

# Organic Isomaltitol Powder



## What is Organic Isomaltitol Powder?

**Organic Isomaltitol Powder** is meticulously produced from 100% pure, organically grown beet sugar. Through a two-stage enzymatic process, sucrose from the beet sugar is converted into Isomaltulose, which is then hydrogenated into Isomaltitol. This unique process results in a polyol that is a nearly equimolar mixture of two disaccharide alcohols, gluco-mannitol and gluco-sorbitol. The organic certification ensures that the beet sugar is cultivated and processed without synthetic pesticides, herbicides, GMOs, or artificial additives, aligning with strict clean-label and natural ingredient standards.

**Organic Isomaltitol Powder** is highly valued for its unique combination of functional benefits and sensory appeal:

- **Mild, Clean Sweetness:** Offers about 0.45-0.6 times the sweetness of sucrose, with no aftertaste, allowing the true flavors of your product to shine.
- **Low Calorie & Low Glycemic Index:** Provides approximately 2 calories per gram (compared to 4 for sugar), and has a very low glycemic index (GI of 9), making it suitable for diabetic-friendly and weight-management products.

- **Excellent Digestibility & Gut Friendly:** Unlike some other polyols, Isomaltitol is known for its high digestive tolerance, reducing the likelihood of gastrointestinal discomfort.
- **Non-Cariogenic (Tooth-Friendly):** It is not metabolized by oral bacteria, thus does not promote tooth decay.
- **High Stability:** Extremely stable to heat, acid, and enzymatic hydrolysis, making it ideal for a wide range of processing conditions and extending shelf life.
- **Low Hygroscopicity:** Absorbs very little moisture, contributing to product stability and preventing stickiness in confectionery and baked goods.

With its functional advantages, clean-label appeal, and alignment with growing health trends, our **Organic Isomaltitol Powder** is the ideal ingredient for manufacturers looking to enhance the nutritional profile and market appeal of their products with a pure, transparent, and superior sweetening solution.

## Specifications

Attribute	Details
<b>Common Names</b>	Organic Isomalt, Organic Hydrogenated Isomaltulose
<b>Origin</b>	Derived from Organic Beet Sugar
<b>Processing</b>	Enzymatic conversion, hydrogenation
<b>Appearance</b>	Fine, white crystalline powder
<b>Sweetness Level</b>	~0.45-0.6x the sweetness of sucrose
<b>Caloric Value</b>	~2 kcal/g
<b>Glycemic Index (GI)</b>	Low (GI = 9)
<b>Digestibility</b>	High digestive tolerance
<b>Solubility</b>	Good solubility in water
<b>Moisture Content</b>	Max 1.0%
<b>Purity</b>	Min 98.0% Isomaltitol (dry basis)

Attribute	Details
<b>Melting Point</b>	145-150°C (stable under high heat)
<b>Key Characteristics</b>	Low calorie, low glycemic, non-cariogenic, highly stable, low hygroscopicity, clean taste, excellent texture
<b>Dietary Suitability</b>	Vegan, Gluten-Free, Non-GMO, Organic Certified, Kosher, Halal

## Key Features

- **Low Calorie & Diabetic-Friendly:** With only ~2 kcal/g and a very low glycemic index (GI 9), it's an excellent choice for sugar-reduced, sugar-free, and diabetic-safe formulations, supporting weight management and blood sugar control.
- **Non-Cariogenic (Tooth-Friendly):** Does not contribute to tooth decay, making it ideal for confectionery, chewing gum, and oral care products, appealing to dental health-conscious consumers.
- **Clean, Mild Sweetness:** Provides a subtle, clean sweet taste without off-notes or lingering aftertastes, allowing the natural flavors of your product to shine through.
- **Exceptional Stability & Shelf Life:** Highly stable to heat, acid, and enzymatic degradation, ensuring product integrity and extending shelf life in various applications.
- **Low Hygroscopicity:** Resists moisture absorption, preventing stickiness and maintaining crispness in confectionery and coatings, which is crucial for product quality.
- **Excellent Texturizing Agent:** Offers good bulk, mouthfeel, and texture similar to sucrose, making it an ideal sugar replacer without compromising sensory attributes.
- **Organic & Clean Label:** Certified organic, non-GMO, and free from artificial additives, meeting the strict demands of clean-label and natural ingredient sourcing.

## Applications

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

- **Confectionery:**

- **Sugar-free hard candies, chewables, lozenges, and cough drops:** Prevents stickiness and crystallization.
- **Chewing gum:** Provides bulk and non-cariogenic properties.
- **Chocolate & Coatings:** Improves texture and stability in sugar-free and reduced-sugar versions.
- **Baked Goods & Desserts:**
  - **Sugar-reduced cakes, cookies, and pastries:** Offers excellent browning control and maintains texture.
  - **Ice creams, frozen desserts, and puddings:** Contributes to creaminess and mouthfeel in low-sugar versions.
- **Functional Foods & Supplements:**
  - **Protein bars, energy bars, and snack bites:** As a low-calorie, low-glycemic binder and sweetener.
  - **Powdered drink mixes & meal replacements:** For clean, stable sweetness.
- **Beverages:**
  - **Functional drinks and flavored waters:** Provides clean sweetness without high calories.
- **Pharmaceuticals:**
  - **Tableting agent and excipient:** For sugar-free medications and nutraceutical tablets.

## Why Choose Our Organic Isomaltitol Powder?

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

- **Meet Sugar Reduction & Health Trends:** Capitalize on the surging consumer demand for low-calorie, low-glycemic, and tooth-friendly products.
- **Guaranteed Organic & Clean Label:** Our Isomaltitol is derived from organic beet sugar and processed to meet stringent organic and non-GMO standards, vital for your clean-label product lines.
- **Superior Functionality:** Offers exceptional stability, low hygroscopicity, and a clean taste, ensuring high-quality finished products without compromise.

- **Broad Application Versatility:** Its unique properties make it suitable for a wide array of confectionery, bakery, beverage, and nutraceutical applications.
- **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

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### Q: What is the primary source of your Organic Isomaltitol Powder?

A: Our **Organic Isomaltitol Powder** is derived from **100% organically grown beet sugar**. The sucrose from beet sugar undergoes a two-stage enzymatic and hydrogenation process to produce Isomaltitol.

### Q: What is the sweetness level of Organic Isomaltitol compared to sugar?

A: **Organic Isomaltitol Powder** has about **45-60% of the sweetness of sucrose (table sugar)**. Its mild sweetness allows it to be used alone or in combination with high-intensity sweeteners to achieve desired sweetness levels without off-tastes.

### Q: Is Organic Isomaltitol suitable for diabetic consumers?

A: Yes, with a **very low glycemic index (GI = 9)**, **Organic Isomaltitol Powder** causes only a minimal rise in blood glucose and insulin levels, making it highly suitable for diabetic-friendly formulations and products aimed at blood sugar management.

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

A: Our **Organic Isomaltitol Powder** 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, airtight packaging. Its low hygroscopicity contributes to its excellent stability.

## Q: Does Organic Isomaltitol cause digestive discomfort like some other polyols?

A: **Isomaltitol** is known for its **high digestive tolerance** compared to many other polyols (like sorbitol or xylitol) because it is slowly absorbed in the small intestine. This means it is less likely to cause gastrointestinal discomfort when consumed in typical amounts.

## Packing



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

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