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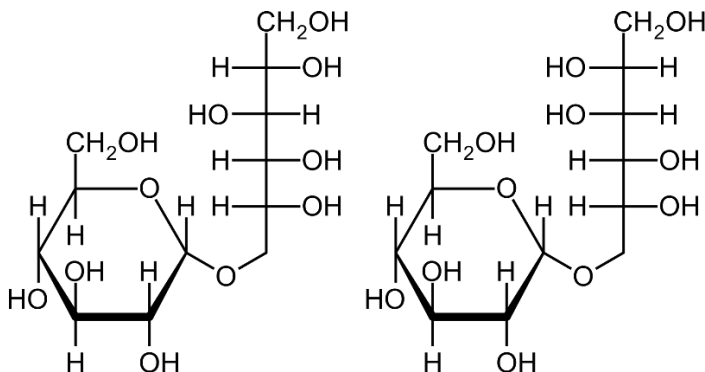
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Trade registration nr. 50769421 Chamber of Commerce Utrecht

Technical Data Sheet

10 March 2023

Product name:	Isomalt
Product Form:	Solid
Chemical name:	Isomalt
Synonym:	
CAS No:	64519-82-0
EINECS No:	
Molecular formula:	$C_{12}H_{24}O_{11} + C_{12}H_{24}O_{11} \cdot 2H_2O$ (GPS + GPM)
Molecular weight:	344.32 + 380.32
Structure formula:	



Chemical Specification

Appearance	White free flowing powder
GPS + GMP (%)	97.0 – 102.0
D-Mannitol & D-Sorbitol (%)	2.0 max.
Moisture (%)	7.0 max.
Reducing sugar (as glucose, %)	0.3 max.
Nickel (ppm)	1.0 max.
Lead (ppm)	0.5 max.
Arsenic (ppm)	0.5 max.
Ash (%)	0.1 max.

Microbiological specification

Count of bacteria (cfu/g)	3000 max.
Escherichia coli (MPN/100g)	30 max.
Mold & yeast (cfu/g)	50 max.

Packing: In 25kgs net bag, 36bags(900kgs net) on pallet or 1000kgs net bulk bag on pallet

Shelf life: 36months

Features and application:

Isomalt is a naturally sourced sugar replacer and the only one in its kind made from pure beet sugar. On top, it is 100% sugar-free and even helps to prevent tooth decay. Thanks to a two-stage production process of enzymatic sucrose treatment and hydrogenation, the resulting unique molecular structure gives our Isomalt a sweetening profile almost equal to sucrose – but with half the calories! While used in many food applications, Isomalt is the number one sugar replacer worldwide in hard candies.