

# Organic Xylooligosaccharides Powder



## What is Organic Xylooligosaccharides Powder?

**Organic Xylooligosaccharides Powder** is a soluble prebiotic fiber derived from organic non-GMO corn cobs, ideal for dry blends and supplements. **We also supply Organic Xylooligosaccharides Syrup**, a liquid concentrate with easy mixability for beverages and functional foods.



## Key Highlights

## 1. Prebiotic Efficacy:

1. **Clinically Proven:** Stimulates bifidobacteria growth at  $\geq 90\%$  purity.
2. **Low Calorie:** 1.5 kcal/g (powder) and 2.2 kcal/g (syrup).

## 2. Clean Processing:

1. **Powder:** Spray-dried, no carriers or anti-caking agents.
2. **Syrup:** Enzymatic hydrolysis, no chemical solvents.

## 3. Certified Quality: USDA Organic, EU Organic, Non-GMO Project Verified, Kosher, Halal.

## Specifications

Parameter	XOS Powder	XOS Syrup
Source	Organic non-GMO corn cobs	Same as Powder
Processing	Enzymatic hydrolysis + spray-dry	Enzymatic hydrolysis + ultrafiltration
Form	White crystalline powder	Clear amber viscous liquid
XOS Content	$\geq 95\%$ (DP 2-6)	$\geq 70\%$ (w/w)
Dry Solids	$\geq 98\%$	75-78% (adjustable)
Solubility	Instant in water ( $\geq 99\%$ )	Fully miscible
pH	5.0-6.5	4.0-5.0
Viscosity	-	500-800 cP (25°C)
Packaging	25kg kraft bags	20kg HDPE drums
Shelf Life	24 months	12 months

## We also supply:

- **Custom DP Profiles:** Adjust degree of polymerization (DP 2-4 for fast fermentation).
- **Blends:** Pre-mixed with FOS or GOS for synbiotic formulations.

## Key Features & Benefits

- **Gut Health:** Increases bifidobacteria by 10x at 1.4g/day (clinical studies).
- **Sugar Reduction:** 30-50% sweetness of sucrose; masks off-notes in low-sugar products.
- **Heat Stability:** Stable up to 160°C (powder) and 120°C (syrup).
- **Allergen-Free:** Gluten-free, dairy-free, and vegan-friendly.

## Applications

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- **Powder:**
  - **Supplements:** Capsules, tablets, and powdered drink mixes.
  - **Bakery:** Fiber-enriched breads, cookies, and cereals.
- **Syrup:**
  - **Beverages:** Prebiotic juices, functional waters, and plant-based milk.
  - **Dairy:** Yogurt, kefir, and infant formula.
- **Shared Uses:** Pet food, clinical nutrition, and sugar-free confectionery.

## Certifications & Quality Assurance

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- **Organic:** USDA, EU 834/2007, JAS.
- **Purity:** Heavy metals (Pb <0.1ppm, As <0.05ppm), residual solvents <10ppm.
- **Microbial:** Total plate count <1,000 CFU/g; pathogens absent.

## Why Choose Us?

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- **Vertical Integration:** Control from corn cob sourcing to enzymatic processing.
- **Technical Support:** Free prebiotic activity testing (in vitro fermentation models).
- **Sustainability:** Zero-waste production (corn cobs repurposed as biofuel).

## FAQs

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### Q: Can I substitute powder with syrup 1:1?

A: No – syrup has 25-28% water. Use 1.3g syrup ≈ 1g powder (adjust for dry solids).

**Q: Is XOS safe for diabetics?**

A: Yes - low glycemic impact (GI = 2) and clinically tested for blood sugar management.

**Q: How to prevent syrup crystallization?**

A: Store at 15-25°C; add 1-2% glycerin as a stabilizer if needed.

**Q: Does XOS cause bloating?**

A: Minimal at ≤5g/day due to high bifidobacteria selectivity.

**Packing**

