



## GOFOS<sup>TM</sup> provides functional and nutritional benefits to produce healthy and tasty products in various food applications

Consumers are constantly seeking ways to improve their diets to manage a healthier life style and benefit their physical appearance by reducing sugar and enriching their fiber intake.

As sugars are not only sweet but also provide texture, mouthfeel, bulk, flavor, and humectancy, it challenges manufactures to deliver sugar reduced products while still providing consistent taste and texture.

### WHAT IS GOFOS<sup>TM</sup>?

GOFOS<sup>TM</sup> is a sweet tasty soluble prebiotic fiber consisting high purity (min 93% / min 95%) of short chain fructo-oligosaccharides (sc-FOS).

GOFOS<sup>TM</sup> is produced from beet sugar by a proprietary unique enzymatically process, leading to the formation of GF2 (about 37%), GF3 (about 53%), and GF4 (about 10%), with guaranteed ratios.

sc-FOS is naturally found in small amounts in various vegetables and fruits. sc-FOS soluble prebiotic fiber promotes the growth and the activity of beneficia gut bacteria and helps maintaining a healthy gut.

## NUTRITIONAL FEATURES

### Sugar Reduction

GOFOS<sup>TM</sup> provides a clean sweet taste and has a synergistic effect with sweeteners

### Fiber Enrichment

GOFOS<sup>TM</sup> can be listed as a dietary fiber on nutrition facts labels, enriching your product with fiber

### Low Glycemic Index

Products consisting sc-FOS helps lower blood glucose and insulin responses

### Low Caloric Value

GOFOS<sup>TM</sup> is not absorbed in the small intestine and provides 2kcal/gr – half of carbohydrates calories

# EASILY UPGRADE YOUR PRODUCT

Thanks to its functional properties GOFOS™ provides a wide range of technical benefits and can be formulated into a wide range of applications, such as:



- 1** | Clean Sweet Taste
- 2** | 30% Sweetening Power
- 3** | High Temp Stability ( pH>4)
- 4** | Binding Contribution
- 5** | Similar Rheological Properties to Sucrose
- 6** | Improves Humectancy
- 7** | Highly Soluble
- 8** | Flavor Enhancement
- 9** | Mouthfeel Improvement
- 10** | Shelf Life Extension

## sc-FOS SCIENTIFIC EVIDENCE



Prebiotic Effect



Healthy Gut



Blood Sugar Management



Strengthens Bones



Enhances Immunity



Nutrient Absorption

## Regulatory Status

**US:** GRAS approved (GRN 000717) ,2018

**EU:** GOFOS™ is recognized as food ingredient and considered as dietary fiber

## Labeling

Fructo oligosaccharides  
Short chain fructooligosaccharides  
scFOS  
FOS

## Handling

Store in cool dry conditions

## Shelf Life

**Powder:** 24 months

**Liquid:** 4- 6 months

GOFOS™	Apperance	Fiber	D.M
<b>P95</b>	White Powder	95%	
<b>L95</b>	Pale Yellow Liquid	95%	72% / 75%
<b>L85</b>	Pale Yellow Liquid	85%	75%



## Galam's certification:

ISO9001:2015, fSSC 22,000, ISO 14001, OHSAS18001, FSMA