

# ISOMALT

PASTRY ISOMALT

Sweetener made from sucrose and marked by high thermal stability and low humidity absorption. Useful to create long-lasting transparent shiny decorations.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01030328

## ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Soybeans



Milk

## INFO

### Description

pure crystalline isomalt for the preparation of shapes and artistic decorations for confectionery products.

**irca**  
GROUP

Extraordinary  
made simple.