

Organic Isomaltulose



What is Organic Isomaltulose?

Organic Isomaltulose, chemically known as 6-O- α -D-Glucopyranosyl-D-fructose, is a certified organic, non-GMO disaccharide derived from enzymatic conversion of organic sucrose (from beets or sugarcane). Marketed under the trade name Palatinose®, this slow-release carbohydrate provides sustained energy with a low glycemic index (GI 32) and minimal insulin response. Unlike sucrose, it resists rapid hydrolysis, releasing glucose gradually into the bloodstream. Certified USDA Organic, Non-GMO Project Verified, and Kosher/Halal, it is ideal for functional foods, sports nutrition, and clean-label formulations.

Specifications

Parameter	Specification
Purity	≥99% (dry basis)
Appearance	White crystalline powder

Parameter	Specification
Sweetness	50% of sucrose
Solubility	Highly soluble in water (≥ 750 g/L)
Moisture Content	$\leq 0.5\%$
Glycemic Index (GI)	32
Caloric Value	4 kcal/g (same as sucrose)
Packaging	1kg, 5kg, 25kg resealable bags
Shelf Life	36 months

Key Features & Benefits

- **Low Glycemic Index (GI 32):** Safe for diabetics and supports stable blood sugar levels.
- **Slow Digestion:** Resists enzymatic breakdown, providing 4-hour energy release.
- **Prebiotic Potential:** Fermented by gut microbiota to support digestive health.
- **Tooth-Friendly:** Non-cariogenic (does not promote tooth decay).
- **Heat & Acid Stable:** Performs in baked goods, UHT beverages, and acidic products.
- **Global Certifications:** USDA Organic, EU Organic, GRAS, FSSC 22000.

Applications

- **Sports Nutrition:** Sustained energy in energy gels, bars, and hydration drinks.
- **Infant Formula:** Gentle carbohydrate source mimicking breast milk sugars.
- **Bakery:** Reduces sugar spikes in cookies, cereals, and granola.
- **Functional Beverages:** Enhances endurance in ready-to-drink teas and shakes.
- **Dairy Products:** Stabilizes texture in yogurts and fermented milk drinks.

Why Choose Us?

1. **Organic Integrity:** Sourced from certified organic sugarcane or beet farms.
2. **Slow-Energy Expertise:** Optimized for endurance and metabolic health.

3. **Quality Assurance:** Tested for heavy metals, pesticides, and microbial safety (ISO 22000).
4. **Custom Solutions:** Blend with electrolytes, vitamins, or proteins.
5. **Regulatory Support:** Compliant with FDA, EFSA, and global organic standards.

FAQs

Q: Is isomaltulose safe for diabetics?

A: Yes! Its low GI (32) and slow digestion minimize blood sugar spikes.

Q: Can it replace sucrose in baking?

A: Yes—use it 1:1 for texture and sweetness, with improved metabolic benefits.

Q: Does isomaltulose cause tooth decay?

A: No! It's non-cariogenic and tooth-friendly.

Q: Is your product heat-stable?

A: Yes! It withstands temperatures up to 160°C (320°F).

Q: Do you offer Palatinose® under license?

A: We supply generic organic isomaltulose; for branded Palatinose®, contact BENEÓ directly.

Packing



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

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