

gofosTM
Makes Fibers Greater



Galam
REFINING NATURE'S RAW MATERIALS

About Us



A privately-owned company, headquartered in Kibbutz Maanit -located in central Israel.

For over 80 years Galam has refined the best of nature's raw materials producing and supplying high quality sweetening solutions, starches, pregels and nutritional & specialty ingredients.

Galam master's technologies relevant to sugar production and refining including enzymatically processes

Product development, engineering design, customer support & applications are our core competences

Our dedicated teams of expert technologists, engineers & product managers will accompany and support you through product introduction in the market

Galam is a world leader manufacturer of sugar -based crystalline fructose and syrups

Divisions Operations

Food and Beverage
Pet Food
Animal Nutrition
Industry

Portfolio

Sweeteners
Starches
Nutritional ingredients

Production Plants, blending facilities and application laboratories

Israel
Germany
Spain

Galam I.D

Sales (US \$): ~130 mil

Owner: FIMI Opportunities Funds

Active Customers: ~ 600

Employees: ~ 260

Worldwide Selling to more than 40 countries



International Presence

Production sites



Presence in over 40 countries worldwide

GOFOS™

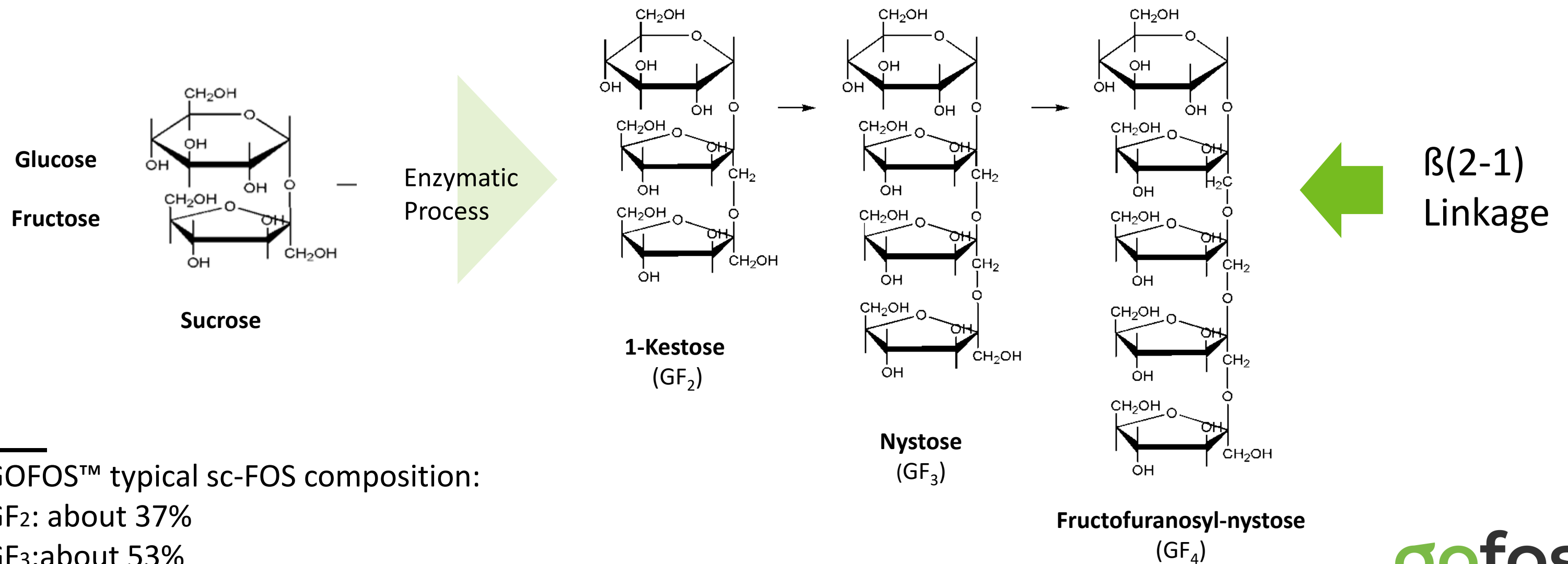
- 1** | GOFOS™ is a **sweet** soluble **prebiotic** fiber
- 2** | GOFOS™ is a Non-Digestible Oligosaccharide (NDO)
Belongs to the *Fructan* family
- 3** | GOFOS™ is a highly effective soluble prebiotic fiber –
(2.5g/day)
- 4** | sc-FOS naturally found in small amounts in various vegetables
and fruit such as onions, garlic, bananas, asparagus, etc.

