

What Is Erythritol?	Specification	Properties	Application	Legal aspects
<p>IMO (Isomalto-oligosaccharides) is one kind of prebiotic that is able to improve gastrointestinal health and body health, which is derived from refined starch. IMO is a mixture of saccharides, including many saccharides like glucose, maltose, isomaltose, maltotriose, isomaltotriose, panose, maltotetraose, isomaltotetraose, etc, But its key components are isomaltose, panose, isomaltotriose, and higher branched oligosaccharides. IMO are glucose oligomers with α-D-(1,6)-linkages.</p>				

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<p>Baolingbao IMO is supplied in accordance with the current requirements of GB /T20881-2007.</p> <p>Erythritol is available in powder and liquid</p>				

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<ul style="list-style-type: none"> ² About 40-50% of sucrose sweetness ² Maillard reaction; ² Low viscosity ² Molecules are stable at baking temperature ² Moisture retaining properties in foods ² Stable in low acidity ² Works to enhance pleasant flavor; ² Add to Sweetness in sugar-reduced products; ² Non-cariogenic; ² Dose not promote cavities; ² Improves overall gastrointestinal health; ² Helps prevent constipation 				

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Food				
• Beverages				
Water				
milk				
juices				
beer				
• Dairy				
Yogurt				
Ice cream				
• Bakery foods				
Cakes				
Biscuits				
Pastries				
• Candy				
Chewing gum				
Hard candies				
Soft candies				
Jelly				
• Health food				
Gelatin capsule				
Oral liquid				
Electuary				
• Animal nutrition				
Fodder				