



-Product Specification-

GOFOS P95

Description:

- GOFOSTM is a slightly sweet soluble prebiotic fiber with a high purity (min 93%) of short chain fructo-oligosaccharide (sc-FOS).
- GOFOSTM is produced from beet sugar by proprietary unique enzymatic process, leading to the formation of GF2 (about 37%), GF3 (about 53%) and GF4 (about 10%) with guaranteed ratios.
- GOFOSTM is easily implemented into a wide range of applications to produce reduced sugar with enriched fiber products.

Appearance: White spray-dried powder

Odor: Odorless

Taste: Slightly sweet

Solubility: Highly soluble

Physical and chemical specifications

	Min	Max	Method
Dry Substance (%)	95		Karl Fisher or Vacuum Oven
FOS (Total) (%)	93		HPLC, on DS
GF2 (%from total FOS)	32	44	HPLC, on DS
GF3 (%from total FOS)	47	60	HPLC, on DS
GF4 (%from total FOS)	5	16	HPLC, on DS
Sugar (%) (Sucrose, Glucose & Fructose)		7	HPLC, on DS
pH	5.0	7.0	pH meter, 20% solution
Conductivity Ash (%)		0.1	Conductometry
Color (Icumsa)		25	Spectrophotometer 420 nm

Nutritional Data

Caloric Value (kcal/100g)	200	Calculated from the caloric value of 2.0 Kcal/g FOS
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Microbiological Parameters

Total Count (cfu/ 10g)	Max 10000	Acc. to Israeli std. 885 for Microbiological testing
Yeast (cfu/10g)	Max 50	
Mold (cfu/10g)	Max 50	
Enterobacteriaceae (cfu/10gr)	Negative	



Other Information

GMO	GOFOS TM is NON-GMO according to EC regulation No. 1829/2003/EC and 1830/2003EC, the product has a non-labeling status.
Allergens	GOFOS TM is allergen free according to EU regulations: 1169/2011 repealing directive 2001/13/EC annex IIIa, 2003/89/EC, 2006/142/EC, 2007/68/EC and ALBA list. GOFOS does not contain food additives, food colors, antioxidants, preservatives, artificial sweeteners or material of animal origin.
Labeling	Fructo oligosaccharides, Short Chain Fructo-oligosaccharides, Oligofructose, FOS, scFOS
Regulatory Data	US: GRAS approved (GRN 000717), 2018 EU: GOFOS TM is recognized as food ingredient and considered as dietary fiber Meets FCC (Food Chemical Codex) monograph for fructooligosaccharides
Shelf Life	Best used within 24 months from date of production
Storage	Store in cool and dry conditions, at temperature 15-30°C
Packaging	Available in 20kg and 25 kg paper bags with multi polyethylene lined
Certification	Kosher and Halal
Applications	Breakfast cereals, cereals bars, dairy, bakery, ice cream, fruit preparations and dairy substitute

Galam is certified according to the following standards:
ISO 9001:2015, FSSC 22000, ISO 14001, OHSAS 18001 and GMP.



Authorization

QA Technologist

Q.A. Manager