

# Organic Isomalto Oligosaccharide



## What is Organic Isomalto Oligosaccharide?

**Organic Isomalto Oligosaccharide (IMO)** is a naturally occurring mixture of short-chain carbohydrates, produced through enzymatic hydrolysis of organic starch. It's recognized for its dual functionality as a low-calorie sweetener with approximately 50-60% the sweetness of sucrose, and as a potent **prebiotic fiber**. This combination makes it an excellent choice for enhancing both the nutritional profile and taste of various food and beverage products. We offer **Organic Isomalto Oligosaccharide** in two convenient forms to suit diverse manufacturing needs: **powder** and **syrup**.

Discover the functional benefits of **Organic Isomalto Oligosaccharide (IMO)**, a natural, multi-functional ingredient that serves as both a gentle sweetener and a powerful prebiotic fiber. Derived from organic plant starches, our IMO promotes digestive health by nourishing beneficial gut bacteria, all while offering a mild sweetness and excellent solubility. Our **Organic Isomalto Oligosaccharide** is an ideal solution for manufacturers looking to create healthier, more consumer-friendly products across a wide range of applications.

## Specifications

Parameter	IMO Powder	IMO Syrup
Source	Organic tapioca/corn starch	Same as powder
Processing	Enzymatic hydrolysis, spray-dried	Enzymatic hydrolysis, concentrated
IMO Content	≥90%	≥85% (dry basis)
Moisture	≤5%	25-30%
Sweetness	45-50% of sucrose	50-55% of sucrose
Solubility	Fully soluble in water	Ready-to-use liquid
Particle Size	80-120 mesh	N/A (viscosity: 2,000-4,000 cP)
Packaging	25kg kraft bags	20kg HDPE drums or IBC totes
Shelf Life	24 months	12 months

#### Custom Options:

- **Blends:** IMO + Allulose or Stevia for enhanced sweetness.
- **Organic Flavored Syrup:** Vanilla, chocolate, or citrus-infused.

## Key Features

- **Excellent Prebiotic Fiber:** Selectively ferments in the gut, promoting the growth of beneficial Bifidobacteria and Lactobacilli, supporting a healthy gut microbiome.
- **Low Glycemic Index:** Digested and absorbed slowly, resulting in a minimal impact on blood sugar levels, making it suitable for blood sugar management formulations.
- **Reduced Calorie Sweetener:** Offers a pleasant, mild sweetness (around 50-60% of sucrose) with significantly fewer calories, contributing to healthier product development.
- **Non-GMO & Organic Certified:** Sourced from certified organic ingredients, ensuring a clean label and meeting consumer demand for natural products.
- **High Digestive Tolerance:** Generally well-tolerated, even at higher dosages, reducing the likelihood of digestive discomfort common with some other fibers.
- **Enhanced Mouthfeel & Texture:** Can improve the texture and body of food and beverage products without adding excessive sweetness.

- **Versatile Functionality:** Suitable for a broad spectrum of food, beverage, and supplement applications.

## Application

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Our **Organic Isomalto Oligosaccharide (IMO)** products are highly versatile and find extensive use across various industries:

- **Nutraceuticals & Dietary Supplements:**

- Prebiotic supplements (standalone or in blends).
- Fiber-fortified powders and capsules.
- Weight management formulations.

- **Food & Beverage:**

- **Baked Goods:** Enhances fiber content in breads, cookies, cakes, and pastries; improves moisture retention.
- **Confectionery:** Used in sugar-reduced candies, chocolates, and chewing gum.
- **Dairy & Plant-Based Products:** Ideal for yogurts, ice creams, and dairy-free alternatives to add fiber and mild sweetness.
- **Snack Foods:** Incorporated into granola bars, protein bars, and functional snack bites for fiber enrichment and binding properties.
- **Beverages:**
  - **Powder:** Perfect for powdered drink mixes, protein shakes, and instant beverages for fiber content and subtle sweetness.
  - **Syrup:** Excellent for ready-to-drink beverages, fruit juices, functional drinks, and liquid supplements for easy blending and consistent sweetness.

- **Sports Nutrition:**

- Pre- and post-workout formulas, protein drinks, and energy bars for sustained energy and gut health support.

## Why Choose Our Organic Isomalto Oligosaccharide for Your Business?

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Partnering with us for your **Organic Isomalto Oligosaccharide** needs ensures you receive a high-quality, functional ingredient that meets stringent industry demands:

**Technical Expertise:** Our team can provide comprehensive data sheets, Certificates of Analysis (CoAs), and technical guidance to support your R&D and regulatory compliance.

**Certified Organic Purity:** Our IMO is derived from organic sources, guaranteeing a clean label and compliance with organic product standards.

**Dual Functionality:** Leverage both the prebiotic fiber benefits and gentle sweetness, providing comprehensive value to your formulations.

**Superior Quality & Consistency:** We adhere to rigorous quality control measures, ensuring a consistent product profile batch after batch for reliable manufacturing.

**Versatile Formats:** Offering both **powder** and **syrup** provides the flexibility to choose the ideal form factor for your specific production processes and end-product requirements.

**Robust Supply Chain:** We maintain a reliable and scalable supply chain, capable of fulfilling bulk orders efficiently and consistently.

## FAQs

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### Q: What is the typical fiber content of your Organic Isomalto Oligosaccharide?

A: Our **Organic Isomalto Oligosaccharide** typically contains a high percentage of dietary fiber, usually ranging from 90-95% (dry basis) for the powder and a comparable percentage for the syrup (adjusted for water content). Specific details are provided on our CoAs.

### Q: How does IMO compare to other prebiotic fibers like FOS or Inulin?

A: IMO offers similar prebiotic benefits to FOS and Inulin but often has a higher digestive tolerance, potentially causing less gastrointestinal discomfort at higher doses. Its mild sweetness also sets it apart from some other fibers.

### Q: Can Organic IMO be used in heat-treated products?

A: Yes, **Organic Isomalto Oligosaccharide** is stable under various processing conditions, including heat, making it suitable for applications that undergo baking, pasteurization, or other thermal treatments.

**Q: What is the shelf life and recommended storage for bulk quantities?**

A: Our **Organic Isomalto Oligosaccharide** generally has a shelf life of 24 months from the manufacturing date when stored in a cool, dry place, away from direct sunlight and moisture, in its original sealed packaging. Specific recommendations for bulk storage will be provided with your order documentation.

**Q: Is your Organic IMO non-GMO and allergen-free?**

A: Yes, our **Organic Isomalto Oligosaccharide** is certified non-GMO. It is generally considered allergen-free, as it's typically derived from starches like tapioca or corn, which are not common allergens. We ensure our production processes minimize cross-contamination risks.

**Packing**