(4g of sc-FOS = 22 bananas or 15 onions)



GOFOS™

- GOFOS™ has a high purity of about 95% of short chain fructo-oligosaccharides (sc-FOS)
- Produced from beet sugar by a proprietary unique enzymatic process, leading to the formation of GF₂, GF₃ and GF₄ with guaranteed ratios



GOFOS™ typical sc-FOS composition:

GF₂: about 37%

GF₃: about 53%

GF₄: about 10%

Applications for GOFOS™



Food



Nutraceuticals



Infant formula



Pet Food



Animal Nutrition



**Clinical Nutrition
(Meal Replacement)**

GOFOS™ - Regulations and Labeling

01

Food Ingredient

Recognized as an ingredient
in almost all countries

02

USA

GRAS approved
FSMA approved
AAFCO- meet the regulation
requirements

03

EU

Not a novel food
No E-number classification
FEED catalog-approved

04

Food Chemical Codex

Meets FCC monograph for
Fructo-oligosaccharides

05

NON-GMO Allergen-Free Kosher/Halal

06

Labeling

Fructo-oligosaccharides
Short Chain Fructo-
Oligosaccharides
FOS
sc-FOS
Oligofructose

GOFOS™ Product Range

GOFOS™	Appearance	Fiber	d.s
P95	White powder	95%	
L95	Pale yellow liquid	95%	72% / 75%
L85	Pale yellow liquid	85%	75%



GOFOS™ Features



Nutritional Features



Multi-Functional Fiber



Health Benefits

Nutritional Features

- **Fiber Enrichment**
- **Low Caloric Contribution- 2kcal/g**
- **Low Glycemic Index**
- **Sugar Reduction**



GOFOS™ - Metabolism



GOFOSTM - A promising tool for sugar reduction

1 | Same organoleptic properties as sucrose - simple implementation

2 | Sweetening power \approx 30% compared to sucrose

3 | Low caloric value 2kcal/g

4 | Low Glycemic index



5 | Clean sweet taste profile (no after taste)

6 | Bulking agent

7 | Synergistic effect with intense sweeteners

8 | Flavors enhancement



Multi-Functional Fiber

gofosTM
Makes Fibers Greater

Multi-Functional Fiber

Flavors Enhancement

- Fruity
- Vanilla
- Chocolate

Humectant

Maintain texture
soft and chewy

Low Water Activity

Shelf-life extension

Highly Soluble

Does not create
gel structure

Binding Agent

Add volume,
texture and
firmness

Clean Sweet Taste

No after taste

Stability at High

Temperatures

- Pasteurization
- Extrusion
- UHT



GOFOS™ in Food Applications



Cereal Bars

- Binder properties
- Improves texture & crispiness
- Shelf life extension
- Sugar reduction
- Caloric reduction
- Fiber enrichment



Ice Cream

- Improves mouth feel & texture
- Enhanced fruity tastes
- Improves “scoop ability”
- Masking HIS off tastes
- Fiber enrichment
- Sugar reduction
- Calorie reduction



Bakery Products

- Substitute for CHO
- Improves crunchiness
- Shelf life extension
- Synergy with intense sweeteners
- Moisture retention
- Sugar reduction
- Fiber enrichment
- Calorie reduction

GOFOS™ in Food Applications



Dairy Products

- Improves mouth feel
- Improves taste
- Masks HIS off-tastes
- Fiber Enrichment
- Sugar reduction
- Calorie reduction



Breakfast Cereals

- Suitable for extruded products and coatings
- Improves crunchiness
- Synergy with intense sweeteners
- Fiber enrichment
- Sugar reduction
- Calorie reduction



