



FrieslandCampina 

Ingredients

product data sheet

Vivinal® GOS Powder Maltodextrin

Vivinal GOS Powder Maltodextrin is a galacto-oligosaccharide ingredient with maltodextrin as a carrier. 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.

Product characteristics

Vivinal GOS Powder Maltodextrin is an ingredient containing galacto-oligosaccharides (GOS). It is produced from high quality lactose using a proprietary enzymatic production technology. This product is spray-dried with maltodextrin and is perfectly suitable for dry blending.

Application

Vivinal GOS Powder Maltodextrin is used world-wide as an ingredient in standard and premium infant formulas, follow-on formulas 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. Next to oligosaccharides, Vivinal GOS Powder Maltodextrin also contains maltodextrin, which is a widely used source of carbohydrates in the infant nutrition industry.

The taste of Vivinal GOS Powder Maltodextrin can be characterized as sweet. Vivinal GOS Powder Maltodextrin is heat and acid stable and has excellent solubility properties.

Packaging

Vivinal GOS Powder Maltodextrin is packed in a multiple layered paperbag with a polyethylene inner liner with net content of 25kg.

Shelf life and storage conditions

Vivinal GOS Powder Maltodextrin is stable during long-term storage. Both the oligosaccharide content and the product characteristics making Vivinal GOS Powder Maltodextrin unique remain unchanged (no degradation) for at least 18 months when stored under clean, dry and dark conditions and separated from strongly odorous materials.

DOMO[®]

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

Vivinal® GOS

Powder Maltodextrin

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Typical analysis*

Chemical

Dry matter (dm)	97%
Galacto-oligosaccharides	28.5%
Maltodextrin	48.5%
Protein	Max. 0.1%
Sulphated ash	Max. 0.3%
Lactose	10.1%
Glucose and Galactose	9.7%
Nitrite	Max. 0.5 ppm

Microbiological

Total plate count 30°C	Max. 1,000 cfu/g
Enterobacteriaceae	Absent in 10 x 10g
E. coli	Absent in 10g
Yeasts	Max. 50 cfu/g
Moulds	Max. 50 cfu/g
Staphylococci coagulase-positive	Absent in 1g
Salmonella	Absent in 1,500g
Cronobacter	Absent in 300g
Bacillus cereus	Max. 100 cfu/g

Sensoric

Appearance	White homogeneous powder
Taste	Sweet

Nutritional

Energy (kcal/100g)**	349
Total fat (g/100g)	0
Saturated (g/100g)	0
Trans (g/100g)	0
Cholesterol (mg/100g)	0
Total carbohydrate (g/100g)	97
Galacto-oligosaccharides (g/100g)	28.5
Maltodextrin (g/100g)	48.5
Lactose (g/100g)	10
Glucose (g/100g)	9.5
Galactose (g/100g)	0.5
Fibre (g/100g)**	19.7
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.

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