



FOS Oligo-syrups

A range of custom-made syrups, containing sugars and prebiotic fiber fructooligosaccharide (FOS)

Offering complete prebiotic fiber and sweetening solutions, Galam's tailor-made **FOS oligo-syrups** are the perfect nutritional choice for dairy, cereals and bakery applications.

Technical Information

Appearance: Transparent syrup

Concentration (Bx): 70-75

FOS (%): 5-60

Major Benefits

- ✓ Prebiotic fiber, promotes healthy digestive and immune functions
- ✓ Improves body, mouthfeel and flavor perception
- ✓ Masks aftertaste of high intensity sweeteners
- ✓ Increases consistency of structure in "chewy" nutritional bars

Typical Syrups

	FOS	Glucose	Sucrose	Applications
Oligosyrup 46	46%	11%	43%	Ice-cream, yogurt
Oligosyrup 25	25%	10%	65%	Cookies
Oligosyrup 35	15%	40%	45%	Cereal bars

Shelf life: Six months from the date of production, when stored in cool and dry conditions (15-30°C)

Kosher certified