

ISOMALT

Prepared at the 69th JECFA (2008), published in FAO JECFA Monographs 5 (2008), superseding specifications prepared at the 46th JECFA (1996), published in the Combined Compendium of Food Additive Specifications, FAO JECFA Monographs 1 (2005). An ADI 'not specified' was established at the 29th JECFA (1985).

SYNONYMS

Hydrogenated isomaltulose; INS No. 953

DEFINITION

A mixture of hydrogenated mono- and disaccharides whose principal components are the disaccharides:

Chemical names

6-O-alpha-D-Glucopyranosyl-D-sorbitol (1,6-GPS) and
1-O-alpha-D-Glucopyranosyl-D-mannitol dihydrate (1,1-GPM)

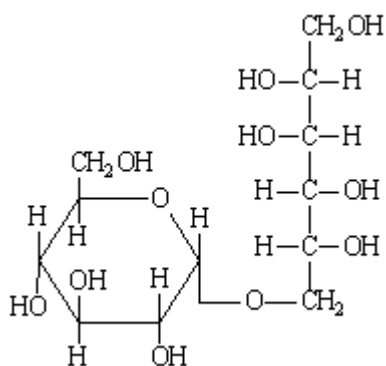
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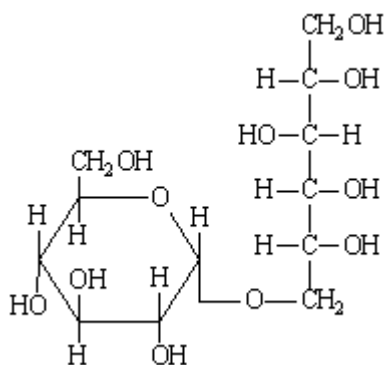
Chemical formula

6-O-alpha-D-Glucopyranosyl-D-sorbitol: $C_{12}H_{24}O_{11}$
1-O-alpha-D-Glucopyranosyl-D-mannitol dihydrate: $C_{12}H_{24}O_{11} \cdot 2H_2O$

Structural formula



6-O-alpha-D-Glucopyranosyl-D-sorbitol



1-O-alpha-D-Glucopyranosyl-D-mannitol (without molecules of crystal water)

Formula weight

6-O-alpha-D-Glucopyranosyl-D-sorbitol: 344.32
1-O-alpha-D-Glucopyranosyl-D-mannitol dihydrate: 380.32

Assay	Not less than 98% of hydrogenated mono- and disaccharides and not less than 86% of the mixture of 6-O- α -D-glucopyranosyl-D-sorbitol and 1-O- α -D-glucopyranosyl-D-mannitol on the anhydrous basis
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DESCRIPTION	Odourless, white, crystalline slightly hygroscopic substance
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FUNCTIONAL USES	Sweetener, bulking agent, anticaking agent, glazing agent
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CHARACTERISTICS

IDENTIFICATION

<u>Solubility</u> (Vol. 4)	Soluble in water, very slightly soluble in ethanol
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<u>Thin layer chromatography</u> (Vol. 4)	Passes test See description under TESTS
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PURITY

<u>Water</u> (Vol. 4)	Not more than 7.0% (Karl Fischer Titrimetric Method, "General Methods, Inorganic Components")
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<u>Sulfated ash</u> (Vol. 4)	Not more than 0.05% Test 5 g of the sample (Method I)
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<u>D-Mannitol</u>	Not more than 3% See Method of Assay
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<u>D-Sorbitol</u>	Not more than 6% See Method of Assay
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<u>Reducing sugars</u> (Vol. 4)	Not more than 0.3% Proceed as directed under <i>Reducing Substances (as glucose)</i> , Method II (under "General Methods, Organic Components"). The weight of cuprous oxide shall not exceed 50 mg.
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<u>Nickel</u> (Vol. 4)	Not more than 2 mg/kg Proceed as directed under <i>Nickel in Polyols</i> (under "General Methods, Inorganic Components").
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<u>Lead</u> (Vol. 4)	Not more than 1 mg/kg Determine using an AAS/ICP-AES technique appropriate to the specified level. The selection of sample size and method of sample preparation may be based on the principles of the methods described in Volume 4 (under "General Methods, Metallic Impurities").
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TESTS

IDENTIFICATION TESTS

Thin layer chromatography

TLC plates

TLC aluminium foils or plates of approx. 12 cm length and coated with a layer of approx. 0.2 mm, Kieselgel 60 F₂₅₄, Art. 5554, Merck, or equivalent

Reference solution

Dissolve 500 mg of each of the following sugar alcohols in 100 ml of water: Sorbitol, mannitol, lactitol, maltitol, 1-O-alpha-D-glucopyranosyl-D-mannitol (1,1-GPM), and 6-O-alpha-D-glucopyranosyl-D-sorbitol (1,6-GPS)

Test solution

Dissolve 500 mg of sample in 100 ml of water

Solvent A

Isopropanol:n-butanol:aqueous boric acid solution (25 mg/ml):acetic acid:propionic acid (50:30:20:2:16;v/v)

Solvent B

Ethylacetate:pyridine:water:acetic acid:propionic acid (50:50:10:5:5;v/v)

Detecting solutions

I 0.1% Na-metaperiodate in water (w/w)

II ethanol:sulfuric acid:anisaldehyde:acetic acid (90:5:1:1;v/v)

Procedure

Apply approximately 0.3 µl each of the reference and test solution to the bottom of the TLC plate. Dry the spots in warm air. Develop the plate to a height of 10 cm in a developing chamber containing either solvent A or solvent B. Allow the plate to dry in warm air and dip the plate for up to 3 sec into Detecting solution I.

