



BIOLIGO™ GL 5700 IMF I1300400

BIOLIGO™ GL 5700 IMF is synthesized from food-grade lactose in the transgalactosylation reaction using β-galactosidases from microorganism and complies with the definition of galacto-oligosaccharide (GOS). It is sold in a syrup form with 57% minimum GOS content.

Chemical and Physical Properties*

	Min.	Max.
pH	2.8	3.8
Viscosity (Brookfield), 25° C, cps	1000	5000
Galacto-oligosaccharides, %db	57.0	-
Lactose, %db	-	17.5
Glucose, %db	-	22.0
Galactose, %db	0.8	-
Solids %	74.0	-
Ash, Sulphated %	-	0.3
Arsenic, (as As ₂ O ₃), ppm	-	1.0
Lead, ppm	-	1.0
Nitrite, mg/kg	-	2.0
Nitrogen, %	-	0.032

Physical Appearance

	Typical
Color	Clear or Pale Yellow Syrup
Form	Viscous Liquid

Microbiological Limits*

	Max.
Total Plate Count, cfu/g	300
Yeast, cfu/g	50
Mold, cfu/g	50
<i>E. coli</i> /25g	Negative
<i>Salmonella</i> /375g	Negative
Coliforms/25g	Negative
<i>Staphylococcus aureus</i> /25g	Negative
<i>Enterobacteriaceae</i> /25g	Negative
<i>Bacillus cereus</i> /25g	100
<i>Cronobacter spp.</i> /333g	Negative
<i>Shigella</i> /25g	Negative
<i>Streptococcus hemolyticus</i> /25g	Negative
<i>Staphylococci coagulase-positive</i> /25g	Negative

Nutritional Data/100 g

	Typical
Calories, kcal (US ¹)	304
Calories, kcal (Canada ²)	239
Total Carbohydrate, g	75.9
Dietary Fiber, g	32.4
Simple Sugars, g	26.6
Other Carbohydrate, g	16.9
Sodium, mg	0

¹based on 4 kcal/g for soluble fiber

²based on 2 kcal/g for fibre

Not a significant source of fat, cholesterol, protein, vitamins, or other minerals.

Certification*

Kosher pareve
Halal

Packaging and Storage

BIOLIGO™ GL 5700 IMF is packaged in 24kg tin can, 250kg drum, or 1.2 ton IBC. BIOLIGO™ GL 5700 IMF should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for BIOLIGO™ GL 5700 IMF is 18 months from the date of manufacture.

Regulatory Data

Source Milk Lactose

United States

FDA GRAS Notifications GRN 285 and 286
Labeling Galacto-oligosaccharides, GOS

Canada

CFDA Unstandardized Food
Approved Dietary Fibre

*Proposed limits pending final product approval. Specifications are subject to change

Effective Date: October 21, 2019

Next Review Date: October 21, 2022

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr, 1600 – 90 Burnhamthorpe Road, West
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9 Canada
U.S.A. 905.281.7950
708.551.2600

www.ingredion.com

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2019.