

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

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 <i>Saccharomyces cerevisiae</i> Yeast Cell Wall
Processing	Enzymatic hydrolysis, purification, drying
MOS Content	Typically $\geq 60\%$ (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.

- **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.

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

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



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