



Saigao Group

Fructo-oligosaccharide(FOS)

Product Classification:FOS 55%,FOS 95%

PRODUCT INTRODUCTION

Fructo-oligosaccharide(FOS), is also known as Fucto-oligo, it directly enters into large intestine without being digested and absorbed by human body, and in intestine it rapidly promotes reproduction of bifidobacterium and other probiotics, so it is also called "Bifidus Factor"

FUNCTION

- Promoting reproduction of Bifidobacterium
- Preventing hot-gas and getting
- Improving the function of intestine, preventing constipation
- Enhancing immunity and resisting disease
- Promoting the absorption of minerals
- Preventing tooth decay, reducing the occurrence of oral ulceration
- Beauty action, lowering blood fat





PHYSICAL PROPERTIES

- ☑ Soluble dietary fiber, good solubility
- ☑ Good thermal stability under neutral condition, no maillard reaction
- ☑ High water activity, inhibition of starch aging, prolonging shelf life
- ☑ Good taste, delicate taste, improving product flavor
- ☑ Good moisturizing, increasing product crispness

As a function factor, FOS can be applied to dairy products, beverage, candy cake, livestock, meat products and aquatic. Moreover, FOS is also a first choice food for patients with diabetes.

REGULATIONS PERMIT

In China, Ministry's No. 11 Announcement of 2009 authorizes FOS as a new nutritional fortifiers.

In USA, FDA's Announcement of 2012 authorize FOS sucrose, supplemented as nutrition fortifier

In Japan, authorizes FOS as specific health food

In USA, FDA validates FOS as a safe class (GRAS) of food ingredient

GB23528-2009

Item	Liquid		Powder		
	55	95	55	95	
Water/(g/100g)	≤	—	—	5.0	
Dry matter (solids) / %	≥	75	—	—	
pH	—	—	4.5-7.0	—	
Total FOS (on dry matter) /%, (w/w)	≥	55	95	55	95
Conductivity Ash,%	≤	—	0.4	—	
Chroma / %	≤	0.2	—	—	
Light transmittance / %	—	85	—	—	
Total Aerobic Count(CFU/g)	≤	—	1000	—	
Total Coliform(MPN/100g)	≤	—	3	—	
Mould(CFU/g)	≤	—	25	—	
Yeast(CFU/g)	≤	—	25	—	



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Isomalto-oligosaccharide

Product Classification: IMO-500, IMO-900

PRODUCT INTRODUCTION

With refined tapioca, organic tapioca as raw material, through the enzyme, after liquefaction, concentration, drying and a series of processes and gained white powder products, can promote bifidobacterium of the body significantly and have the functions of water soluble dietary fiber, low caloric value, prevent dental caries etc., so it is a kind of functional oligosaccharide used widely.

FUNCTION

Regulate intestinal flora, reduce the amount of Clostridium perfringens

Relaxing bowel

Healthy Tooth: Low caries

Promote mineral absorption

Help to improve immunity





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PHYSICAL PROPERTIES

- ☑ Sweet and pure
- ☑ The acid and heat stability
- ☑ The end of the reduction group, can occur Maillard reaction
- ☑ Viscosity close to the same concentration of sucrose solution
- ☑ Isomalto-oligosaccharide is applied to health products, dairy products, candy, biscuit and baking food.

REGULATIONS PERMIT

- China: Isomalto-oligosaccharide is used as food ingredients
- Japan: Isomalto-oligosaccharide is used as a special food ingredient for health care
- United States: Isomalto-oligosaccharide GRAS application has been proposed, is undergoing FDA review
- Korea: Isomalto-oligosaccharide is also used as food ingredients

GB20881-2007

Item	IMO Syrup	IMO Powder	IMO Syrup	IMO Powder
IMO content (dry basis) / %	≥ 90		50	
IG2 + P + IG3 content (dry matter) / %	≥ 45		35	
Dry matter (solids) / %	≥ 75	—	75	—
Water/(g/100g)	≤ —	5	—	5
pH	4.0-6.0			
Light transmittance / %	≥ 85		80	—
Solubility / %	≤ —	99	—	99
Ash(Sulphate)/%	≤ 0.1			
Total Aerobic Count(CFU/g)	≤ 1000			
Total Coliform(MPN/100g)	≤ 3			
Mould(CFU/g)	≤ 25			
Yeast(CFU/g)	≤ 25			
Pathogen	—			

