



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 manufacturers 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 fructo-oligosaccharides (sc-FOS).

GOFOS™ is produced from beet sugar by a proprietary unique enzymatic 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 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 GOFOS™ 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

- | | |
|--|----------------------------------|
| 1 Clean Sweet Taste | 6 Improves Humectancy |
| 2 30% Sweetening Power vs. Sucrose | 7 Highly Soluble |
| 3 High Temp Stability | 8 Flavor Enhancement |
| 4 Binding Contribution | 9 Mouthfeel Improvement |
| 5 Similar Rheological Properties to Sucrose | 10 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: GOFOS™ 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

GOFOS™	Appearance	FOS	d.s
P95	White Powder	95%	
L95	Transparent Liquid	95%	72% / 75%
L85	Transparent Liquid	85%	75%



Galam's Certifications:

ISO 9001:2015, FSSC 22000, ISO 14001,

OHSAS 18001, FSMA

gofos™
Makes Fibers Greater

For more information: www.gofos.com

Galam
REFINING NATURE'S RAW MATERIALS