

ISOMALT pearl sugar

A sugar substitute derived from natural sugar, isomalt acts as a dietary fiber that sweetens.

Typical uses of isomalt:

- Sugar showpiece
- Cake decoration
- Dessert garnish
- Candies and confectionery

Isomalt is preferred over sugar because

- » it is convenient, no added water or glucose needed
- » it has a shorter cooking time
- » it does not easily turn brown
- » it has excellent resistance to humidity, does not cloud
- » it has better shining properties
- » it has a longer shelf life
- » it is more solid



MKF1827201
Premium
1 bag x 5 kg

Premium quality isomalt is clear as glass, ideal for candies and clear, uncolored showpieces.



MKFISOMALT
Economical (powder)
1 bag x 5 kg

Economical isomalt has a slight yellow tinge that is not noticeable once color is added.

Store unused isomalt in a sealed, dry container
Store sugar showpiece with silica gel for better preservation



* Prices not inclusive of GST

Working Method:

1. Cook isomalt until 140°C to add color (optional), then continue cooking to reach 180°C.
2. Cool the pan in cold water.
3. Temperature will drop to 160°C.
4. Pour onto a casting mat or Silpat to cool down.
5. Break the slates with a hammer and store in air tight container with silica gel.
6. For working, melt in microwave and pull to shining sheen.
7. Working temperature : 55°C (use proper sugar lamp).
8. Spray with PCB Varnish Spray to preserve sugar work.

Isomalt preparation, working and storage temperatures.