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Polydextrose

Product classification : Ordinary, Sugar free

PRODUCT INTRODUCTION

Polydextrose is a kind of water-soluble dietary fiber. Randomly bonded condensation polymers of glucose with some sorbitol end-groups, and with citric acid or phosphoric acid residues attached to polymers by mono or diester bonds. They are obtained by melting. It is white or off-white powder, soluble in water easily, the solubility is 70%. Soft sweet, no special taste. It has health care function and can supply the human body with Water - soluble dietary fiber.

FUNCTION

Increase the volume of feces, enhance bowel movement, reduce the risk of intestinal cancer, etc. , combined with the removal of bile acids in vivo, lower serum cholesterol significantly, cause the feeling of satiety easily, can significantly reduce blood glucose levels after meal



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注重细节 提升管理



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PHYSICAL PROPERTIES

- ☑ Can replace sugar and fat in food and improve food texture and taste
- ☑ Taste fresh, easy to release the food flavor. In various applications, have the function of improving the food flavor.
- ☑ Widely recognized as a good source of dietary fiber
- ☑ Prebiotics which can improve the digestive tract health
- ☑ Low blood glucose response, metabolism does not need insulin, suitable for diabetic patients
- ☑ Satiety, help control body weight, apply to consumers who want to control the calorie and fat intake.
- ☑ Good toleration.

Because of its low heat, stability, high tolerance characteristics, can be widely used in a variety of food, especially in low-energy, high fiber and other functional foods.

REGULATIONS PERMIT

57 countries approved the use of polydextrose.

Japan's Ministry of Health approved the use of polydextrose as food, not food additives.

China has ratified.

GB25541-2010

Item	Index	
	Polydextrose	Sugarless Polydextrose
Polydextrose Content (on dry matter) /%, (w/w)	≥	90.0
Water, w/%		4.0
pH	2.5~7.0	5.0~6.0
Sulfate Ash,w/%	≤	0.3 2.0
1,6-Dehydration-D-Glucose,w/%	≤	4.0
Glucose+Sorbitol,w/%	≤	6.0
5-Hydroxymethylfurfura, w/%	≤	0.1 0.05
Lead(Pb)/(mg/kg)	≤	0.5

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Resistant Dextrin

Product Category: powder, liquid

PRODUCT INTRODUCTION

Non-GMO natural corn starch, under acidity conditions and heating decomposition can get low molecular weight soluble glucan. White or light yellow (liquid), Can be soluble in water. It can lower blood sugar and regulate blood lipids, contribute to intestinal health and weight control.

FUNCTION

Regulation of the intestinal tract (3-10 g / day)

Inhibition blood glucose increase(5g / day)

Lowering blood sugar, cholesterol (5-10g / time, 3 times / day, for 4 weeks)

Reducing the neutral fat (5g / time, 3 times / day, for 4 weeks)



PHYSICAL PROPERTIES

- ☑ Dietary fiber content is high: above 90%
- ☑ Water activity is low: easy storage, extended shelf life
- ☑ Low hygroscopicity: no caking, easy to save
- ☑ Low viscosity: 15 cps (30 °C, 30% solution)
- ☑ Low energy: 1 kcal/g
- ☑ Low sweetness: sucrose 10%
- ☑ Good embedding effect: improving taste and shielding odor
- ☑ High water solubility: Solubility 70%
- ☑ High stability: heat, acid
- ☑ Absorption rate: minerals, vitamins

REGULATIONS PERMIT

- China: Resistant dextrin for food raw materials
- Japan: Food Ingredients for Specific Health Care
- United States: FDA approved, the US FDA, GRAS safety certification

