

Summary of the application: Galacto-oligosaccharide (GOS)

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The subject of this novel food application is Oligomate 55N, a syrup product containing $\geq 55\%$ (dry base) galacto-oligosaccharides (GOS). The intended effect of Oligomate 55N is to provide a dietary source of GOS. In 2013, the Food Safety Authority of Ireland (FSAI) reviewed information on Yakult's Oligomate GOS products, including Oligomate 55N, and declared them substantially equivalent to Vivinal® GOS, a product already permitted on the European market (FSAI, 2013). Thus, Oligomate 55N is currently marketed in the European Union in accordance with the uses and specifications for "galacto-oligosaccharides" defined in the Union List of Authorised Novel Foods (Commission Implementing Regulation (EU) 2017/2470). The identity, composition, production process, and specifications for Oligomate 55N have not changed since 2013.

The purpose of this expanded use application is to propose an increase in the use level of GOS in food supplements from 0,333 kg GOS/kg final food (33,3%) to 0,450 kg GOS/kg final food (45,0%). This increase will not have a large impact on overall GOS consumption and poses no safety risk to the consumer.

Oligomate 55N is a GOS-containing product that meets the definition of "galacto-oligosaccharides" described in the Union List of Authorised Novel Foods (Commission Implementing Regulation (EU) 2017/2470). Briefly, Oligomate 55N is a syrup containing $\geq 55\%$ GOS (dry base), produced from lactose, using two β -galactosidases, one derived from *Sporobolomyces singularis* and the other derived from *Kluyveromyces lactis*. GOS are polysaccharides containing one glucosyl unit and 1 to 7 galactosyl units. These chains are usually linked via β -glycosidic bonds with β (1 \rightarrow 2), β (1 \rightarrow 3), β (1 \rightarrow 4), or β (1 \rightarrow 6) anomeric configurations depending on the type of β -galactosidase used during manufacturing. Other chemical names for GOS are galacto-oligosaccharide, transgalactosylated oligosaccharide, transgalacto-oligosaccharide, and oligogalactosyl-lactose. GOS are an established form of dietary fibre (EFSA 2010).