Dry the plate in hot air. Note: The plate should be completely dry on both sides. Dip the plate in Detecting solution II up to 3 sec and dry in hot air until coloured spots become visible. Optionally, the background colour may be brightened in warm steam.

The approximate R_f values and colours of the spots on the TLC-plate of the substances specified above are described as "Compound / Colour / Solvent A(R_f) / Solvent B(R_f)". See below.

mannitol / reddish (light) / 0.36 / 0.40

sorbitol / brown / 0.36 / 0.36

GPM / blue-grey / 0.28 / 0.16

GPS / blue-grey / 0.25 / 0.13

maltitol / green / 0.26 / 0.22

lactitol / olive-green / 0.23 / 0.14

The R_f values may vary slightly depending on the commercial source of the silica gel plates.

The principal spots in the chromatogram obtained from a test solution of isomalt are similar in R_f value and colour to GPM and GPS.

PURITY TESTS

METHOD OF ASSAY

Internal standard solution

Dissolve suitable quantities of phenyl- β -D-glucopyranoside and maltitol in water to obtain a solution of about 1 mg phenyl- β -D-glucopyranoside and 50 mg maltitol per g water.

Standard solutions

Dissolve accurately weighed quantities of 1-O-alpha-D-glucopyranosyl-D-mannitol (1,1-GPM) and 6-O-alpha-D-glucopyranosyl-D-sorbitol (1,6-GPS), calculated as dry substance, in water to obtain two separate solutions having a concentration of about 50 mg per g each. Also prepare an aqueous standard solution containing approx. 1 mg mannitol and 1 mg sorbitol per g.

Sample solution

Dissolve an accurately weighed quantity of the sample (approx. 1 g) in water to obtain a concentration of about 10 g per 100 g.

Procedure

Pipet 100.0 mg of standard solution or sample solution into a glass tube fitted with a screw cap and add 100.0 mg of internal standard solution. Remove the water by lyophilization and dissolve the residue in 1.0 ml of pyridine. Add 4 mg O-benzyl-hydroxylamine hydrochloride, and cap the tube and set it aside for 12 h at room temperature. Then, add 1 ml of N-methyl-N-trimethylsilyl-trifluoroacetamide (MSTFA) and heat to 80° for 12 h shaking occasionally and allow to cool. Inject 1 μ l portions of these solutions directly into a gas chromatograph under the following operating conditions:

- Column: Fused silica HT-8 (25 m x 0.22 mm x 0.25 μ m), or equivalent
- Injector: Programmed temperature vaporizer: 30°; 270°/min to 300° (49 min)
- Detector: Flame ionization detector; 360°
- Temperature program: 80° (3 min); 10°/min to 210°; 5°/min to 350° (6 min)
- Carrier gas: Helium
- Flow rate: initial flow rate: approx. 1 ml/min at 80° and 1 atm; split flow: 25 ml/min

Approximate retention times

Hydrogenated monosaccharides:

Mannitol 19.5 min

Sorbitol 19.6 min

Internal standards:

Phenyl- β -D-glucopyranoside 26.8 min

Maltitol 33.5 min

Hydrogenated disaccharides (32 - 36 min)

1,1-GPS 33.9 min

1,1-GPM 34.5 min

1,6-GPS 34.6 min

Calculate the percentages of the individual components, w_i , in the sample according to the following formula:

$$W_i (\%) = \frac{a_i \times m_s}{F_i \times a_s \times m_{\text{ISOMALT}}} \times 100$$

where

a_i = peak area of component I ($\mu\text{V}\cdot\text{s}$)

a_s = peak area of internal standard ($\mu\text{V}\cdot\text{s}$)

m_s = mass of internal standard used for derivatization (mg d.s.)

m_{ISOMALT} = mass of sample used for derivatization (mg d.s.)

F_i = relative response factor f_i/f_s

f_i = response factor of component I: $f_i = (a_i/m_i) \times (100/\% \text{ purity})$

f_s = response factor of internal standard: $f_s = (a_s/m_s) \times (100/\% \text{ purity})$

m_i, m_s = mass of component I or internal standard used for derivatization of standard sample (mg d.s.)

(NOTE: Use maltitol as internal standard for the calculation of hydrogenated disaccharides (e.g. 1,1-GPM, 1,6-GPS) and phenyl- β -D-glucoside for the calculation of hydrogenated monosaccharides (mannitol, sorbitol). For the total of other saccharides (hydrogenated or not), subtract the sum of 1,1-GPM, 1,6-GPS, sorbitol and mannitol from 100%.)