
Marketing Information

Isomaltulose
NRGyloseTM



Isomaltulose

Isomaltulose, is a disaccharide made from refined sugar (sucrose) using a non-GMO bacterial strain that enzymatically rearranges the sucrose molecule by changing the glycosidic bond from [O-β-D-fructofuranosyl-(2→1)-α-D-glucopyranoside] to [6-O-α-D-glucopyranosyl] .

Isomaltulose is a naturally occurring sugar found as a constituent of honey and sugar cane extract.

Isomaltulose has a very natural sweet taste and is suitable as a non-cariogenic sucrose replacement.

GBI produces Isomaltulose from cane sugar.

GBI's Isomaltulose has passed a strict test regime and has thus obtained the "safe for teeth" seal of approval from toothfriendly international. Clinical tests conducted by the Dental Institute at the University of Zurich show that there is no risk of tooth decay with GBI's toothfriendly isomaltulose.



Isomaltulose Characteristics

Tooth Friendly

FDA clinical data show that Isomaltulose is not fermented by oral bacterial flora to an extent that might lower dental plaque pH, and generate erosion of dental enamel. Therefore the FDA has concluded that Isomaltulose doesn't promote tooth decay.

Low Glycemic Index

Isomaltulose is fully digested and therefore provides the same caloric value of 4 kcal/g as sucrose. However, Isomaltulose is digested more slowly than sucrose leading to a low glycemic response. Due to this feature, Isomaltulose is considered beneficial in products for diabetics and prediabetic dispositions.

Extended Energy Supply

Isomaltulose is digested more slowly than sucrose leading to a prolonged glucose and energy supply.

May Be Helpful for Weight Management

Recent studies show that Isomaltulose besides maintaining a sustained supply of carbohydrates in the form of glucose promotes utilization of body fat as energy source and thus improves metabolic fat oxidation in comparison to other carbohydrates.

- Mild Sweetness - A relative sweetness of approximately 0.5 compared to that of sucrose (with no aftertaste)
- Good heat stability
- Good acid stability
- Relatively low hygroscopicity – good and stable flowability

Applications of Isomaltulose

- Energy drinks
- Sports and isotonic drinks
- Diabetic products
- Candy & chocolate bars
- Dairy drinks, yoghurts
- Soft-drinks
- Cereals

NRGylose™ - Isomaltulose

NRGylose™ is the brand name of GBI's Isomaltulose products.

Source - NRGylose™ is produced from cane sugar

Non-GMO Status - NRGylose™ is a non-GMO product and no recombinant DNA technology is involved in its production.

Kosher - NRGylose™ is strictly Kosher. Kosher for Passover can be produced upon request.

ToothFreindly- NRGylose™ has passed a strict test regime and has thus obtained the "safe for teeth" seal of approval from toothfriendly international.

