Creative Enzymes®

Isomalt

Cat. No. EXTM-001

Lot. No. (See product label)

Introduction

Description	Isomalt has a taste similar to sucrose, with no unpleasant aftertaste or off-flavors. It exhibits synergistic effects with intense sweeteners, features low hygroscopicity, high stability, and low energy content. It serves as an excellent sugar substitute.
Applications	Isomalt is widely used in the production of various foods: hard candies, soft candies, chewing gum, chocolate, jellies, ice cream, baked goods, and tableted products.

Product Information

Form	Powder
CAS No.	64519-82-0
Molecular Formula	C12H24O11
Purity	99%