

Xylooligosaccharides



What are Xylooligosaccharides?

Xylooligosaccharides (XOS)—also known as XOS prebiotic, xylo-oligo sugar, or xylo oligosaccharide sweetener—are functional prebiotic fibers naturally derived from plant-based xylan sources such as corn cobs or hardwood. With outstanding digestive stability and high selectivity toward beneficial gut bacteria, XOS promotes intestinal health, enhances immunity, and supports overall well-being.

We offer two forms of Xylooligosaccharides to meet diverse formulation needs:

- **XOS Powder** - free-flowing, easy to blend, and ideal for dry mixes and powders.
- **XOS Syrup** - highly soluble and suitable for liquid formulations and beverages.

Specifications

Item	XOS Powder	XOS Syrup
Appearance	White to off-white powder	Light yellow to colorless syrup

Item	XOS Powder	XOS Syrup
XOS Content	≥ 70%	≥ 70%
Moisture (%)	≤ 5.0	≤ 30.0
Solubility	Excellent in water	Completely soluble
pH (10% sol.)	3.5 – 6.5	3.5 – 6.5
Sweetness (vs. sucrose)	~40%	~40%
Shelf Life	24 months	18 months
Packaging	20kg bag / 25kg drum	25kg / 280kg drum or IBC tank

Key Highlights

- 100% prebiotic fiber
- Available in **powder** and **syrup** forms for versatile applications
- Enhances gut microbiota balance and promotes digestive health
- Low calorie, low glycemic index, and mild sweetness
- Heat- and acid-stable for various processing conditions

Key Features & Benefits

- **Prebiotic Functionality:** Selectively stimulates the growth of Bifidobacteria and Lactobacillus.
- **Digestive Wellness:** Supports intestinal function and nutrient absorption.
- **Formulation Flexibility:** Powder form suits solid products; syrup form integrates seamlessly into liquids.
- **Clean Label Ingredient:** Naturally derived, allergen-free, non-GMO, and vegan.
- **Synergistic Compatibility:** Works well with other prebiotic fibers such as FOS, GOS, and inulin.

Applications

- **Functional Beverages:** Prebiotic drinks, juices, and fermented beverages.
- **Dietary Supplements:** Capsules, tablets, and prebiotic blends.
- **Bakery & Confectionery:** Health bars, gummies, and low-sugar baked goods.

- **Dairy & Yogurt Alternatives:** Enhances texture and probiotic activity.
- **Infant & Senior Nutrition:** Promotes digestive comfort and gut health balance.

Certifications & Quality Assurance

- Non-GMO, Vegan, Halal & Kosher Certified
- Manufactured under ISO, HACCP, and GMP Standards
- Fully traceable from raw material to final product

Why Choose Us

We specialize in Xylooligosaccharides (XOS) with consistent purity and proven prebiotic performance. Our dual-format supply—**powder and syrup**—gives manufacturers flexibility to meet diverse formulation demands, from beverages to nutritional supplements.

We ensure every batch meets strict certification and quality assurance standards for a clean, effective, and stable prebiotic ingredient.

FAQs

Q: How does Xylooligosaccharides (XOS) differ from other prebiotics like FOS or Inulin?

A: **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 XOS stable under heat and acidic conditions for beverage applications?

A: Yes, **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 **XOS Powder** typically has a shelf life of **24 months**, and **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 XOS produced from non-GMO sources?

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

Q: Can XOS be combined with probiotics?

A: Absolutely. **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



For more information, please visit our website:

<https://www.bio-starch.com/products/xylooligosaccharides/>