

Organic Fructooligosaccharides



What is Organic Fructooligosaccharides?

Organic Fructooligosaccharides (FOS) is a naturally occurring soluble dietary fiber composed of fructose units. It's produced through a natural enzymatic process from organic plant sources, ensuring a clean and effective ingredient. FOS is highly valued for its ability to selectively stimulate the growth of beneficial gut flora, acting as a potent **prebiotic**. Additionally, it offers a pleasant, mild sweetness (approximately 30-50% the sweetness of sucrose) with fewer calories. We offer **Organic Fructooligosaccharides** in two versatile forms to meet diverse manufacturing requirements: **powder** and **syrup**.



Unlock the exceptional benefits of **Organic Fructooligosaccharides (FOS)**, a natural, short-chain carbohydrate renowned for its powerful prebiotic properties and mild sweetness. Derived from organic plant sources, our FOS is a highly effective dietary fiber that selectively nourishes beneficial gut bacteria, promoting digestive health and overall well-being. Our **Organic Fructooligosaccharides** are an ideal solution for manufacturers aiming to develop healthier, more functional products that cater to the growing consumer demand for gut-friendly ingredients.

Specifications

Parameter	Details
Source	Organic Jerusalem artichoke
Extraction Method	Hot water extraction, enzymatic hydrolysis
Appearance	Off-white fine powder
FOS Content	≥95% (DP 2-8, HPLC)
Moisture	≤5%
Solubility	Fully soluble in water
Sweetness	30-50% of sucrose
Glycemic Index (GI)	1 (negligible impact on blood sugar)
Shelf Life	24 months

Key Features

- **Powerful Prebiotic Fiber:** Selectively fermented by beneficial gut bacteria (Bifidobacteria and Lactobacilli), supporting a balanced and healthy gut microbiome.
- **Promotes Digestive Health:** Contributes to improved bowel regularity and can alleviate occasional digestive discomfort.
- **Mild Sweetness, Reduced Calories:** Offers a gentle sweetness (around 30-50% of sucrose) with a lower caloric impact, aiding in sugar reduction strategies.
- **Low Glycemic Index:** Digested and absorbed slowly, resulting in a minimal impact on blood sugar levels, suitable for blood sugar-conscious formulations.
- **Enhanced Mineral Absorption:** Studies suggest FOS can improve the absorption of certain minerals like calcium and magnesium.
- **Non-GMO & Organic Certified:** Sourced from certified organic ingredients, ensuring a clean label and meeting consumer demand for natural products.
- **High Solubility:** Both forms exhibit excellent solubility, allowing for seamless integration into various liquid and semi-liquid formulations.
- **Versatile Functionality:** Suitable for a broad spectrum of food, beverage, and supplement applications without affecting product viscosity or texture significantly.

Application

Our **Organic Fructooligosaccharides (FOS)** products are highly versatile and find extensive use across various industries:

- **Nutraceuticals & Dietary Supplements:**
 - Prebiotic supplements (standalone or in blends) for gut health.
 - Fiber-fortified protein powders, meal replacements, and functional blends.
 - Digestion support formulas and weight management products.
- **Food & Beverage:**
 - **Dairy & Plant-Based Products:** Ideal for yogurts, fermented drinks, ice creams, and dairy-free alternatives to add prebiotic fiber and mild sweetness.
 - **Baked Goods & Cereals:** Enhances fiber content in breads, cookies, muffins, and breakfast cereals; improves texture and moisture retention.
 - **Confectionery:** Used in sugar-reduced candies, chocolates, and chewing gum.

- **Snack Foods:** Incorporated into granola bars, protein bars, and functional snack bites for fiber enrichment and binding properties.
- **Beverages:**
 - **Powder:** Perfect for powdered drink mixes, functional coffees, teas, and instant beverages for fiber and subtle sweetness.
 - **Syrup:** Excellent for ready-to-drink beverages, fruit juices, functional drinks, and liquid supplements for easy blending and consistent sweetness.
- **Infant Nutrition:**
 - Used in some infant formula and baby food products to mimic the prebiotic effect of human milk.

Why Choose Our Organic Fructooligosaccharides for Your Business?

Partnering with us for your **Organic Fructooligosaccharides** needs ensures you receive a high-quality, functional ingredient that meets stringent industry demands:

- **Certified Organic Purity:** Our FOS is derived from organic sources, guaranteeing a clean label and compliance with organic product standards.
- **Proven Prebiotic Efficacy:** Leverage the well-documented health benefits of FOS to enhance the functional appeal of your products.
- **Superior Quality & Consistency:** We adhere to rigorous quality control measures, ensuring a consistent product profile batch after batch for reliable manufacturing.
- **Versatile Formats:** Offering both **powder** and **syrup** provides the flexibility to choose the ideal form factor for your specific production processes and end-product requirements.
- **Robust Supply Chain:** We maintain a reliable and scalable supply chain, capable of fulfilling bulk orders efficiently and consistently.
- **Technical Expertise:** Our team can provide comprehensive data sheets, Certificates of Analysis (CoAs), and technical guidance to support your R&D and regulatory compliance.

FAQs

Q: What is the typical fiber content of your Organic Fructooligosaccharides?

A: Our **Organic Fructooligosaccharides** powder typically contains a high percentage of dietary fiber, usually ranging from 95% or higher (dry basis). The syrup form also has a very high fiber content, adjusted for its liquid concentration. Specific details are provided on our CoAs.

Q: How does FOS compare to other prebiotic fibers like Inulin or GOS?

A: FOS is a well-established prebiotic similar to inulin but with shorter chains, which can lead to different fermentation profiles in the gut. All three (FOS, Inulin, GOS) are recognized for their prebiotic benefits, and the choice often depends on specific formulation goals and desired fermentation kinetics.

Q: Is Organic FOS stable under heat and acidic conditions?

A: **Organic Fructooligosaccharides** are generally stable under typical food processing conditions, including moderate heat and acidic environments. However, extreme conditions might lead to some degradation, which should be tested in specific applications.

Q: What is the shelf life and recommended storage for bulk quantities?

A: Our **Organic Fructooligosaccharides** generally have a shelf life of 24 months from the manufacturing date when stored in a cool, dry place, away from direct sunlight and moisture, in their original sealed packaging. Specific recommendations for bulk storage will be detailed with your order documentation.

Q: Is your Organic FOS non-GMO and allergen-free?

A: Yes, our **Organic Fructooligosaccharides** are certified non-GMO and are generally considered allergen-free, as they are not derived from common allergenic sources like dairy, soy, gluten, or nuts.

Packing

