

What Is Erythritol?	Specification	Properties	Application	Legal aspects
<p>FOS (Fructose-oligosaccharides) is a mixture of oligosaccharides (GF2, GF3, GF4) which are composed of fructose units connected by β (2-1) links. These molecules are terminated by a fructose unit. The total number of fructose or glucose units (Degree of Polymerization or DP) of oligofructose ranges mainly between 2 and 4.</p>				

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<p>Baolingbao fructose-oligosaccharides is supplied in accordance with the current requirements of GB/T 23528-2009.</p> <p>Fructose-oligosaccharides is available in powder and liquid.</p>				

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<ul style="list-style-type: none"> ² Sweetness of FOS is 0.3-0.6 times of sucrose ² 1.5Kcal/g calories ² Soluble in water and more soluble than sucrose ² Not crystallize, precipitate or leave a dry or sandy feeling in the mouth ² Viscosity is relativity higher than sucrose ² Prebiotic ² Proliferation intestinal probiotics ² Promote intestinal health ² Enhance the absorption of mineral 				

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Food				
• Beverages				
Soft drinks				
Dairy drinks				
Solid beverage				
• Dairy				
Milk				
Formula milk				
Yogurt				
Ice cream				
Cheese				
• Bakery foods				
Cakes				
Biscuits				
Pastries				
• Candy				
Chewing gum				
Soft candies				
Jelly				
• Health food				
Protein powder				
Chewable tablets				
Oral liquid				
Foods for special dietary uses				
Daily chemical field				
Makeup remover				
Cream				
Other				
Clinical nutrition				
Drug				