

Organic Xylooligosaccharides



What are organic Xylooligosaccharides?

Organic Xylooligosaccharides (XOS) are meticulously produced through a proprietary enzymatic hydrolysis process from 100% pure, organically certified plant sources, typically non-GMO corn cobs, birch, or other suitable plant fibers. This precise process breaks down xylans into short-chain xylooligosaccharides. The resulting product is then carefully purified and either dried into a fine powder or concentrated into a viscous syrup. The organic certification guarantees that the raw materials are cultivated and processed without synthetic pesticides, herbicides, GMOs, or artificial additives, aligning with strict clean-label and natural ingredient standards.

Organic XOS stands out among prebiotics due to its high efficiency at very low dosages (often effective at 1-2 grams per day). It acts as a highly selective fuel source, bypassing digestion in the upper gastrointestinal tract and reaching the large intestine intact, where it is preferentially fermented by beneficial *Bifidobacteria* and *Lactobacilli*.

- **Organic XOS Powder:** The purified liquid is gently dried into a fine, free-flowing powder, ideal for supplements, dry mixes, and functional foods.

- **Organic XOS Syrup:** The concentrated liquid remains in its viscous syrup form, offering excellent solubility and moisture-retention properties, perfect for beverages, bars, and certain confectionery items.

Both forms of **Organic XOS** offer a mild, slightly sweet taste and excellent stability across various processing conditions, making them versatile for integrating into a wide array of functional products without impacting sensory profiles. Our **Organic XOS** is the ideal choice for manufacturers seeking to deliver targeted digestive health, immune support, and enhance overall product quality with a clean and transparent ingredient.

Specifications

Attribute	Organic XOS Powder	Organic XOS Syrup
Common Names	Organic Xylooligosaccharides Powder, Organic XOS Powder, Organic Xylo-Oligosaccharides	Organic Xylooligosaccharides Syrup, Organic XOS Syrup, Organic Xylo-Oligosaccharides
Source	100% Organic Plant Fiber (e.g., non-GMO corn cob, birch)	100% Organic Plant Fiber (e.g., non-GMO corn cob, birch)
Processing	Enzymatic hydrolysis, purification, drying	Enzymatic hydrolysis, purification, concentration
XOS Content	Typically $\geq 70\%$, $\geq 95\%$ (dry basis), or custom options	Typically $\geq 70\%$ (dry basis), or custom options
Appearance	Fine, white to off-white, free-flowing powder	Clear to pale yellow, viscous liquid
Flavor	Mild, neutral, slightly sweet	Mild, neutral, slightly sweet
Sweetness Level	Approx. 30% of Sucrose	Approx. 30% of Sucrose
Caloric Value	Approx. 2.0 kcal/g	Approx. 2.0 kcal/g (on dry basis)
Solubility	Good	Excellent, highly soluble in water

Attribute	Organic XOS Powder	Organic XOS Syrup
Moisture Content	Max 6%	Max 30%
Brix Value	N/A (Powder)	Typically 70-75° Brix
pH (1% solution)	3.0-7.0 (stable across wide pH)	3.0-7.0 (stable across wide pH)
Microbiological Purity	Meets international food safety standards	Meets international food safety standards
Heavy Metals	Low levels, compliant with international regulations	Low levels, compliant with international regulations

Key Features

- **Highly Effective Low-Dose Prebiotic:** XOS is effective at much lower daily dosages (typically 1-2 grams) compared to other prebiotics like FOS or GOS, making it cost-effective and easier to incorporate without causing digestive discomfort.
- **Precision Gut Microbiome Modulation:** Selectively stimulates the growth of beneficial *Bifidobacteria* and *Lactobacilli* in the colon, leading to a balanced and diverse gut flora crucial for overall health.
- **Enhanced Immune Function:** A healthy gut microbiome supported by XOS contributes significantly to a robust immune system, influencing the body's natural defenses.
- **Improved Nutrient Absorption:** By promoting a healthy gut environment, XOS can indirectly support better absorption of essential nutrients.
- **Mild Sweetness & Low Calorie:** Offers a subtle, natural sweetness (about 30% of sucrose) with a lower caloric value, allowing for sugar reduction in formulations.
- **Excellent Stability:** Maintains its prebiotic efficacy across a wide range of pH levels and processing temperatures, ensuring functional benefits in diverse product matrices.
- **High Solubility:** The **syrup** form offers exceptional solubility, ideal for clear beverages, while the **powder** dissolves well for dry applications.
- **Organic & Clean Label:** Certified organic and non-GMO, free from synthetic pesticides, herbicides, and artificial additives, aligning with strict consumer demands for pure and transparent ingredients.

