquid applications.
  - **Binding Agent (Syrup):** The **syrup** acts as an effective natural binder, ideal for bars and clusters.
  - **Humectant (Syrup):** The **syrup** helps retain moisture, contributing to a softer texture and extending shelf life in many products.
  - **Heat & Acid Stable:** Maintains its beneficial properties across diverse food matrices and processing conditions.
- **Organic & Clean Label:** Certified organic and non-GMO, free from synthetic pesticides, herbicides, and artificial additives, aligning with strict consumer demands for pure and transparent ingredients.

- **Allergen-Friendly:** Naturally free from common allergens such as gluten, dairy, soy, and nuts, making it a highly inclusive ingredient.

## Applications

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Our **Organic Isomaltooligosaccharides (IMO) Powder** and **Syrup** are incredibly versatile and in-demand ingredients for a multitude of B2B applications across the nutraceutical, functional food, and beverage industries:

### Organic IMO Powder Applications:

- **Nutraceuticals & Dietary Supplements:** Prebiotic blends, fiber supplements, weight management powders, and gut health formulas (capsules, tablets, powdered mixes).
- **Baked Goods:** Breads, muffins, cookies, crackers, and gluten-free products to add fiber and reduce sugar without compromising texture.
- **Dry Mixes:** Protein powder blends, pancake mixes, instant beverage mixes, and functional cereal blends.
- **Confectionery:** Hard candies, chewing gums, and sugar-reduced chocolates for fiber enrichment and mild sweetness.

### Organic IMO Syrup Applications:

- **Protein & Energy Bars:** Acts as an excellent natural binder, providing structure, chewiness, and fiber content.
- **Functional Beverages:** Ready-to-drink functional waters, prebiotic drinks, juices, and fermented beverages for sweetness and gut health.
- **Dairy & Plant-Based Products:** Yogurts, fermented milks, plant-based milks, and frozen desserts for fiber fortification and sugar reduction.
- **Snack Clusters & Granola:** Binds ingredients while adding fiber and a touch of sweetness.
- **Sauces & Dressings:** Adds body, sweetness, and prebiotic benefits to various sauces, glazes, and dressings.

## Why Choose Us?

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Partnering with us for your **Organic Isomaltooligosaccharides (IMO)** needs ensures a cutting-edge, high-demand ingredient that addresses critical consumer health trends:

- **Dual Functionality:** Deliver both highly desired **prebiotic fiber** and effective sugar reduction with one clean-label ingredient.
- **Guaranteed Organic Certification:** Our IMO adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Versatile Formats:** Offering both **powder** and **syrup** provides maximum flexibility for your diverse product development needs, ensuring optimal functionality in various matrices.
- **Superior Quality & Purity:** Our meticulous production processes and stringent quality control guarantee a reliable, pure, and safe product batch after batch, meeting the highest international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

## FAQs

### Q: What is the primary benefit of using Organic Isomaltooligosaccharides (IMO) in products?

A: The primary benefit is its role as a **prebiotic fiber**. It selectively feeds beneficial gut bacteria, promoting a healthy microbiome, which in turn supports digestion, immunity, and overall well-being. Additionally, it offers a pleasant, mild sweetness with fewer calories than sugar.

### Q: What's the main difference between Organic IMO Powder and Organic IMO Syrup for applications?

A: **Organic IMO Powder** is ideal for dry blends, products requiring lower moisture, and when you need precise dry ingredient ratios. **Organic IMO Syrup** is excellent for liquid applications, binding in bars, providing humectancy to maintain moisture, and for formulations where a sticky texture is desired.

## Q: What's the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic IMO Powder** typically has a shelf life of **24 months**, and **Organic IMO Syrup** typically has a shelf life of **12-18 months** from the manufacturing date. Both should be stored in a cool, dry place (below 75°F / 24°C), away from direct sunlight and moisture, in their original sealed, airtight packaging.

## Q: Is Organic IMO suitable for keto or low-carb diets?

A: While IMO is a carbohydrate, a significant portion passes through the digestive system as fiber and is not fully metabolized for energy, resulting in a lower net carb count than traditional sugars.

However, for strict keto diets, it's essential to consider its impact based on the specific formulation and target audience.

## Q: Is your Organic IMO produced from non-GMO sources?

A: Yes, as a certified organic product, our **Organic IMO** is inherently **Non-GMO**, as it is derived from organically cultivated tapioca or corn starches.

## Packing



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

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