

D-Tagatose

Cat. No. EXTZ-907

Lot. No. (See product label)

Introduction

Description

D-Tagatose is a naturally occurring ketohexose monosaccharide, a stereoisomer of D-fructose found in small quantities in dairy products, fruits, and cocoa. It is produced biocatalytically from lactose-derived galactose via enzymatic isomerization followed by purification and crystallization. D-Tagatose has a clean sweet taste close to that of sucrose, approximately 92% of sucrose sweetness, yet contributes only about 1.5 kcal/g and has a minimal effect on blood glucose, giving it a very low glycemic index. It also acts as a prebiotic, promoting the growth of beneficial intestinal bacteria. As a white crystalline powder with excellent solubility and stability, it is widely used as a low-calorie sweetener and sugar replacer in beverages, baked goods, cereals, confectionery, and health foods, and as a flavor enhancer and browning agent in savory applications.

Product Information

Appearance

White crystalline powder

Form

White crystalline powder

CAS No.

87-81-0

Molecular Formula

C₆H₁₂O₆

Function

Low-calorie sweetener; Sugar replacer; Flavor enhancer

Solubility

Freely soluble in water; slightly soluble in ethanol