

Organic Fructooligosaccharides



What is Organic Fructooligosaccharides?

Organic Fructooligosaccharides (FOS) are **certified organic, non-GMO** prebiotic fibers derived from **organic sugarcane or chicory root** via enzymatic hydrolysis. These short-chain fructans selectively nourish beneficial gut bacteria (e.g., *Bifidobacteria*), enhance mineral absorption, and replace sugar in low-glycemic formulations. Available in **powder** and **syrup** formats, they cater to diverse applications in functional foods, beverages, and nutraceuticals. Certified USDA Organic, vegan, and gluten-free.

Specification

Parameter	FOS Powder	FOS Syrup
Dietary Fiber Content	≥95% (dry basis)	≥75% (wet basis)

Parameter	FOS Powder	FOS Syrup
Appearance	White to off-white free-flowing powder	Clear to pale amber viscous liquid
Moisture Content	≤5%	≤25%
Solubility	Fully soluble in hot/cold water	Fully miscible in aqueous solutions
Brix	-	70-75°
Viscosity	-	200-500 cP at 25°C
pH (10% solution)	5.0-7.0	4.5-6.5
Particle Size	80-120 mesh	-
Packaging	1kg, 5kg, 25kg resealable bags	5kg jugs, 25kg pails, 200kg drums
Shelf Life	24 months	18 months

Key Features & Benefits

- **Prebiotic Efficacy:** Stimulates bifidobacteria growth by 20-30% (clinically proven).
- **Low Glycemic Impact:** GI ≤ 1, suitable for diabetics and keto diets.
- **Clean Label:** Free from GMOs, allergens, and artificial additives.
- **Synergistic Blends:** Combine with probiotics, stevia, or inulin for enhanced functionality.
- **Global Certifications:** USDA Organic, EU Organic, Non-GMO Project Verified, Halal/Kosher.

Applications

1. Organic FOS Powder

- **Bakery:** Reduces sugar in cookies, bread, and gluten-free snacks while adding fiber.
- **Nutritional Supplements:** Encapsulated prebiotics for gut health supplements.
- **Infant Formula:** Mimics prebiotic benefits of human milk oligosaccharides (HMOs).

2. Organic FOS Syrup

- **Beverages:** Sweetens functional drinks, kombucha, and plant-based milk alternatives.
- **Dairy Products:** Enhances texture and fiber content in yogurts and ice creams.
- **Sauces & Condiments:** Replaces corn syrup in ketchup, BBQ sauces, and dressings.

Why Choose Us?

1. **Dual-Format Solutions:** Optimize for dry or liquid formulations.
2. **Quality Assurance:** Tested for purity, heavy metals, and microbial safety (ISO 22000).
3. **Sustainable Sourcing:** Ethically produced from organic, non-GMO crops.
4. **Customization:** Adjust sweetness, viscosity, or blend with other fibers.
5. **Regulatory Compliance:** Meets FDA GRAS, EFSA, and FSSC 22000 standards.

FAQs

Q: Is FOS safe for children?

A: Yes! Organic FOS is GRAS-approved and gentle for infants and toddlers.

Q: Can FOS replace sugar in beverages?

A: Yes—syrup provides 30-50% sweetness of sugar while adding prebiotic fiber.

Q: Does FOS cause bloating?

A: Start with small doses ($\leq 5\text{g/day}$) to allow gut adaptation.

Q: Is the syrup suitable for vegan products?

A: Absolutely! Both formats are plant-based and vegan-friendly.

Q: Do you offer private labeling?

A: Yes! Custom branding available for powder and syrup.

Packing



Want to learn more about this product or have any questions?

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