

## 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