The development of functional foods like the use of new sources of prebiotics in cereal bars apply for studies about the sensory attributes. The partial substitution of the cereal bar’s binder formulation, composted majority of sugars, for prebiotic galactooligosaccharides (GOS), was evaluated by affectives sensory tests: acceptance, consumer purchase intention and ideal scale (JAR). This study examined sensory aspects of cereal bar. Four formulations of cereal bars were elaborated: P- standard (without oligosacharides), F - 14,5% of fructooligosaccharides (FOS), G1 - 4,4% of galactooligosaccharides (GOS) and G2 - 13,6% of galactooligosaccharides (GOS). Using a 9-point hedonic scale, consumers (n = 60, aged 18-50, 39 women, 21 men) evaluated each sample with respect to their flavour, aroma, sweet taste, texture and overall liking. Sweet taste and texture were also evaluated using a 5 point JAR scale. The increase in proportion of the GOS influenced negatively the flavor, texture and overall linking of the cereal bars (p<0.05). The samples P and G1 had the best scores for this attributes towards the others, while the presence of the GOS in formulation didn’t affect (p<0.05) the sweet taste of the bars. The consumers portrait a positive attitude towards cereal bars having GOS and exhibit willingness to pay at certain amount of price. The results suggest the development of probiotic cereal bars with low GOS substitution results in products with desirable sensory acceptance.