

Isomalt



AVAILABLE AT THE DONGHIA
MATERIALS LIBRARY

Isomalt is a product that is made by heating beet sugar, reducing it to disaccharide, then hydrogenating it using a catalytic converter. The end result is a sugar-like substance with lower levels of glucose than traditional sugar. Used most commonly in cake decorating, isomalt has the potential to replace resins or acrylic in model making.



CATEGORY

Pourables and Aggregates, Sugar

MANUFACTURER

Simi Cakes and Confections

MATERIAL COMPOSITION*

Beet sugar

**as reported by the manufacturer*

AVAILABLE SIZING

6 ounces

COLORS

Available in a range of colors

CERTIFICATIONS & DISCLOSURES

- Health Product Declaration (HPD)
- Declare Label
- Environmental Product Declaration (EPD)
- Safety Data Sheet (SDS)
- USDA Certified Biobased Product Label
- Other

LAST UPDATED

December 16, 2025