

Organic Isomaltulose



What is Organic Isomaltulose?

Organic Isomaltulose Powder is a naturally derived, low-glycemic sweetener produced from certified organic sugarcane. Through enzymatic conversion, it retains the molecular structure of sucrose while offering gradual energy release (GI=32) and prebiotic properties. Perfect for clean-label, low-glycemic, and gut-health-focused products.

Key Highlights

1. Functional Nutrition:

1. **Slow Energy Release:** Glycemic Index (GI) 32, sustained glucose metabolism.
2. **Prebiotic Fiber:** Supports bifidobacteria growth for gut health.
3. **Dental Safety:** Non-cariogenic (does not promote tooth decay).

2. Organic & Clean Processing:

1. Sourced from organic sugarcane, non-GMO, no synthetic enzymes.
2. Vegan, gluten-free, and kosher/halal compliant.

3. Versatile Sweetness:

1. 50% sweetness of sucrose, neutral taste, no aftertaste.
2. High solubility ($\geq 98\%$) for liquid and solid formulations.

Specifications

Parameter	Details
Source	Organic sugarcane (<i>Saccharum officinarum</i>)
Processing	Enzymatic isomerization, spray-drying
Purity	$\geq 99\%$ isomaltulose (HPLC)
Glycemic Index (GI)	32
Sweetness	50% of sucrose
Solubility	$\geq 98\%$ in water (20°C)
Caloric Value	4 kcal/g (same as sucrose)
Moisture	$\leq 0.5\%$
Particle Size	80-120 mesh (adjustable to 200 mesh)
Packaging	25kg multi-layer kraft bags
Shelf Life	36 months

We also supply:

- **Custom Blends:** Pre-mixed with stevia, erythritol, or fiber (e.g., inulin).
- **Liquid Syrup Form:** 75% solids for beverage applications.

Key Features & Benefits

- **Diabetic-Friendly:** Minimal blood glucose spikes (ISO 26642:2010 certified).
- **Thermal Stability:** Resists caramelization up to 160°C, ideal for baked goods.
- **Clean Label:** No artificial additives, Non-GMO Project Verified.
- **Global Compliance:** Meets FDA GRAS, EU Novel Food, and China NHFPC standards.

Applications

- **Sports Nutrition:**
 - Sustained-energy gels, protein bars, and recovery drinks.
- **Functional Foods:**
 - Diabetic-friendly chocolates, cereals, and infant formulas.
- **Beverages:**
 - Low-GI functional waters, ready-to-drink teas.
- **Pharmaceuticals:**
 - Excipient for chewable tablets and oral rehydration solutions.

Certifications & Quality Assurance

- **Organic:** USDA, EU 834/2007, COR (Canada Organic).
- **Purity:** Heavy metals (Pb <0.1ppm, As <0.05ppm), pesticide-free.
- **Microbial:** Total plate count <1,000 CFU/g; pathogens absent.

Why Choose Us?

1. **Custom Solutions:**

1. Adjust particle size (80-200 mesh), blend with functional ingredients (e.g., MCT powder).
2. Private label packaging (MOQ 500kg) with custom nutritional claims.

2. **Technical Expertise:**

1. Free formulation support for solubility, texture, and stability challenges.
2. Accelerated shelf-life testing (3-month simulated aging report).

3. **Sustainable Sourcing:**

1. Partnered with Rainforest Alliance-certified organic sugarcane farms.

FAQs

Q: How does isomaltulose compare to table sugar?

A: Same calories but 50% sweetness, slower digestion (GI 32 vs. sucrose's 65), and prebiotic benefits.

Q: Is it suitable for keto diets?

A: No – it's a carbohydrate (4kcal/g). For keto, consider blending with allulose or monk fruit.

Q: Can it replace maltodextrin in sports drinks?

A: Yes! Provides sustained energy without rapid glucose spikes.

Q: MOQ for custom blends?

A: 500kg for production; 25kg for R&D trials.

Packing



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

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