

The naturally sourced sugar replacer

Functional performance beyond sweetness

Today's consumers expect more from sweet products. They want to enjoy the taste but want it to contain less sugar and fewer calories to fit into a healthier lifestyle. Isomalt helps manufacturers meet these expectations. Naturally sourced from sugar beet, it combines sugar-like functionality with excellent processability, tooth-friendly properties and only half the calories of sugar.

Discover the benefits of Isomalt



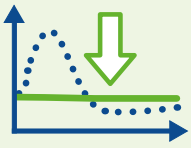
Sugar-like taste, less calories

Same sweetness profile as sucrose for half the calories (2 kcal/g)



Tooth-friendly

Not fermented by oral bacteria, reducing plaque formation and tooth decay.



Low glycaemic impact

Results in a negligible rise in blood sugar, making it suitable for diabetics.

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connecting nutrition and health

Find the right Isomalt for your application

HARD BOILED CANDIES



Clear, glossy and non-sticky

High heat stability and low moisture uptake help maintain clarity and prevent stickiness of hard-boiled candies during shelf life.

Isomalt ST-M

CHEWING GUM



Brilliant coloured coating

Low moisture uptake for stable, non-sticky coatings.

Isomalt GS

Stable gum cores

Helps reduce texture changes during shelf life.

Isomalt ST-PF

CHOCOLATE CONFECTIONERY



Sugar-like sweetness profile in chocolate

Low-moisture grade with a sweetness profile comparable to sucrose.

Isomalt LM

BAKED GOODS



Lasting crunch or soft crumb

Biscuits & crackers
Low moisture uptake helps maintain crunchiness during shelf life.

Soft-baked goods
Grade with higher solubility for a soft, sugar-like texture.

Isomalt ST **Isomalt GS**

COMPRESSED TABLETS



Excellent compressibility

Agglomerated Isomalt with good flowability for direct compression.

Isomalt DC101

Versatile applications beyond the core use of Isomalt:
There's more to explore in the area of no/low sugar solutions: from spreads, dairy and ice cream to cereals, jellies, gummies, chewy candies and popcorn.

WHY CHOOSE ISOMALT®

- ✓ **Naturally sourced** from sugar beet
- ✓ Proven in **sugar-free** confectionery
- ✓ **Versatile** across multiple applications
- ✓ **Trusted** by manufacturers worldwide

Contact your BENEO representative or scan the QR code to submit your enquiry.

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