



FrieslandCampina 

Ingredients

Vivinal® GOS Syrup Organic



product data sheet

Vivinal GOS Syrup Organic is a liquid galacto-oligosaccharide ingredient. Scientific studies have shown positive effects of oligosaccharides, among which galacto-oligosaccharides, on growth of bifidobacteria^{1,2}, stool consistency^{3,4}, bowel function and transit time^{5,6}, support of natural defences⁷⁻¹⁰ and mineral absorption¹¹⁻¹³.

Organic nutrition

Vivinal GOS Syrup Organic contributes to growing consumer awareness of infant health and of the importance of food security, animal welfare and environmental sustainability.

Product characteristics

Vivinal GOS Syrup Organic is an organic ingredient rich in non-digestible galacto-oligosaccharides (GOS), produced from high quality organic-certified lactose using a proprietary enzymatic production technology.

Application

Vivinal GOS is an ingredient that is used around the globe. Vivinal GOS Syrup Organic is an ideal addition to organic infant and follow-on formula and growing-up milk.

Scientific studies have shown positive effects of oligosaccharides, among which GOS, on growth of bifidobacteria^{1,2}, stool consistency^{3,4}, bowel function and transit time^{5,6}, support of natural defences⁷⁻¹⁰ and mineral absorption¹¹⁻¹³.

The taste of Vivinal GOS Syrup Organic can be characterized as slightly sweet. Vivinal GOS Syrup Organic is heat and acid stable and has excellent solubility properties. These properties make application possible in a wide product range such as organic infant and follow-on formula and growing-up milk.

Certification

Vivinal GOS Syrup Organic is produced in infant formula grade facilities and has been certified in accordance with EU, USDA NOP and China GB/T19630 organic standards.

DOMO[®]

This information is intended for industrial customers only and not intended for consumers.

Provisional typical analysis*

Chemical

Dry matter (dm)	75%
Galacto-oligosaccharides	59% on dm
Nitrogen	max. 0.1% on dm
Sulphated ash	max. 0.5% on dm
Lactose	21% on dm
Glucose	19% on dm
Galactose	1% on dm
Nitrite	max. 2 ppm on dm
pH	3.6

Microbiological

Total plate count 30°C	max. 500 cfu/g
Enterobacteriaceae	absent in 1 g
E.coli	absent in 5 g
Yeasts	max. 15 cfu/g
Moulds	max. 15 cfu/g
Staphylococci coagulase-positive	absent in 1 g
Salmonella	absent in 125 g

Sensory

Appearance	yellowish to light brown syrup
Taste	slightly sweet

Minerals (mg/100g)

Calcium	max. 45
Sodium	max. 25
Magnesium	max. 10
Potassium	max. 35
Phosphorus	max. 25

Nutritional

Energy (kcal/100g)**	240
Total fat (g/100g)	0
Saturated (g/100g)	0
Trans (g/100g)	0
Cholesterol (mg/100g)	0
Total carbohydrate (g/100g)	75.2
Galacto-oligosaccharides (g/100g)	44.3
Lactose (g/100g)	15.8
Glucose (g/100g)	14.3
Galactose (g/100g)	0.8
Fibre (g/100g)**	30.6
Total Protein (g/100g)	0

DP composition (on weight percentage of oligosaccharide)

DP2 (other than lactose) (%)	31
DP3 (%)	38
DP4 (%)	18
DP5 (%)	8
DP6 and higher (%)	5
Total (%)	100

* Please refer to the specifications for guaranteed limits.

** According to EU legislation (EU/1169/2011).

As with any organic material, there may be some variation in the nutritional composition. The preceding values are being supplied to aid in development work, but should not be used solely to determine nutrient labelling. Analysis of nutrients as they occur in final products may be required by the Code of Federal Regulations, Title 21; section 101.9.

References

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Potential consumer benefits are not to be considered as health claims. They should be considered as potential leads that might be developed into health claims complying with the local legal requirements.

FrieslandCampina Domo
Central office
Stationsplein 4
3818 LE Amersfoort
The Netherlands
Tel: +31 (0)33 713 33 33

FrieslandCampina Ingredients
Regional sales office Asia-Pacific
3 Temasek Avenue
#11-01 Centennial Tower
Singapore 039190
Tel: +65 6580 8163

FrieslandCampina Ingredients
Regional sales office China
2506, West tower of Twin Towers
B12 Jianguomenwai Ave. Chaoyang Dist.
Beijing, 100022, China
Tel: +86 10 6566 6099

FrieslandCampina Ingredients
Regional sales office North America
61 S. Paramus Road, Suite 422
Paramus, NJ 07652, USA
Tel: +1 201 655 7786

FrieslandCampina Ingredients
Regional sales office Latin America
Rua dos Canários 65
Vinhedo, SP
13280 000 Brasil
Tel: +55 19 38866820

Please visit www.domo.nl, www.vivinalgos.com or email info.domo@frieslandcampina.com

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