

SugarNO

Isomaltulose



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Introduction and Nature



Isomaltulose is a functional sweetener extracted from sources such as sugar beet and sugarcane. Its global market was valued at approximately \$1.21 billion in 2024, with a predicted compound annual growth rate (CAGR) of %5.15. Isomaltulose has a sweetness similar to regular sugar, but it is absorbed more slowly and has a lower glycemic index. At our company, it is available in powder and liquid forms at the required concentrations.

Advantages Compared to Sugar

Feature	Isomaltulose	Sugar (Sucrose)
Glycemic Index (GI)	32	~ 65
Calories	4 kcal/g	4 kcal/g
Effect on Teeth	Non-cariogenic (does not cause cavities)	Cariogenic
Thermal Stability	High	Medium
Effect on Blood Sugar	Low and slow	High
Sweetness	~ 45	100

Health Notes: Replaces sucrose in food and pharmaceutical products. Ideal for athletes, health-conscious consumers, special diets, and diabetics. Its slow glucose absorption provides long-lasting, stable energy.

Applications: sauces, jams, biscuits, beverages, chocolate, confectionery

Nutritional and pharmaceutical supplements

Sports and energy drinks

Confectionery products

Diet and low-sugar products

Global Approvals and Certifications

- ▶ **FDA**
GRAS Status
- ▶ **EFSA**
Approved for use in food products
- ▶ **Codex Alimentarius**
INS 968
- ▶ **JECFA**
Confirmed safety for consumption
- ▶ **FCC**
Food Chemicals Codex quality standard

