

## ISOMALT E953

### GENERAL CHARACTERISTICS

#### **Physical appearance**

White and odourless powder or granule, sweeten taste.

#### **Fabrication and origin**

di-saccharides hydrogenation

#### **Chemical description**

Mix of D-glucopyranosyl-1,6-D-sorbitol et D-glucopyranosyl-1,6-D-mannitol.

### USES

#### ***Sugars decors***

Dissolve over low heat 100 to 200 gr of water with 1 kg of ISOMALT, until 160 °C  
Over 185°C, tanning risk

#### ***Desserts and similar product***

Water Flavoured desserts, milk-based products and derivated, Fruits and vegetables based desserts, eggs-based products, cereals-based dessert, breakfast cereals-based products, fat-based desserts, ice-creams, jams, gelling and candied fruits, fruits preparation except those destined to fabrication of fruits-based beverages with a low value energy or without added sugar.

#### ***Confectionery***

Confectionery and chewing gum without added sugar  
Dried fruits – based confectionery,  
Starch – based confectionery,  
Cocoa – based confectionery,  
Cocoa-based spread with a low energy value and without added sugar

Others products:

Mustard, Sauces  
Fine bakery products with a low energy value and without added sugars.  
Products destined to a special food  
Solid Diatery supplements

### EFFECTS

- sugar substitute : artificial sweeten
- gives volume for food products
- limits moisture pickup
- facilitate cooked sugars handling

### PROPERTIES

- moderate relative sweetness
- excellent heat and acid stability
- stability against microbial and enzymatic attacks

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- compatible with others artificial sweeteners and polyols
- very low hygroscopicity
- reduced calorie (2,4 Kcal/g)
- suitable for diabetic diet
- non cariogenic
- An excessive consumption can lead undesirable effects (laxatives)

### **REGULATION / SPECIFICATIONS**

This product is in compliance with:

- Directive 1333/2008/EC and their amendments – food additives other than colours and sweeteners, miscellaneous directive

### **Physical characteristics**

Granulométrie	> 3550 µm < 500 µm	5 % max 5 %max
Solubility	Soluble in water but not in ethanol	
Density	1,04	
Melting point	145 - 150 °C	

### **Chemical characteristics**

Moisture	< 2.5 %
Mannitol	< 0.5 %
Sorbitol	< 0.5 %
Reducing Sugars	< 0.3 %
Sweetening power	0,45 à 0,6 % Sucrose
pH	4 -7

### **Microbial characteristics**

Totale plate count	< 200 /g
Yeasts	<20/g
Moulds	<20/g
Salmonella	0/25g

**LABELLING:** Isomalt or E953

### **PACKAGING AND STORAGE**

**Packaging:** 1 Kg net weight box - 5 Kg net weight bags - 25Kg net weight bags

**Storage conditions:** Away from moisture and heat in the original closed packaging

**Shelf life:** 3 years in original closed packaging

### **PRODUCT CODE**

1Kg ⇒ 921 - 5Kg ⇒ 920 - 25Kg ⇒ 16500

This specification is correct at the time of issue, but may be subject to alteration. The information herein is to our best knowledge true and accurate, but all recommendation or suggestions are made without guarantee.

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