



gofos[™]
Makes Fibers Greater

WHAT IS GOFOS[™]?

GOFOS[™] is a sweet prebiotic fiber that provides functional benefits to produce healthy and tasty products in various food applications.



Consumers are constantly looking for ways to improve their diets and lead a healthier lifestyle by reducing sugar and enhancing fiber intake.

GOFOS[™] contributes sweetness as well as palatability, flavor, and moisture, enabling manufacturers to manage the challenges of delivering low-sugar products that provide consistent flavor and texture, together with functional characteristics.



Sugar reduction

GOFOS[™] provides 30% sweetening power vs. Sucrose, and a caloric index of 2 kcal/g.



Fiber enrichment

GOFOS[™] can be listed as dietary fiber on the label, enriching your product with fiber.



Prebiotic effect

GOFOS[™] provides a proven prebiotic effect at a low dose of 2.5gr / day.

Galam



Easily improve your application with GOFOS™

- Clean label
- Sweet and pure taste
- Organoleptic properties similar to sucrose
- Synergistic with intense sweeteners
- Stable in high temperatures
- Highly soluble
- Enhances and increases flavors



Thanks to its functional properties, **GOFOS™** provides a wide range of technical advantages and can be formulated in a wide variety of applications.

Applications:

- Dairy products
- Confectionery
- Sport Nutrition
- Premix
- Bakery
- Ice cream

Scientific evidence

- Healthy gut
- Prebiotic effect
- Supports the immune system
- Improves absorption of Calcium/Magnesium (bone health)
- Helps in blood sugar management



Galam's Certifications:

ISO 9001:2015, FSSC 22000,
ISO 14001, ISO 45001, Non GMO Project
FSMA, GMP KOSHER / HALAL

