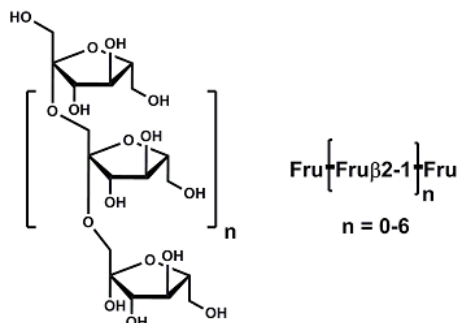


## Fructooligosaccharides (FOS) (Lot 140902b)

**P-FOS28**

**02/20**

**CAS:** 308066-66-2  
**PURITY:** > 95%  
**SOURCE:** Chicory  
**DP:** 2-8



### PREPARATION:

This product is generated through the enzymatic degradation of chicory inulin. Total fructose/sucrose/glucose content is ~ 5%. F<sub>n</sub> type fructooligosaccharides predominate (most of the oligosaccharides present in the mixture do not have the terminal glucose unit present in the native inulin GF<sub>n</sub> form).

### HPAEC-PAD:

A stepwise linear gradient method was employed on a Dionex ICS5000 + DP equipped with Dionex CarboPac PA200 guard and analytical columns (3 x 250 mm) as shown.  
 Detector: Au electrode; waveform Carbohydrate, standard quad  
 Flow rate: 0.5 mL/min  
 Temperature: 30°C

Time (min)	100 mM NaOH (%)	100 mM NaOH / 320 mM NaOAc (%)
0	100	0
40	0	100
40.5	100	0
60	100	0