- **Allergen-Friendly:** Naturally free from common allergens such as gluten, dairy, soy, and nuts, making it a highly inclusive ingredient.

Applications

Our **Organic Xylooligosaccharides (XOS) Powder** and **Syrup** are incredibly versatile and in-demand ingredients for a multitude of B2B applications across the nutraceutical, functional food, and beverage industries:

Organic XOS Powder Applications:

- **Nutraceuticals & Dietary Supplements:** Primary ingredient in **gut health formulas, immune support blends**, weight management powders, and daily wellness supplements (capsules, tablets, powdered mixes). Ideal for low-dose, high-impact formulations.
- **Dry Mixes:** Protein powder blends, meal replacement shakes, and functional cereal blends for fiber enrichment.
- **Baked Goods & Snacks:** Incorporated into functional cookies, energy bars, and snack bites for prebiotic benefits without significant sweetness impact.

Organic XOS Syrup Applications:

- **Functional Beverages:** Preferred for ready-to-drink functional waters, prebiotic drinks, fruit juices, and fermented beverages due to its excellent solubility and neutral flavor.
- **Dairy & Plant-Based Products:** Yogurts, fermented milks, plant-based milks, and frozen desserts for gut health fortification.
- **Liquid Supplements:** As a base for liquid nutraceuticals or elixirs requiring prebiotic benefits.

Why Choose Our Organic Xylooligosaccharides?

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

- **Leader in Precision Prebiotics:** Offer a highly effective, low-dose solution for targeted gut microbiome modulation, setting your products apart.
- **Guaranteed Organic Certification:** Our XOS adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Versatile Formats:** Offering both **powder** and **syrup** provides maximum flexibility for your diverse product development needs, ensuring optimal functionality in various matrices.

- **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 Xylooligosaccharides (XOS) differ from other prebiotics like FOS or Inulin?

A: **Organic XOS** is unique for its **high efficacy at low doses** (often 1-2g/day) and its **high selectivity** in stimulating *Bifidobacteria* and *Lactobacilli*. While FOS and Inulin are also effective prebiotics, XOS can achieve similar or superior benefits with smaller serving sizes, potentially leading to less digestive discomfort for some consumers.

Q: Is Organic XOS stable under heat and acidic conditions for beverage applications?

A: Yes, **Organic XOS** demonstrates excellent stability across a wide range of pH levels (typically 3.0-7.0) and is highly stable under typical food processing temperatures, making it ideal for pasteurized beverages and other heat-treated products.

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

A: Our **Organic XOS Powder** typically has a shelf life of **24 months**, and **Organic XOS Syrup** typically has a shelf life of **12-18 months** from the manufacturing date. Both should be stored in a cool, dry place (below 75°F / 24°C), away from direct sunlight and moisture, in their original sealed, airtight packaging.

Q: Is your Organic XOS produced from non-GMO sources?

A: Yes, as a certified organic product, our **Organic XOS** is inherently **Non-GMO**, as it is derived from organically cultivated plant fibers (e.g., non-GMO corn cobs, birch).

Q: Can Organic XOS be combined with probiotics?

A: Absolutely. **Organic XOS** is an excellent companion to probiotics, forming **synbiotic combinations**. It acts as a selective food source for probiotic strains, enhancing their survival and activity in the gut, leading to more pronounced and synergistic health benefits.

Packing



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

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