PRODUCT INDEX

Model	I	II	III	IV
State	White or light yellow powder	White or light yellow powder	White or light yellow powder	light yellow liquid, no visible impurity
Taste	Soft and pure sweet	Soft and pure sweet	Soft and pure sweet	Soft and pure sweet
Total dietary fiber/(g/100g)	≥ 90	≥ 90	≥ 95	≥ 85
Moisture/(g/100g)	≤ 6.0	≤ 6.0	≤ 6.0	≤ 25
Ash/(g/100g)	≤ 0.5	≤ 0.5	≤ 0.5	≤ 0.5
pH	3-6	3-6	3-6	3-6
Other index	Meet the requirements of relevant health indicators of China			

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Hydrogenated starch hydrolysate

Product model : Type 30、Type 60

PRODUCT INTRODUCTION

Reductive water maltose (hydrogenated starch hydrolysate) is a liquid mixture of monosaccharides polyol, disaccharide polyol, trisaccharide polyol, polysaccharides polyol, and so on.

Features and Applications

The sweet taste is fresh and good, permeability is better than granulated sugar;

Compared with common moisturizers, it has small hygroscopicity, the moisturizing effect is more stable;

It has high heat and acid resistance, maillard's reaction is soft, almost no decomposition and discoloration;

Water activity is low, microbial reproduction will be inhibited; shelf life of food will be lengthened;

Low calorie, low sweetness, preventing dental caries .





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Application :

processing characteristics	High brightness	Sauce, etc.
	Good permeability	Marinade, beef jerky, boiled beans, etc.
	Viscosity adjustment	Barbecue sauce, sauce, etc
Improve preservation	Moisturizing, cracking prevention	Dumpling, noodles, cake, jelly, dried beef etc.
	Prevent browning	Drinks, sauces, etc
	Reducing water activity	Ham, ice cream, bean paste, etc
	Bacteriostatic	Ham , smell , etc
Improve taste	lightly sweetened	Japanese dim sum, etc.
	Salt tasty	Beef jerky , pickled vegetables , sausage , etc .
	Soften	Cakes

Operative norm :GB 26687-2011

	Type 60	Type 30
PH value	4.0~7.0	
Reducing sugar	≤ 0.3%	
Solid content	71%~71.5%	
Monosaccharid polyol	40%~50%	2%~10%
Disaccharide polyol	40%~50%	6%~21%
Trisaccharide polyol	6%~13%	11%~20%
Tetrose polyol	1%~5%	5%~10%
Pentasaccharides polyol and above	1%~5%	51%~68%
Ash content ,%	≤	0.02
Lead(Pb)/(mg/kg)	≤	1
Total arsenic(As)/(mg/kg)	≤	2
Total cyanide (CN)(mg/kg)	≤	50
Mould / (CFU/g)	≤	50
		negative

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Maltitol

PRODUCT INTRODUCTION

Maltitol is a colorless viscous liquid, it can be soluble easing in water. It has low calorie, high sweeter and strong stability. It can be used to produce food with low calorie and low fat.





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PRODUCT FUNCTION AND APPLICATION

The maltitol prevents decayed tooth, makes no effect to blood sugar, accelerates the calcium's absorptivity and debases the fattiness. Due to the special performance of maltitol, it is widely used in food, health care products, daily health products, such as ice cream, pure products, biscuits, pickles, candy etc. .

GB28307-2012

Item	Maltitol		Maltitol Syrup
	I	II	
Maltitol content (dry basis) (%)	≥ 98.0	≥ 50	≥ 50
Water,%	≤ —	≤ 8.0	≤ 32.0
Sorbitol (dry basis) W / %	≤ 1	—	≤ 8.0
Reducing sugar (glucose) W / %	≤ 0.1	≤ 0.3	≤ 0.3
Ignition residue W / %	≤ 0.1	≤ 0.1	—
Specific rotation	≤ +105.5 — +108.5	—	—
Sulfate (SO ₄)(mg/kg)	≤ 100	≤ 100	≤ 100
Chloride (Cl)/(mg/kg)	≤ 50	≤ 50	≤ 50
Ni(mg/kg)	≤ 2	≤ 2	—
Pb(mg/kg)	≤ 3	≤ 3	—
As(mg/kg)	≤ 1	≤ 1	≤ 1

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