

ORISON CHEMICALS LIMITED
ADD: 905 YIHANG INT'L BLDG, BINHAI, TIANJIN, CHINA
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Product name: Isomalto-Oligosaccharide (IMO Powder)

Product introduce:

IMO is a mixture of short-chain carbohydrates made of glucose molecules which are linked with each other through a digestion resistant bonding. IMO is a high quality, high-purity isomalto-oligosaccharide (IMO), made from enzymatic conversion of starch. It functions as a dietary fiber, prebiotic and low-calorie sweetener.

Source material: Starch (Non-GMO)

Nutritional Data:(Typical per 100 g)

Carbohydrates	96g
Dietary Fiber	91g
Non-digestible oligos	55g
Digestion-resistant	16g
Digestible oligos	20g
Glucose	<5g
Protein	0g
Total Fat	0g
Saturated Fats	0g
Trans Fats	0g
Sodium	25mg
Caloric Value	202cal
Sucrose	absent
Fructose	absent
Milk/meat/egg components	absent
Lactose	absent
Gluten	absent
Enzymatic activities	absent
Protein/amino acids	absent
Other allergens	absent

Physical Properties:

Appearance:	Fine white Powder
Taste:	50-60% sweet as sucrose
Ph Stability:	pH 2.0-9.0
Solubility:	100%
Humectant:	Yes

Composition:

Total Carbohydrates:	>99.5%
IMO Content:	>90%
Glucose:	<5%
Loss on dry:	≤ 4%
Heavy metals:	≤ 0.1ppm
Moisture:	≤ 5%

Microbiology:

Total Plate Count (cfu/gm)	≤3000
Yeast & mold(cfu/gm)	≤25
Eschericvhia coli	Negative
Salmonella	Negative
Staphylococcus aureus	Negative

Packing and Storage:

Packing:	25kg per bag
Storage:	Cool dry space,off floor in sealed packaging
Shelf Life:	24 months from the production date

Application:

- *Sugar Substitutes
- *Energy drinks and Bars
- *Baked Goods (Cakes,Biscuits,Pastries)
- *Dairy Products
- *Beverages and Juices
- *Confectionary
- *Jams and Jellies
- *Sauces, pudding & Dressings etc.