

## Baking ingredient – Isomalt

Article number: 303003

Powder – highly productive  
filling quantity: 125 g

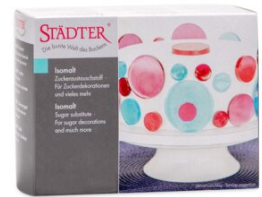
For sugar decorations and much more!

Suitable for diabetics! Vegan, lactose-free and gluten-free.

### Description

With the help of isomalt, you can create finest sugar decorations in an easy and quick way. With our baking ingredients you buy professional high-quality products. They are produced of best raw material in Germany. All products are easy to process and create a perfect baking result.

Sealed plastic container in folding box. With instructions.  
The item is excluded from the exchange.



### Manual

Processing: carefully dissolve Isomalt in a saucepan. The ideal processing temperature is 150°C. Leave to cool for approx. 1 minute after dissolving, then process.

**WARNING:** The mass gets very hot (do not give to children).

Dissolved Isomalt can be excellently dyed with food coloring paste, allowing you to create colored, transparent Isomalt. Leave liquid Isomalt to carefully cool and mould in cookie cutters. The solidified Isomalt can be carefully dissolved time and again. Do NOT overheat dyed Isomalt. (Check with sugar thermometer).

Properties: Isomalt is the only sugar substitute that is derived solely from beet sugar. It does not get moist and does not stick, liquefies at 95°C.

**SAFETY NOTE:** Follow instructions for use and information for allergy sufferers!

### Ingredients

Isomalt ST-M (E953)

Excessive consumption may produce laxative effects.

### Nutrition Facts

Nutritional value per	100 g
physiological energy value	970 kJ / 233 kcal
fat	0 g
hereof saturated fatty acids	0 g
carbohydrates	97 g
hereof sugar	0 g
protein	0 g
Natrium	0 g
salt	0 g

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