

ORISON CHEMICALS LIMITED
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Product name: Isomalto-Oligosaccharide (IMO Syrup)

Product introduction:

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, periodic and low-calorie sweetener.

Source material: Starch (Non-GMO)

Nutritional Data :(Typical per 100 g) on"Dry basis"		on "As Is"basis
Carbohydrates	96g	75g
Dietary Fiber	91g	68g
Resistant & non-digestible	80g	60g
Slowly Digestible	11g	8g
Polysaccharide	0g	0g
Glucose	5g	5g
Protein	0g	0g
Total Fat	0g	0g
Saturated Fats	0g	0g
Trans Fats	0g	0g
Sodium	25mg	25mg
Caloric Value	156cal	122cal
Sucrose	absent	
Fructose	absent	
Milk/meat/egg components	absent	
Lactose	absent	
Gluten	absent	
Enzymatic activities	absent	
Other allergens	absent	

Physical Properties:

Appearance:	Transparent clear pale yellow ;no particulates
Taste:	50-60% sweet as sucrose
pH Stability:	pH 2.0-9.0
Specific Gravity:	1.35-1.40

Water Activity:	~0.75
Viscosity:	7000-8000 cps(20°C)
Solubility:	100%
% °Brix:	75

Composition:

Total Carbohydrates:	>99.5%
IMO Content:	>90%
Glucose:	≤ 5%
Dried Solids:	75-76%
Ash(g/100g):	≤ 0.3
Heavy metals:	<0.5ppm
Moisture:	24-25%

Microbiology:

Total Plate Count (cfu/gm)	≤10000
Yeast & mold(cfu/gm)	≤1000
Eschericvhia coli	Negative
Salmonella	Negative
Staphylococcus aureus	Negative

Packing and Storage:

Packing:	25kgs/pail; 275kgs/drum;1400kgs/IBC
Storage:	Cool dry space, off floor in sealed packaging
Shelf Life:	12 months from the production date

Application:

- *Sugar Substitutes
- *Energy drinks and Bars
- *Baked Goods
- *Dairy Products
- *Beverages and Juices
- *Confectionary
- *Syrups and Toppings
- *Snack Foods
- *Jams and Jellies
- *Sauces, pudding & Dressings etc.