



galenIQ™ makes
medicine taste better.

galenIQ™ – the sweet filler binder

Isomalt (Ph. Eur., BP, USP-NF, JP)

galenIQ™
a brand of beneo

The palatability enhancer.



Choosing the right filler-binder can enhance the overall taste and mouthfeel of pharmaceutical and nutraceutical products. Medicine that taste good can considerably increase the acceptance by certain patient groups like children, the elderly and people with chronic conditions. It is also of importance in the growing field of veterinary medicine.

galenIQ™ makes medicine taste better. It is a highly functional filler-binder that stands out for its well-balanced sweetness that reduces the bitter taste of APIs and helps to mask the unpleasant taste of ingredients such as plant extracts. galenIQ™ is the pharmaceutical grade of BENEÓ's Isomalt that is derived from beet sugar. Its pleasant mouthfeel is very similar to that of sucrose and it has no significant off-taste or aftertaste.

Besides its good taste, the unique morphology and ease of use of galenIQ™ open the door to the development of innovative pharmaceutical products.

Key benefits of galenIQ™.

High dilution
 Non-cariogenic
 Sugar-like, natural taste
 Chemically stable
 High flowability
 Non-hygroscopic
 Sugar-free
 Easy to use
galenIQ™
 Promotes high content uniformity
 Well-defined particle size distribution
 Different solubilities
 Soluble in water
 Suitable for diabetics
 Non-animal origin

Technical functionality in a broad spectrum of applications.

The galenIQ™ range is multi-functional. It comprises different grades of solubility with varying particle size. This makes it a highly flexible excipient. galenIQ™ can easily be applied to tablets and powdered formulas, to coat solid dosage forms and as a component in hot melt extrusion processes and liquid applications.

The excipient of choice for:



Chewable Tablet



Sachet / Stick Pack



Powder Blend



Lozenge Tablet



Probiotic Tablet



Mini Tablet



Effervescent Tablet



Wet Granulation



High Boiled Lozenge



Oil Carrier



Pan Coating



Syrup

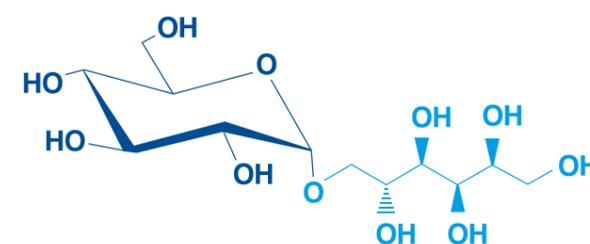
Regulatory information and quality.

BENEEO closely monitors the global regulatory framework and actively invests in research and development to strengthen the scientific foundation of galenIQ™. Thanks to being produced in a fully owned, state-of-the-art facility, our excipient complies with the highest quality and safety standards.

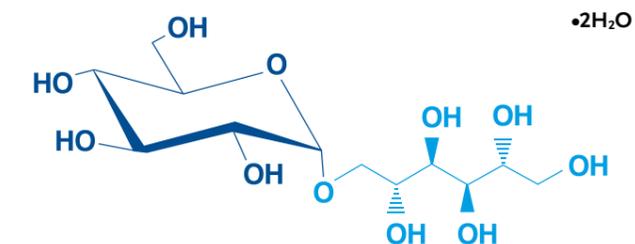
galenIQ™ is manufactured under cGMP conditions according to the IPEC-PQG requirements for pharmaceutical bulk excipients. galenIQ™ complies with the current Ph. Eur., BP, USP-NF and JP monographs for Isomalt and is approved for use in China. galenIQ™ is a white, odourless, water soluble, crystalline substance of non-animal origin, derived from sucrose.

Structural formula of Isomalt, a mixture of two disaccharide alcohols.

galenIQ™ is produced from sucrose derived from sugar beet.



6-O-α-D-Glucopyranosyl-D-sorbitol (1,6-GPS)



1-0-α-D-Glucopyranosyl-D-mannitol dihydrate (1,1-GPM)

Physical properties* of galenIQ™

	galenIQ™ 720			galenIQ™ 721			galenIQ™ 800			galenIQ™ 801			galenIQ™ 900			galenIQ™ 960			galenIQ™ 981		
Grade	agglomerated			agglomerated			milled			milled			sieved			sieved			sieved		
Preferred application	direct compression, powder blend			direct compression, powder blend			wet granulation, agglomeration			High-shear granulation, Fluid bed agglomeration			high-boiled lozenge			capsule filling, dry blend, hot melt extrusion			pan coating, syrup		
Composition GPS/GPM	1:1			3:1			1:1			3:1			1:1			1:1			3:1		
Solubility in water at 20 °C (g/100 g)	25			42			25			42			25			25			42		
Particle size distribution (µm)	d ₁₀	d ₅₀	d ₉₀	d ₁₀	d ₅₀	d ₉₀	d ₁₀	d ₅₀	d ₉₀	d ₁₀	d ₅₀	d ₉₀	d ₁₀	d ₅₀	d ₉₀	d ₁₀	d ₅₀	d ₉₀	d ₁₀	d ₅₀	d ₉₀
	95	220	360	90	210	360	5	15	45	5	15	45	660	1510	2560	270	400	530	260	520	800
Method	mechanical sieve shaker			mechanical sieve shaker			laser diffraction			laser diffraction			mechanical sieve shaker			mechanical sieve shaker			mechanical sieve shaker		
Bulk density (g/l)	410			400			500			500			850			820			780		
Total water K. F. (%)	5,0			2,9			2,7			2,6						2,3			2,8		
Loss on drying (%) (10 ⁵ pa, 7 h at 25 °C)	0,21			0,12			0,26			0,21						0,12			0,02		

* This information on average values is presented in good faith, but warranty to accuracy of results is not given. It is offered solely for your consideration, investigation and verification. Typical analysis data fall within the range of specification of galenIQ™.

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Find us on:   

BENEO is a member of the International Pharmaceutical Excipients Council (IPEC) and produces galenIQ™ under GMP conditions for pharmaceutical excipients.

Contact one of our experts for your product development with galenIQ™.



Visit our Website.

Just scan the QR code on your phone.