



# Laboratori Bio Line

## Produzione Integratori

### Specification

#### Description

**chicory inulin** is consisting of oligo- and polysaccharides which are based on fructose units linked together by  $\beta(2-1)$  linkages. Almost every molecule is terminated by a glucose unit. The total number of fructose or glucose units (= Degree of Polymerisation or DP) of chicory inulin ranges mainly between 2 and 60.

#### Compositional Specifications

Analytical Methods : see our Technical Brochures.

Inulin*	$\geq 90$ g/100g
Glucose + fructose + sucrose*	$\leq 10$ g/100g
Dry Matter (grav.)	$(97 \pm 2)$ g/100g
Carbohydrate content*	$> 99.5$ g/100g
Average DP of the inulin	$\geq 10$
Ash (sulphated)*	$< 0.2$ g/100g
Conductivity (w = 15 g/100g)	$< 250$ $\mu$ S/cm
Heavy Metals*	Pb $\leq 0.02$ mg/kg As $\leq 0.03$ mg/kg Cd, Hg each $\leq 0.01$ mg/kg
pH (w = 10 g/100g DM)	5.0 to 7.0

\* expressed on Dry Matter (grav.).

#### Microbiological Specifications

All values expressed on Dry Matter.

Analytical methods : see our Technical Brochures.

Mesophilic bacteria - total count	max. 1000 cfu per g
Yeasts	max. 20 cfu per g
Moulds	max. 20 cfu per g
Thermophilic aerobic spores	max. 1000 cfu per g
Anaerobic H <sub>2</sub> S producing thermophilic spores	max. 25 cfu per g
Enterobacteriaceae	negative in 1 g
Bacillus cereus	max. 100 cfu per g
Coagulase positive staphylococci	negative in 0.1 g
Escherichia coli	negative in 1 g
Clostridia	negative in 1 g
Salmonella	negative in 250 g
Listeria	negative in 25 g



# Laboratori Bio Line

## Produzione Integratori

### Information

#### Nutritional information: European Union

All values are average values expressed per 100 g commercial product.

Carbohydrates	8	Protein	negligible
Sugars	8	Fat	negligible
Dietary Fibre <sup>1)</sup>	89		
Caloric value <sup>2)</sup>	210 kcal / 848 kJ	Vitamins and Minerals	negligible

1) As measured by AOAC method 997.08 excluding inulobiose (difructose). The EU Directive 2008/100/EC (amending 90/496/EEC) introduced a new definition of dietary fibre starting with three monomeric units. AOAC Method 997.08 allows the identification and quantification of undigestible dimers. This therefore creates a difference in calculated dietary fibre based on EU and US definitions with subsequent effect on sugars. For inulin, no change from the current situation is needed.

2) based on a caloric value of 2 kcal/g for all dietary fibres, as defined in EU Directive 2008/100/EC (amending 90/496/EEC). This value is subject to adoption by the individual Member States who should "prohibit with effect from 31. October 2012" on, the trade of non -compliant products. During the transition period national provisions in the individual EU Member States do apply.

#### Nutritional information: US

All values are average values expressed per 100 g commercial product.

Carbohydrates	97 <sup>1)</sup>	Protein	negligible
Sugars	8	Fat	negligible
Dietary Fibre <sup>2)</sup>	89		
Caloric value <sup>3)</sup>	166 kcal / 695 kJ	Vitamins and Minerals	negligible

1) including dietary fibre

2) measured by AOAC method 997.08

3) based on a caloric value of 1.5 kcal/g for inulin.

#### Nutritional information: other countries

For caloric values national legislation is applicable. In general, the caloric value for inulin is within a range between 1 and 1.5 kcal/g as confirmed by a number of national authorities.



# Laboratori Bio Line

## Produzione Integratori

### Information

#### Other Information (see also our Technical Brochures)

Aspect*	Fine, granulated, white to slightly yellow powder
Behaviour*	Hygroscopic
Taste*	Slightly sweet, without aftertaste
Solubility in water*	120 g/l at 25 °C - 350 g/l at 90
Dispersibility in water*	See document " Solubility and Dispersibility Characteristics of Orafit Powdered Products"
Properties and Applications	See our Technical Brochures.
Particle Sizes*	See document "Particle Sizes".
Density*	Approx. (580 ± 50) g/l
Proposed labeling in ingredients List	Inulin
Safety	Safe. Not toxic. Not dangerous. Is, like other fine powders, when mixed with air and ignited, capable of causing an explosion.
Further information	Excessive consumption may cause laxative effects.
Packaging	Paper bags on pallets, see 'Packaging Sheet Powders'
Optimal storage conditions	Cool (< 25 °C) and dry (< 60 % RH), in its original airtight packaging.
Shelf life	3 years from date of production (see also best before date on packaging label and CoA) Guaranteed: minimum 18 months upon delivery from production plant
Transport conditions	According to document 'Transport Conditions'
Irradiation	Not irradiated
GMO	Not containing GMOs or GMO-derived components. Not produced using GMO-based technology.
Kosher	Certified, Orthodox Union
Halal	Certified, Halal Feed and Food Inspection Authority (Belgium) or Majelis Ulama Indonesia (Chile)
Plant origin	Suitable for vegetarians & vegans

I dati forniti sono quelli garantiti dal fornitore.