



## GOFOS™ dietary fiber 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 by reducing sugar and enriching their fiber intake.

Since sugars do not only provide sweetness but also mouthfeel, flavor and humectancy, it challenges manufactures to deliver sugar reduced products while still providing consistent taste and texture.



### WHAT IS GOFOS™?

GOFOS™ is a sweet tasty soluble prebiotic fiber consisting of about 95% of short chain fructooligosaccharides (sc-FOS).

GOFOS™ is produced from beet sugar by a proprietary unique enzymatic process, leading to the formation of GF<sub>2</sub> (about 37%), GF<sub>3</sub> (about 53%), and GF<sub>4</sub> (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 activity of beneficial gut bacteria and helps maintain a healthy gut.

### NUTRITIONAL FEATURES

#### Sugar Reduction

GOFOS™ provides a clean sweet taste and has a synergistic effect with intense sweeteners

#### Fiber Enrichment

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

#### Low Glycemic Index

Products containing sc-FOS help lower blood glucose and insulin responses

#### Low Caloric Value

GOFOS™ is not absorbed in the small intestine and provides 2kcal/g – half of sugars calories

## EASILY UPGRADE YOUR PRODUCT

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

**Breakfast Cereals**   **Dairy**   **Dairy Substitutes**  
**Cereal Bars**   **Ice Cream**  
**Bakery**   **Fruit Preparations**

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

## SCIENTIFIC EVIDENCE ON sc-FOS



Prebiotic Effect



Healthy Gut



Blood Sugar Management



Strengthens Bones



Enhances Immunity



Nutrient Absorption

### Regulatory Status

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

**EU:** GOFOSTM is recognized as a food ingredient and considered as dietary fiber

### Labeling

Fructo - oligosaccharides  
Short chain fructo - oligosaccharides  
sc-FOS  
FOS  
Oligofructose

### Handling

Store in cool and dry conditions

### Shelf Life

**Powder:** 24 months

**Liquid:** 4 - 6 months

GOFOSTM	Appearance	FOS	d.s
<b>P95</b>	White Powder	95%	
<b>L95</b>	Transparent Liquid	95%	72% / 75%
<b>L85</b>	Transparent Liquid	85%	75%



### Galam's Certifications:

ISO 9001:2015, FSSC 22000, ISO 14001,  
OHSAS 18001, FSMA