



-Product Specification-

GOFOS L85/75 GR

Description:

- GOFOSTM is a slightly sweet soluble prebiotic fiber with a high purity (min 83%) of short chain fructo-oligosaccharides (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: Colorless to pale yellow syrup

Odor: Odorless

Taste: Slightly sweet syrup

Physical and chemical specifications

	Min	Max	Method
Dry substance (%)	74	76	Karl Fisher or Vacuum Oven
Brix (20°C) (°):	73.9	75.9	Refractometer
FOS (Total) (%)	83		HPLC, on DS
GF2 (%)	30	44	HPLC, on FOS (Total)
GF3 (%)	45	57	HPLC, on FOS (Total)
GF4 (%)	5	16	HPLC, on FOS (Total)
Sugar (%) (Sucrose, Glucose & Fructose)		17	HPLC, on DS
pH	5.0	7.0	pH meter, 20% solution
Conductivity Ash (%)		0.2	Conductometry

Nutritional Data

Caloric value (kcal/100g)	170	Calculated from the caloric value of 2.0 Kcal/g FOS
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Microbiological Parameters

Total count (cfu/ 10ml)	Max 1000	UNE-EN-ISO 4833-1
Yeast (cfu/10ml)	Max 100	UNE-EN-ISO 21527-2
Mold (cfu/10ml)	Max 100	UNE-EN-ISO 21527-2
Enterobacteriaceae (cfu/10ml)	Max 10	UNE-EN-ISO 21528-2



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, sc-FOS
Regulatory Data	US: GRAS approved (GRN 000717), 2018 EU: GOFOS TM is recognized as a food ingredient and considered as dietary fiber Meets FCC (Food Chemical Codex) monograph for fructo-oligosaccharides
Shelf Life	3 months from the date of manufacture when stored under recommended conditions
Storage	IBC containers - Store in-doors, at temperature 15-25°C
Packaging	25 tons road-tankers, 1400 kg and 870 kg IBC containers
Certification	Kosher and Halal
Applications	Breakfast cereals, cereals bars, dairy, bakery, ice cream, fruit preparation and dairy substitute

Galam Iberia is certified according to the following standards:
ISO 9001:2015 and FSSC 22000

Authorization

Q.A. Manager

