

D-Tagatose (CAS 87-81-0) Market Research Report 2025

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Abstracts

D-Tagatose (CAS 87-81-0) Market Research Report 2025 presents comprehensive data on D-TAGATOSE markets globally and regionally (Europe, Asia, North America etc.)

The report includes D-TAGATOSE description, covers its application areas and related patterns. It overviews D-TAGATOSE market, names D-TAGATOSE producers and indicates its suppliers.

Besides, the report provides D-TAGATOSE prices in regional markets.

In addition to the above the report determines D-TAGATOSE consumers in the market.

BAC Reports offers its clients in-depth market research of chemical industry products on the global and regional markets (North & Latin America, Asia Pacific, European Union, Russia and CIS).

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capacities and production

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existing technologies

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market forecast.

D-Tagatose (CAS 87-81-0) Market Research Report 2025 can feature:

market condition and estimations, market forecast

chemical product ranges, trademarks, analogous products, application areas

regional and global producers, consumers and traders (including contact details).

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*Please note that D-Tagatose (CAS 87-81-0) Market Research Report 2025 is a half ready publication and contents are subject to change. It only requires updating with the help of new data that are constantly retrieved from Publisher's databases and other sources. This updating process takes 5-7 business days after order is placed. Thus, our clients always obtain a revised and updated version of each report. Please also note that we do not charge for such an updating procedure. BAC Reports has information for more than 25,000 different chemicals available but it is impossible to have all reports updated immediately. That is why it takes 5-7 days to update a report after an order is received.

About

Product Name:	D-TAGATOSE
Synonyms:	D-Tagatose
CAS#:	87-81-0
Formula:	$C_6H_{12}O_6$
Molecular Weight:	180.16

D-Tagatose, also known as laevuflex, lyxo-hexulose and d-tagatopyranose, refers to a ketohexose with the molecular formula $C_6H_{12}O_6$ and molecular weight 180.15. D-tagatose exists as an odorless, white to off-white crystalline powder, which boiling point is 551.7 °C. D-tagatose is easily soluble in water and almost insoluble in ethanol. The product is produced by a two-step process. First, lactose is hydrolyzed to d-galactose and d-glucose. Then, under alkaline conditions, d-galactose is isomerized to d-tagatose by using calcium hydroxide.

D-tagatose is well known as a sweetener that is rarely obtained in nature. The product is utilized as a bulk sugar substitute, stabilizer, humectants and texturizer. D-tagatose is essential in dietetic foods as the product has low glycemic index. D-tagatose, due to its the nutritional benefits, is used in chewing gum, diet soft drinks, confectioneries, etc. D-tagatose does not impact the level of blood glucose and insulin. The product maintains a healthy digestive tract by promoting the production of butyrate and lactic acid bacteria. Besides, D-tagatose does not cause tooth decay.

D-tagatose may cause abrasive eyes damage, redness or tearing. The contact of the product with skin can hardly cause some severe health effects. Excessive exposure to d-tagatose may affect the health of people with impaired respiratory function. Prolonged or repeated inhalation of dust may result in pneumoconiosis.

D-tagatose market is covered in the study D-Tagatose (CAS 87-81-0) Market Research Report 2025. The report encompasses proper description of the product, unveils application areas, and briefly summarizes patents in the sphere. It overlooks d-tagatose market situation, names manufacturers, suppliers as well as users. The report also provides current d-tagatose prices in the market.

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