

# Isomalt and palatinose™

## Beneficial ingredients from natural sources

ISOMALT is the only sugar replacer derived from pure beet sugar. That is why it has a sugar-like taste but at the same time is toothfriendly, low glycaemic and provides only half the calories of sugar. It replaces sugar in a 1:1 ratio, is low hygroscopic and enhances flavours and colours. It enables the production of sugar-free and sugar reduced confectionery.

Also derived from sugar beet, Palatinose™ (Isomaltulose) provides full carbohydrate energy (4kcal/g), over a longer period of time, in a balanced way, resulting in a low glycaemic effect. It helps to improve fat oxidation during physical activity, leading to prolonged energy supply and being acid stable, it maintains constant osmolality – an advantage especially in sports beverages. Also, it is the first non-cariogenic sugar. Both toothfriendly and low glycaemic characteristics of BENEÓ's sugar derived ingredients isomalt and isomaltulose have been positively evaluated by EFSA.

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