Non-Dairy Products

- Improves mouthfeel
- Fiber enrichment
- Sugar reduction
- Calorie reduction



Fruit Preparations for Low-Fat Yoghurts

- Fruit preparations containing up to 20% FOS are easily produced

Prebiotic - Definition

GOFOS™ is a prebiotic fiber

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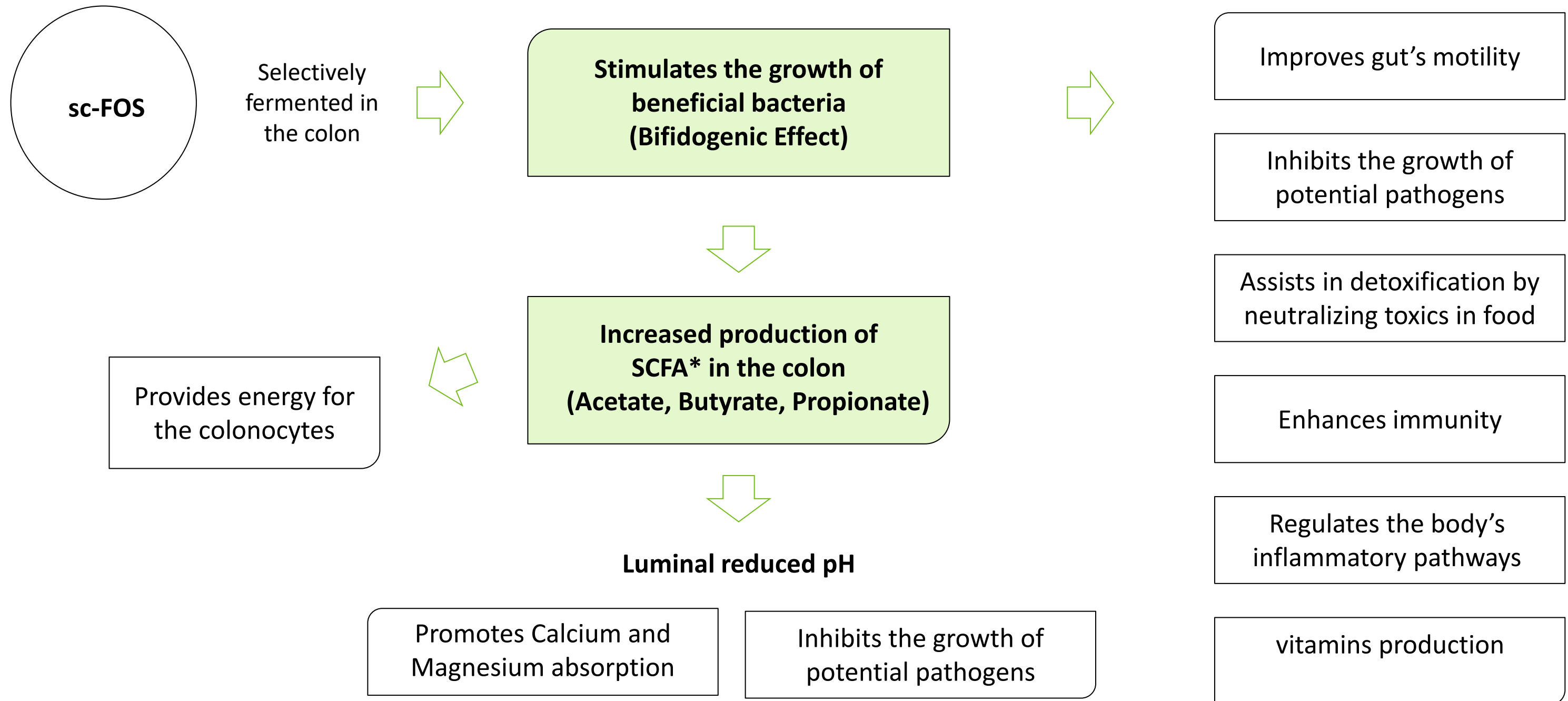
A substrate that is selectively utilized by host microorganisms conferring a health benefit”



INTERNATIONAL
SCIENTIFIC ASSOCIATION
OF
PROBIOTICS AND PREBIOTICS™



Prebiotic Effect - Primary and Secondary Consequences with sc-FOS



*Short-Chain Fatty Acids

Thank You

