

Isomalt



Isomalt is a low-calorie sweetener and is half as sweet as granulated sugar. Isomalt does not dissolve as well in water, but it is very stable and does not break down as easily at high temperatures as sugar. No discolouration occurs when heated. Isomalt makes it possible to create sublime, shiny decorations.



Melting point: 141°C

Processing

- Hot and cold soluble
- Mix with spatula or whisk
- Can be mixed

Application

- Carrot cake
- Savoury preparations
- Sponge cake
- Biscuits
- Ruban
- Biscuit
- Crèmeux
- Mousses
- Bavaois

Advantages

- Low- calorie
- 50% sweetening value of sugar
- Extra crispy after processing
- Only caramelises at higher temperatures
- Decomposes less quickly than sugar at high temperature
- Moisture-resistant
- Looks like sugar
- Very stable
- Alcohol- and acid-resistant
- Sugar-free

More info & serving tips :

