

Isomalto-oligosaccharide Powder

Cat. No. EXTZ-157

Lot. No. (See product label)

Introduction

Description

Isomalto-oligosaccharide powder is a starch sugar with the functions of water-soluble dietary fiber, such as low-calorie value and prevention of dental caries. It is made from refined tapioca flour or corn starch through the action of enzymes, and is a good sugar-free food ingredient. Isomalto-oligosaccharide can also effectively promote the growth and reproduction of bifidobacteria in the human body, known as bifidobacteria growth promoting factor.

Applications

With the characteristics of low sweetness, anti-crystallization, high boiling temperature, good moisturizing and suitable viscosity, it is widely used in confectionery, beverages, cold beverages, pastries, dairy products, wines, and it can also be used with other functional health products to develop related health food.

Synonyms

Isomaltose Oligosaccharide; IMO; Isomalto oligosaccharide/IMO; N-((2-(trifluoromethyl)-2,3-dihydrobenzofuran-5-yl)methyl)-1H-imidazole-1-carboxamide; Isomalto oligosaccharide

Product Information

Appearance

White to light yellow

Purity

90% Isomalto-oligosaccharide

Function

Prebiotic Action: IMO maintains intestinal microecological balance by selectively promoting the growth of beneficial bacteria such as bifidobacteria and lactobacilli in the intestinal tract. Regulates intestinal health: Relieve constipation, promote intestinal peristalsis and improve intestinal environment. Low Glycemic Response: Slow digestion and absorption, less impact on blood sugar, ideal for diabetics and low glycemic index diets. Anti-Caries: Less likely to be utilized by oral bacteria for fermentation, reducing the risk of dental caries. Low-Calorie Alternative: Can be used in weight loss, low calorie diet products.

Usage and Packaging

Package

1kg, 5kg, 10kg aluminum foil vacuum bag;

Storage and Shipping Information

Storage

Store in a cool, ventilated and dry place, avoid direct sunlight.