

Organic Mannooligosaccharides



What are Organic Mannooligosaccharides?

Organic Mannooligosaccharides (MOS) are meticulously produced through a specialized enzymatic hydrolysis process from the cell walls of 100% pure, organically certified *Saccharomyces cerevisiae* yeast. This careful process liberates and purifies the mannan-oligosaccharide compounds, which are then gently dried into a fine, free-flowing powder. The organic certification guarantees that the yeast source is cultivated and processed without synthetic pesticides, herbicides, GMOs, or artificial additives, aligning with strict clean-label and natural ingredient standards.

Organic MOS is highly valued for its dual action as a potent **prebiotic** and an **immune modulator**. As a prebiotic, it resists digestion in the upper gastrointestinal tract and selectively ferments in the colon, fostering the growth of beneficial gut flora like *Bifidobacteria*. Beyond this, MOS has a unique molecular structure that allows it to bind to harmful bacteria (pathogens) with Type-1 fimbriae, effectively preventing them from adhering to the intestinal wall and facilitating their excretion from the body. This dual mechanism contributes significantly to maintaining a balanced gut microbiome, enhancing gut barrier integrity, and providing comprehensive immune support. With its excellent functional properties and neutral taste, our **Organic MOS** is the ideal ingredient for manufacturers

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seeking to deliver targeted gut and immune health benefits in modern, clean-label formulations.

Specifications

Attribute	Details
Common Names	Organic MOS, Organic Mannan-Oligosaccharides, Organic Yeast MOS
Source	100% Organic Saccharomyces cerevisiae Yeast Cell Wall
Processing	Enzymatic hydrolysis, purification, drying
MOS Content	Typically ≥60% (as total Mannooligosaccharides), customizable options available
Appearance	Fine, light beige to off-white powder
Flavor	Mild, neutral, slightly sweet
Texture	Fine, uniform powder
Solubility	Good solubility in water
Moisture Content	Max 8%
pH (1% solution)	5.0-7.0
Microbiological Purity	Meets international food safety standards (e.g., E. coli, Salmonella absent, low yeast/mold)
Heavy Metals	Low levels, compliant with international regulations

Key Features

- Advanced Prebiotic Action: Selectively nourishes beneficial gut bacteria (*Bifidobacteria*, *Lactobacilli*), promoting a healthy and balanced gut microbiome crucial for overall well-being.
- **Immune System Modulation:** Directly interacts with the immune system within the gut, supporting a robust immune response and enhancing natural defenses.

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- Pathogen Binding Properties: Unique molecular structure allows MOS to bind to and help remove harmful bacteria from the intestinal tract, preventing their colonization and supporting gut integrity.
- **Supports Gut Barrier Function:** Contributes to a stronger intestinal barrier, which is vital for preventing the leakage of toxins and allergens into the bloodstream.
- **Organic & Clean Label:** Certified organic and non-GMO, free from synthetic pesticides, herbicides, and artificial additives, meeting the strict demands of health-conscious consumers.
- **Mild Flavor & Excellent Functionality:** Has a neutral to mildly sweet taste, integrating seamlessly into various formulations without altering sensory profiles. Offers good solubility and stability across different food matrices.
- Allergen-Friendly: Naturally free from common allergens such as gluten, dairy, soy, and nuts, making it a highly inclusive ingredient for diverse dietary needs.

Applications

Our **Organic Mannooligosaccharides (MOS)** is an incredibly valuable and in-demand ingredient for a multitude of B2B applications across the nutraceutical, functional food, and beverage industries:

- Nutraceuticals & Dietary Supplements:
 - Primary ingredient in gut health supplements, immune support formulas, and daily wellness blends (capsules, tablets, powdered mixes).
 - Used in synergistic blends with probiotics for enhanced synbiotic effects.

Functional Beverages:

• Enriching functional drink mixes, prebiotic waters, fermented beverages (e.g., kombucha, kefir), and smoothies for targeted gut and immune benefits.

• Functional Foods:

- Incorporated into health bars, snack bites, cereals, and baked goods for fiber fortification and immune support.
- Can be used in plant-based yogurts and dairy alternatives.

• Animal Nutrition / Pet Supplements:

 Increasingly used in high-quality pet foods and supplements for digestive and immune health in companion animals.

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Why Choose Our Organic Mannooligosaccharides?

Partnering with us for your **Organic Mannooligosaccharides (MOS)** needs ensures a cutting-edge, high-demand ingredient that addresses critical consumer health trends:

- **Next-Gen Prebiotic:** Offer a differentiated prebiotic that not only feeds good bacteria but also helps manage less desirable ones, providing a more comprehensive gut health solution.
- **Dual Gut & Immune Benefits:** Capitalize on the growing consumer awareness of the gut-immune axis with an ingredient that supports both vital systems.
- Guaranteed Organic Certification: Our MOS adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Quality & Purity:** Our meticulous production processes and stringent quality control guarantee a reliable, pure, and safe product batch after batch, meeting the highest international food safety standards.
- Robust & Scalable Supply Chain: As a dedicated B2B supplier, we offer dependable sourcing and
 the capacity to meet your production demands, from small to bulk orders, efficiently and
 consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: How does Organic Mannooligosaccharides (MOS) differ from other prebiotics like FOS or GOS?

A: While FOS (Fructooligosaccharides) and GOS (Galactooligosaccharides) primarily act as fuel for beneficial bacteria, **MOS** has a unique dual mechanism. In addition to being a prebiotic, its specific molecular structure allows it to bind to certain harmful bacteria in the gut, aiding in their removal and contributing to a healthier gut environment. MOS also has a more direct impact on immune modulation.

Q: Is Organic MOS heat stable for various food processing methods?

A: Yes, **Organic MOS** is generally stable under typical food processing conditions, including heat. Its structure allows it to maintain its beneficial properties in a wide range of applications, from baking to

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beverage pasteurization.

Q: What's the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Mannooligosaccharides (MOS)** typically has a shelf life of **24 months** from the manufacturing date when stored in a cool, dry place (below 75°F / 24°C), away from direct sunlight and moisture, in its original sealed, airtight packaging.

Q: Is your Organic MOS derived from a gluten-containing source?

A: No, our **Organic MOS** is derived from the cell walls of organic *Saccharomyces cerevisiae* yeast, which is naturally **gluten-free**. This makes it an excellent choice for gluten-free product formulations.

Q: Can Organic MOS be combined with probiotics in formulations?

A: Absolutely. **Organic MOS** can be synergistically combined with probiotics to create **synbiotic products**. This combination provides both the beneficial bacteria (probiotics) and the selective fuel (prebiotic MOS) they need to thrive, leading to enhanced gut health benefits.

Packing



Envie d'en savoir plus sur ce produit ou vous avez des questions ?

Voir la page du produit: Organic Mannooligosaccharides

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