

Organic Xylitol



What's Organic Xylitol?

Organic Xylitol is meticulously produced through a careful hydrolysis and hydrogenation process from 100% pure, organically certified plant sources, typically organic birch wood or organic non-GMO corn cobs. This process transforms xylans (complex carbohydrates) into xylitol. The resulting crystalline powder is then purified to ensure exceptional quality and consistency. The organic certification guarantees that the raw materials are cultivated and processed without synthetic pesticides, herbicides, or genetically modified organisms, aligning with strict clean-label and natural ingredient standards.

Organic Xylitol is highly valued for its remarkable similarity to sugar in taste and texture, but with distinct health advantages:

- **Dental Health:** It's non-fermentable by oral bacteria, which helps reduce acid production, inhibits bacterial growth, and can even support tooth remineralization, actively promoting dental wellness.
- **Low Calorie & Low Glycemic Index:** With only 2.4 calories per gram (compared to 4 calories for sugar) and a very low glycemic index of 7, it's an excellent choice for diabetic-friendly, weight management, and ketogenic formulations.

- **Clean, Cooling Sweetness:** It provides a pleasant, refreshing taste without the bitter aftertaste often associated with other high-intensity sweeteners.

With its excellent functional properties and impressive health benefits, our **Organic Xylitol** is the ideal ingredient for manufacturers seeking to deliver delicious, healthier products with a clean and transparent label.

Specifications

Attribute	Details
Common Names	Organic Birch Xylitol, Organic Corn Xylitol, Organic Sugar Alcohol
Source	100% Organic Birch Wood or Organic Non-GMO Corn Cobs
Processing	Hydrolysis, hydrogenation, purification, crystallization
Purity	≥99.5% (typically)
Appearance	White crystalline powder
Flavor	Clean, sweet, refreshing, cooling effect
Sweetness Level	Approx. 1:1 to Sucrose (typically 90-100% sweetness)
Caloric Value	2.4 kcal/g
Glycemic Index (GI)	7
Texture	Granular or fine powder (similar to sugar)
Solubility	Good solubility in water
Melting Point	92-96°C (198-205°F)
Moisture Content	Max 0.5%
Microbiological Purity	Meets international food safety standards (e.g., E. coli, Salmonella absent)
Heavy Metals	Low levels, compliant with international regulations

Key Features

- **Exceptional Dental Health Benefits:** Proven to help prevent tooth decay and cavities by inhibiting the growth of harmful oral bacteria and promoting tooth remineralization.
- **Natural & Low-Calorie Sweetener:** Derived from organic plants, providing a delicious sweet taste with approximately 40% fewer calories than table sugar.
- **Zero Glycemic Impact:** Has a very low Glycemic Index (GI of 7), making it an ideal sugar substitute for individuals managing blood sugar levels, including diabetics and those on ketogenic diets.
- **Clean, Refreshing Taste:** Delivers a pure sweetness with a pleasant cooling sensation, free from the bitter aftertaste often associated with artificial sweeteners.
- **Sugar-Like Texture & Functionality:** Its crystalline structure and bulk are very similar to sugar, allowing for easy substitution in many recipes without compromising texture or mouthfeel.
- **Organic & Clean Label:** Certified organic and non-GMO, free from synthetic pesticides, herbicides, and artificial additives, meeting strict consumer demands for pure and transparent ingredients.
- **Highly Soluble & Stable:** Dissolves readily in both hot and cold liquids and remains stable under various processing conditions, including heat.
- **Allergen-Friendly:** Naturally free from common allergens such as gluten, dairy, soy, and nuts, making it a highly inclusive ingredient.

Applications

Our **Organic Xylitol** is an incredibly versatile and in-demand ingredient for a multitude of B2B applications across the food, beverage, and nutraceutical industries:

- **Confectionery:**
 - Sugar-free chewing gums, mints, hard candies, chocolates, and lozenges, especially those promoting dental health.
- **Baked Goods:**
 - Reduced-sugar cakes, cookies, muffins, and breads, providing sweetness and texture similar to sugar.
- **Oral Care Products:**
 - Toothpastes, mouthwashes, and oral rinses for its anti-cavity properties.

- **Nutraceuticals & Dietary Supplements:**

- Sweetener for protein powders, meal replacement shakes, chewable vitamins, and powdered wellness blends.

- **Beverages:**

- Sugar-free drinks, functional beverages, powdered drink mixes, and ready-to-drink options.

- **Dairy & Plant-Based Alternatives:**

- Sugar-free yogurts, plant-based milks, and frozen desserts.

- **Spreads & Sauces:**

- Reduced-sugar jams, jellies, and condiments.

Why Choose Us?

Partnering with us for your **Organic Xylitol** needs ensures a premium, high-demand ingredient that addresses critical market trends and consumer preferences:

- **Capitalize on Dental Health Trend:** Offer products with clear dental benefits, a unique selling proposition in the sweetener market.
- **Meet Sugar Reduction & Keto Goals:** Provide an effective, natural, and low-calorie sugar alternative that aligns with healthier lifestyle choices.
- **Guaranteed Organic Certification:** Our xylitol adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Taste & Texture:** Delivers a sugar-like experience with a refreshing, clean taste and no unpleasant aftertaste.
- **Consistent Quality & Purity:** Rigorous quality control and testing protocols ensure 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 are the primary sources of your Organic Xylitol?

A: Our **Organic Xylitol** is primarily sourced from **organic birch wood** or **organic non-GMO corn cobs**, both recognized as high-quality, sustainable sources for xylitol production.

Q: How does Organic Xylitol benefit dental health?

A: **Organic Xylitol** cannot be metabolized by *Streptococcus mutans*, the primary bacteria responsible for tooth decay. This reduces acid production in the mouth, inhibits bacterial growth, and encourages the remineralization of tooth enamel, leading to fewer cavities and stronger teeth.

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

A: Our **Organic Xylitol** typically has a shelf life of **24 months** from the manufacturing date when stored in a cool, dry place (below 75°F / 24°C), away from direct sunlight and moisture, in its original sealed, airtight packaging. It should be kept well-sealed to prevent moisture absorption.

Q: Is Organic Xylitol safe for all consumers, including those with diabetes?

A: Yes, **Organic Xylitol** is generally recognized as safe for human consumption. Its low glycemic index makes it a suitable sugar substitute for individuals with diabetes, as it does not cause rapid spikes in blood sugar or insulin levels. However, as with any dietary change, individual dietary advice should always be followed.

Q: Can Organic Xylitol be used as a 1:1 replacement for sugar in recipes?

A: In terms of sweetness, **Organic Xylitol** is very close to a 1:1 replacement for sugar. In terms of bulk and texture, it also performs very similarly to sugar in many applications. However, in large quantities, it can have a mild laxative effect. For baking, some adjustments might be needed depending on the recipe, as it does not caramelize or brown in the same way as sucrose.

Packing



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

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