

What Is Erythritol?	Specification	Properties	Application	Legal aspects
<p>Galacto-oligosaccharides(GOS) occur naturally in human milk. GOS are soluble non-digestible carbohydrates, structured as chains of galactose with a glucose end-piece. GOS are produced through the enzymatic conversion of lactose. During an enzymatic process, lactose is first cut in glucose and galactose. After cutting, the enzyme builds sugar strings of different lengths from galactose with one glucose unit. Comprised of di-, tri-, tetra-, penta-, and hexasaccharides, mainly consisting of galactose units.</p>				

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<p>Baolingbao GOS is supplied according to the current requirements of Q/BLB 00075-2013</p> <p>GOS is available in powder and liquid.</p>				

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<ul style="list-style-type: none"> • Prebiotic • Dairy origin • Low calorie • Low GI • Non-Cariogenic • High solubility • Natural • 1/3 as sweet as sucrose • Heat and acid stability • Relief of constipation • Support of natural defences • Stimulation of growth of bifidobacteria • Improvement of mineral absorption • Closer to breast milk • Satiety & Weight management • Improvement of cholesterol levels • Reducing bowel disorders 				

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Food				
• Infant nutrition				
Infant formulas				
Baby juice				
• Dairy products				
Milk drinks				
0 fat yogurt				
Yogurt				
Milk				
Bavarois				
• Beverages				
Fruit drinks,				
Sports drinks				
Lactobacillus beverage				
• Bakery				
Bread				
Cakes				
Cookies				
• Candy				
Chewing gum				
Chocolate				
Jelly				
Health food				
Protein powder				
Force-fed nutrition				
Others				
Daily chemical field				
Animal nutrition				
Jam				