VITALUS

VITAGOS™
Powering a Vital Gut



CONSUMERS WANT GUT HEALTH. BUT FIBRE GRAMS ALONE ARE NO LONGER ENOUGH.

'63% of consumers are actively trying to improve gut health with dietary fibre — yet most products still rely on commodity fibres that add bulk without targeting the microbiome.'

(Innova Market Insights & FoodNavigator, 2026)

THE CHALLENGE

- Not all fibres selectively nourish beneficial gut bacteria
- Many functional fibres can be challenging to formulate with, affecting taste, texture, processing ease, or stability over shelf life

WHY GUT HEALTH MATTERS

GUT HEALTH = GATEWAY TO OVERALL HEALTH & WELLNESS.

Imbalances in gut microbiota have been linked to various health conditions, and microbiome composition changes with age, affecting health outcomes across the lifespan.

INTRODUCING VITAGOS™
A BETTER WAY TO DELIVER DIGESTIVE WELLNESS

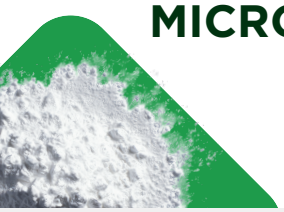
- Milk-derived dietary fibre that **selectively nourishes** beneficial gut bacteria to support digestive balance and a healthy gut microbiome.
- Enables a wide range of applications through its clean taste, excellent solubility, stability through processing and shelf-life, and low inclusion levels with minimal caloric contribution.

✓ GRAS

✓ KOSHER

✓ HALAL

HOW VITAGOS™ SUPPORTS THE MICROBIOME



- Selectively feeds Bifidobacteria species, key beneficial gut bacteria
- Positively impacts immune system development and function, especially in infants and young children
- May enhance absorption of essential nutrients such as calcium and iron, particularly for women and adolescent girls
- Supports gut transit and stool consistency, acting as a soluble fibre

THE SCIENCE BEHIND VITAGOS™

Galacto-oligosaccharides (GOS) are non-digestible carbohydrates produced from lactose, the sugar found in milk. Their structure resembles some oligosaccharides naturally occurring in human milk oligosaccharides (HMO). GOS resists digestion in the upper gastrointestinal tract and is fermented in the colon, selectively stimulating the growth of beneficial bacteria, particularly Bifidobacteria species.



WINNING FORMATS

Food and beverage applications that fit healthy everyday lifestyles.
Accepted as a source of dietary fibre by Health Canada & holds GRAS status (GRN No. 1076)

READY TO DRINK | YOGHURT | BAKERY | SNACKS | INFANT / GROWING UP

VITAGOS™ FORMULATION SPECIFICATIONS

DIETARY FIBRE	VITAGOS IF 5571 (Syrup): 30 g per 100 g VITAGOS IF 5692 (Powder): 45 g per 100 g Accepted as a source of dietary fibre by Health Canada
CALORIC VALUE (attributed to dietary fibre)	2 kcal/g, compared with 4 kcal/g for standard carbohydrates
SWEETNESS	Approximately one-third the sweetness of sucrose; clean and neutral taste profile
STORAGE STABILITY	24 months in a clean, dry, odour-free environment at 2–25°C

HOW GOS COMPARES

	TECHNICAL CHARACTERISTIC	VITAGOS™	INULIN	FOS
FUNCTIONAL BENEFITS	pH Stability	Stable at pH 3–7	Unstable at acidic conditions	Less stable at acidic conditions
	Heat Stability	Up to 120 °C, ⩾30 min, pH 3–7	Up to 60 °C, ⩾30 min, pH >3	Up to 60 °C, ⩾30 min, pH >3
	Solubility	Highly soluble (>750 g/L)	Less soluble (120 g/L at 25 °C)	Highly soluble
HEALTH BENEFITS	Stability Through Upper Digestive Tract	★ ★	★ ★	★
	HMO Structure Similarity	★ ★		
ACCESSIBILITY		Consistent	Crop/seasonality dependent	

WHY PARTNER WITH US?

PREMIUM QUALITY:
Produced in FSSC 22000-certified facilities. Also available in certified organic.

TWO FORMATS:
VITAGOS™ Syrup and VITAGOS™ Powder — suited to liquid and dry formulation needs.

CUSTOMISABLE CONCENTRATIONS:
Choose the GOS concentration that fits your specific formulation requirements.

TECHNICAL SUPPORT:
Comprehensive formulation guidance provided by our applications and technical team.

GLOBAL REACH:
30+ years of experience delivering premium speciality dairy ingredients worldwide.

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View all references here:
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