

**SpecialIngredients®**

### Isomalt Product Description

Isomalt is a type of sugar alcohol extracted from sugar and is only slightly over 2 calories per gram. It is odourless and very soluble. The solubility of Isomalt is 24g in 100g of solution which increases at higher temperatures. A great advantage of Isomalt is it absorbs no moisture at a temperature of 25°C and relative humidity of 85%. Hygroscopicity is lower than other sugar alcohols and sugar itself which makes Isomalt products very stable when stored. It has a high heat resistance and will not melt until it reaches 145°C and its chemical structure is not altered at normal cooking temperatures. Products made with Isomalt develop their full flavour enabling the user to make high boiled products with delicate flavours and aromas. Unlike other sugar alcohol's Isomalt has no undesired cooling effect and can be used with any flavour. It is less sweet than sugar, with a sweetening power of approx. 60%, with no compromise to the natural flavour of sugar. Suitable for Vegans & Vegetarians, Non-GMO, Gluten Free, Non-Irradiated, Kosher friendly, Halal friendly.

- Mild sweetness. Less sweet than sugar. Only slightly over 2 calories per gram
- Products made with Isomalt have the same texture and appearance as those made with sugar
- High resistance to heat and humidity, no caramelisation
- Improves stability of products when stored
- Suitable for Vegans, Non-GMO, Gluten Free, Non-Irradiated, Kosher friendly, Halal friendly.

**How to use:** Boil 1kg of Isomalt with ½ litre of water to 165°C. Add colours and flavours at 140°C. The solubility of Isomalt is 24g in 100g of solution at 24°C, increasing at greater temperatures

**Storage Conditions:** Store in dry, cool conditions and not in direct sunlight. Use within 6 months of opening.

**Ingredients:** Isomalt (E953)

**Dietary Information:** Suitable for Vegans & Vegetarians, Non-GMO, Gluten Free, Non-Irradiated, Kosher friendly, Halal friendly.

**Nutritional Information:** Based on typical content/100g: Energy: 990kj/238kCal, Fat: 0g, Carbohydrate: 99g, Of which sugars: 0g, Protein: 0g, Salt: 0.01g.

Labelling according to EU & UK Regulations.