

IMO

## What is IMO?

IMO is a functional food material made by enzymatic modification of starch.

This contains over 50% of isomalto oligosaccharides. Isomalto oligosaccharide exists in refined rice wine and in the traditional fermented foods such as soy sauce and soybean paste as well as in honey and fruits as nonfermentable sugar.

Application	Function
Dairy products(Lactic acid beverage, Yogurt)	Intestinal regulation
Confectionery (Soft candy)	Control of texture / Sweetness
Sauces, Soup	High quality Sweetness Resistant to heat and acid
Alcoholic beverage	High quality Sweetness Bitterness masking

## Specifications

Item	Healthligo	IMO300	IMO200
Appearance	Colorless, Clear, Viscous liquid	Colorless, Clear, Viscous liquid	Colorless, Clear, Viscous liquid
Moisture	Below 25%	Below 25%	Below 25%
pH	4.5 ~ 6.5	4.5 ~ 6.5	4.5 ~ 6.5
Isomaltooligosaccharide	Above 50%	Above 30%	Above 18%

## Properties

- Effective in lessening sweetness and improving sweet taste quality.
- Improving the intestinal condition and bowel movements.
- Suitable for processed food as hardly decomposed even in acid

## Product

**PRODUCT** Healthligo/IMO300/IMO200

**COUNTRY OF ORIGIN** South Korea

**PRODUCT GRADE** Food grade

**PACKAGE** Flexiblebag(22MT)/

Drum(280kg)/Can(24kg)

## Quality Assurance

