



## -Product Specification-

## **GOFOS P95 PLUS**

## **Description:**

 GOFOS™ is a slightly sweet soluble prebiotic fiber with high purity (min93%/min 95%) of short chain fructooligosaccharides (sc-FOS).

 GOFOS™ is produced from beet sugar by proprietary unique enzymatically process, leading to the formation of GF2 (about 37%), GF3(about 53%) and GF4 (about 10%) with guaranteed ratios. Appearance: White spray-dried powder

**Odor:** Odorless

Taste: Slightly sweet

**Solubility:** Highly soluble

• GOFOS™ is easily implemented into a wide range of applications to produce reduced sugar with enriched fiber products.

Physical and Chemical Specifications				
	Min	Max	Method	
Dry Substance (%)	95		Karl Fisher or Vacuum Oven	
FOS (Total) (%)	95		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)		5	HPLC, on DS	
рН	5	7	pH meter, 20% solution	
Conductivity Ash (%)		0.1	Conductometry	
Color (Icumsa)		25	Spectrophotometer 420 nm	

Heavy Metals			
Arsenic (ppm)	Max 0.1	Metal scan by ICP	
Lead (ppm)	Max 0.02	Metal scan by ICP	
Cadmium (ppm)	Max 0.01	Metal scan by ICP	
Mercury (ppm)	Max 0.01	Metal scan by ICP	
Aluminum (ppm)	Max.2	Metal scan by ICP	

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







Microbiological Parameter			
Total count (cfu/ 10g)	Max 3000		
Yeast (cfu/10g)	Max 50		
Mold (cfu/10g)	Max 50		
Enterobacteriacae (cfu/100gr)	Negative		
Salmonella (cfu/750g)	Negative		
Coliforms (cfu/10g)	Negative	Acc. to Israeli std. 885 for Microbiological testing	
E. coli (cfu/10g)	Negative	Tor Wher obiological testing	
Staphylococcus aureus (cfu/10g)	Negative		
Clostridium perfringens (cfu/10gr)	Negative		
Bacillus Cereus (cfu/50gr	Negative		
Cronobacter spp. (cfu/300gr)	Negative		

Other Information		
GMO	GOFOS™ is NON-GMO according to EC regulation No. 1829/2003/EC and 1830/2003EC, the product has a non-labeling status.	
Allergens	GOFOS™ is allergen free according to EU regulations: 1169/2011 repealing directive 2001/13/EC annex Illa, 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, FOS, sc-FOS, Oligofructose	
Regulatory Data	US: GRAS approved (GRN 000717), 2018 EU: GOFOS™ is recognized as food ingredient and considered as dietary fiber	
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 25kg 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.

**QA Technologist** Q.A. Manager











