

Organic Erythritol



What is organic erythritol?

Organic Erythritol is a unique sugar alcohol (polyol) produced through the fermentation of organic glucose. Unlike other sugar alcohols, erythritol is nearly calorie-free (approximately 0.2 kcal/g, often rounded to zero), has an excellent digestive tolerance, and does not cause a glycemic response, making it perfectly suited for keto-friendly, diabetic, and low-carbohydrate formulations.



It provides about 70% of the sweetness of sucrose but boasts a clean, sweet taste with no lingering aftertaste, and a pleasant cooling sensation often desired in mints and chewing gum. Its crystalline structure and excellent solubility make it highly versatile for various applications, allowing manufacturers to create indulgent yet guilt-free products.

Specifications

Attribute	Details
Source	Organic Glucose (from Organic Corn Starch or similar organic feedstock)
Processing	Fermentation, crystallization, purification, drying
Appearance	Fine, white crystalline powder
Sweetness	~70% of sucrose
Caloric Value	~0.2 kcal/g (often considered “zero-calorie”)
Glycemic Index	0 (zero glycemic impact)
Solubility	Good solubility in water
Purity	Min. 99.5% Erythritol
Mesh Size	Typically 100 mesh or customized (e.g., 20-60 mesh, 100-200 mesh)
Moisture Content	Max 0.5%

Attribute	Details
Key Attributes	Zero calories, non-glycemic, high digestive tolerance, clean taste, excellent stability.

Key Features

- **Zero Calories & Zero Glycemic Impact:** Provides sweetness without contributing to caloric intake or spiking blood sugar, making it ideal for weight management, diabetic, and keto diets.
- **Clean, Sugar-Like Taste:** Delivers a pure, sweet flavor profile similar to sucrose, without the bitter or metallic aftertastes often associated with artificial or high-intensity sweeteners.
- **High Digestive Tolerance:** Unlike many other sugar alcohols, erythritol is largely absorbed in the small intestine and excreted, minimizing digestive discomfort, even at higher intake levels.
- **Excellent Solubility & Stability:** Dissolves readily in water and is highly stable across a wide range of pH levels and temperatures, ensuring consistent performance in diverse formulations.
- **Non-Cariogenic:** Does not promote tooth decay, making it a tooth-friendly ingredient.
- **Bulking Agent:** Provides volume and texture similar to sugar, crucial for maintaining desired product structure in reduced-sugar formulations.
- **Organic & Non-GMO Certified:** Sourced from certified organic and non-genetically modified plant materials, ensuring a clean-label ingredient that resonates with health-conscious consumers.
- **Versatile Functionality:** Adaptable for a wide range of applications across food, beverage, and nutraceutical sectors.

Applications

Our **Organic Erythritol** is a highly versatile ingredient for a multitude of B2B applications across the food, beverage, and nutraceutical industries:

- **Beverages:**
 - Low-calorie soft drinks, flavored waters, juices, and powdered drink mixes.
 - Keto-friendly protein shakes and functional beverages.
- **Baked Goods & Confectionery:**
 - Reduced-sugar cakes, cookies, muffins, breads, and pastries.
 - Sugar-free chocolates, candies, chewing gum, and glazes.

- Ideal for hard candies where its cooling effect is desired.
- **Dairy & Plant-Based Products:**
 - Low-calorie yogurts, ice creams, frozen desserts, and plant-based milk alternatives.
- **Snack Foods:**
 - Reduced-sugar granola bars, protein bars, and savory snacks.
- **Nutraceuticals & Dietary Supplements:**
 - Sweetener for protein powders, meal replacements, and powdered supplements.
 - Used in chewable tablets or functional gummies.
- **Tabletop Sweeteners:**
 - As a standalone organic zero-calorie sweetener or blend with other natural sweeteners.

Why Choose Our Organic Erythritol for Your Business?

Partnering with us for your **Organic Erythritol** needs ensures a superior, highly sought-after ingredient that aligns with major market trends and consumer demands:

- **Meets Growing Consumer Demand:** Directly addresses the surging market for low-sugar, keto, and diabetic-friendly products.
- **Clean-Label Advantage:** Our certified organic erythritol supports your brand's commitment to natural, transparent ingredients, enhancing consumer trust.
- **Exceptional Taste & Functionality:** Provides all the desired sweetness and bulking properties of sugar without compromising on flavor or digestive comfort.
- **Superior Quality & Consistency:** We adhere to rigorous quality control measures, ensuring a reliable product with consistent functionality batch after batch, optimizing your manufacturing processes.
- **Robust Supply Chain:** We maintain a dependable and scalable supply chain, capable of fulfilling bulk orders efficiently and consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your R&D, formulation, and regulatory compliance needs.

FAQs

Q: What is the caloric value and glycemic index of Organic Erythritol?

A: **Organic Erythritol** is practically calorie-free (about 0.2 kcal/g) and has a **Glycemic Index (GI)** of **0**, meaning it does not raise blood sugar levels.

Q: Is Organic Erythritol suitable for keto diets?

A: Yes, **Organic Erythritol** is highly favored in keto diets because it has zero net carbs and does not impact blood sugar or insulin levels, allowing for guilt-free sweetness.

Q: How does Organic Erythritol compare to other sugar alcohols in terms of digestive tolerance?

A: **Organic Erythritol** is generally considered to have the highest digestive tolerance among sugar alcohols. Over 90% is absorbed in the small intestine before reaching the large intestine, where fermentation (and potential discomfort) typically occurs with other polyols.

Q: What is the typical shelf life and recommended storage for bulk quantities of Organic Erythritol?

A: Our **Organic Erythritol** typically has a shelf life of **24-36 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 packaging. Specific bulk storage recommendations will be provided with your order documentation.

Q: Can Organic Erythritol be used as a 1:1 sugar replacement?

A: While it offers similar bulking properties, **Organic Erythritol** is about 70% as sweet as sugar. For 1:1 sweetness, it's often blended with other high-intensity natural sweeteners (like organic stevia or organic monk fruit) in formulations.

Packing

