

## INULIN

| GENERAL CHARACTERISTICS     |   |
|-----------------------------|---|
| <b>Physical aspects</b>     | Fine granulated white to slightly yellow powder   |
| <b>Organoleptic aspects</b> | Taste: neutral to slightly sweet.<br>Odourless.   |
| <b>Origin</b>               | Fibres obtained from chicory roots.   |
| <b>Chemical status</b>      | Highly soluble dietary fibre.<br>Belonging to the fructan group, inulin is a non-digestible oligosaccharide built up of fructose units with $\beta$ 2-1 bonds, mostly ending by a glucose unit. |

| DESCRIPTION                  |  |
|------------------------------|--|
| <b>Function / Properties</b> | They can be easily added into a lot of food & beverages products for nutritional benefit.                                    |
| <b>Applications</b>          | <ul style="list-style-type: none"> <li>➤ Pastry</li> <li>➤ Confectionery</li> <li>➤ Ice cream</li> <li>➤ Beverage</li> </ul> |

| RECIPE                 |   |
|------------------------|---|
| <b>Pineapple Jelly</b> |   |
| <b>Ingredients</b>     | <ul style="list-style-type: none"> <li>➤ 285 g of thawed pineapple puree</li> <li>➤ 23 g of sugar</li> <li>➤ 81 g of water</li> <li>➤ 100g of Inulin</li> <li>➤ 10g of Pectin 325NH95</li> </ul>  |
| <b>Realisation</b>     | <ul style="list-style-type: none"> <li>➤ Mix the pectin, inulin and sugar</li> <li>➤ Mix the water with the pineapple puree</li> <li>➤ Put the powders in the liquids</li> <li>➤ Mix</li> <li>➤ Raise the temperature while mixing</li> <li>➤ Reach the boil and stop heating</li> <li>➤ Mix</li> <li>➤ Serve in the verrine</li> </ul> |



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| <b>SPECIFICATIONS</b>                         |                      |
|---|----------------------|
| <b><u>Physico-chemical specifications</u></b> |                      |
| Inulin (Purity)                               | Min 85 %             |
| Dry matter (D.M.)                             | Min 95 %             |
| Glucose + fructose + sucrose                  | Max 15 %             |
| Density (tapped)                              | 550 – 800 g/l        |
| pH (10% in water)                             | 5 - 7                |
| Solubility in water                           | Min. 200 g/l         |
| Ash   | Max. 0.2 %           |
| <b><u>Heavy metals</u></b>                    |                      |
| Arsenic                                       | Max. 0.1 ppm         |
| Cadmium                                       | Max. 0.01 ppm        |
| Mercury                                       | Max. 0.01 ppm        |
| Lead  | Max. 0.1 ppm         |
| <b><u>Microbiological specifications</u></b>  |                      |
| Total plate count                             | Max 1000 cfu /g      |
| Moulds  | Max 20 cfu /g        |
| Yeasts  | Max 20 cfu/g         |
| <i>Bacillus cereus</i>                        | Max 100 cfu/g        |
| Enterobacteries                               | Max 1 cfu/g          |
| Salmonella                                    | Absence in 400 grams |
| Listeria                                      | Absence in 25 grams  |

| <b>NUTRITIONAL INFORMATION FOR 100G</b> |                   |
|---|-------------------|
| Energetic Value                         | 218 Kcal / 884 KJ |
| Fat                                     | 0 g               |
| - Saturated Fatty Acid                  | 0 g               |
| Carbohydrate                            | 12 g              |
| - Sugars                                | 12 g              |
| Fiber                                   | 85 g              |
| Protein                                 | 0 g               |
| Salt                                    | 0.1 g             |



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| ALLERGENS                              |   |   |
|--|---|---|
|  | Presence  | Cross Contamination   |
| Peanuts and products thereof           | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Celery and products thereof            | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Cereals, gluten and products thereof   | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Crustaceans and products thereof       | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Tree nuts and products thereof         | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Sesames seeds and products thereof     | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Molluscs and products thereof          | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Mustard and products thereof           | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Milk and milk products                 | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Lupin and products thereof             | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Eggs and products thereof              | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Fish and products thereof              | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Soya and products thereof              | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Sulphur dioxide and sulphites > 10 ppm | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Coconuts and products thereof          | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |

| REGULATORY DATA      |   |
|----------------------|---|
| <b>GMO</b>           | Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance. |
| <b>Ionization</b>    | The product isn't treated with ionizing radiation.  |
| <b>Nanomaterials</b> | The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with regulation (EC) n°1169/2011,  |

| DIET              |              |           |
|-------------------|--------------|-----------|
|                   | Suitable for | Certified |
| <b>Halal</b>      | X            |           |
| <b>Kosher</b>     | X            | X         |
| <b>Vegan</b>      | X            |           |
| <b>Vegetalian</b> | X            |           |



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| PACKAGING / STORAGE       |   |
|---------------------------|---|
| <b>Packaging</b>          | 1 Kg net plastic – Box of 12 x1 kg – Pallet of 30 boxes (360 kg)<br>25 kg bags – Pallet of 20 bags (500 kg) |
| <b>Storage conditions</b> | Keep in the original packaging, in a dry, cool place.   |
| <b>Shelf life</b>         | 5 years in dry in original sealed packaging.  |

**ARTICLE CODE**

1 Kg ⇒ 10167

25 Kg ⇒ 10165

*We reserve the right to modify this data according to the evolution of our products.*

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