

PRODUCT DATA SHEET

LIQUID INULIN L-90

Liquid oligofructose¹ derived from chicory inulin, as characterized by its high fiber content and sweet taste. The combination makes it very suitable for fiber enrichment as well as sugar replacement.

Oligofructose from chicory is a polydisperse mixture of linear fructose polymers partly ended by a glucose molecule, coupled by means of $\beta(2-1)$ bonds. The number of units (degree of polymerization) can be up to 10.

Compositional Specification

Brix 73.7 - 75.7°

Composition on dry matter

Oligofructose 90 ± 2 %
Fructose, glucose, sucrose 10 ± 2 %
Ash ≤ 0.2 %

Heavy metals comply with EU regulations for foodstuffs
(As ≤ 0.1 ppm; Pb ≤ 0.1 ppm; Cd ≤ 0.01 ppm; Hg ≤ 0.01 ppm)

Nutritional Information

Average values per 100 grams syrup

Carbohydrates:	75 grams
Sugars	9.5 grams
Added sugars	0 grams
Dietary fiber ²	65.5 grams
Proteins	0 gram
Fats	0 gram
Moisture	25 grams
Sodium	< 1 mg
Calcium	< 0.1 mg
Potassium	< 1 mg
Iron	< 0.05 mg
Other minerals	negligible
Vitamins (incl. vitamin D)	negligible
Cholesterol	absent
Gluten	absent
Lactose	absent
Folate	absent
Insecticides, pesticides	absent
Enzymatic activity	absent
Preservatives	absent
Energy value ³	1.7 kcal/g
Glycemic Response (GR) ⁴	14

¹ Oligofructose and FOS (fructo-oligosaccharide) are synonymous.

² Non-digestible soluble carbohydrates with 3 or more monomeric units are declared here in compliance with regulatory definition of "dietary fiber" under Final Rule (81 FR33742) of the 2016 FDA New Nutrition Facts Label regulation.

Microbiological Specifications

Aerobic plate count (30°C)	≤ 200 CFU/10 g
Molds	≤ 20 CFU/10 g
Yeasts	≤ 20 CFU/10 g
<i>Bacillus cereus</i>	≤ 100 CFU/g
<i>Listeria monocytogenes</i>	not detected in 25 g
Enterobacteriaceae	not detected in 1 g
<i>Staphylococcus aureus</i>	not detected in 1 g
<i>Salmonella</i>	Not detected in 400 g

Typical Product Characteristics

Appearance	viscous syrup
Density (20°C)	approx. 1.38 kg/l
pH (35°Brix)	5.0-7.0
Taste	45% sweetness of a sucrose solution at the same concentration

(These data are indicative and only meant to provide additional information.)

Other information

Packaging Labelling Totes: 1350 kg (2976 lbs)
Chicory root fiber, chicory root extract, inulin, oligofructose, fructo-oligosaccharide.

Shelf life & storage When stored under cooled conditions (<7°C, 44.6°F) in its original unopened container, the product can be stored for 1 year after production date.

Non-GMO Product raw materials is from officially approved chicory varieties. None of these varieties fall under the scope on GMO directive 2001/18/EC. No labeling as a GMO derived ingredient is needed for application of this product according to directive 2001/18/EC and regulation (EC) No. 1829/2003 and regulation (EC) No. 1830/2003.

Allergens Neither the raw material nor the process additives used in the production of this product contain the following allergens and products thereof as listed in REGULATION (EU) No 1169/2011 or in US FDA Food Allergen Labelling and Consumer Protection Act of 2004 (FALCPA): gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame, sulfur dioxide and sulfite, lupine and molluscs or contain bee products.

Kosher Certified by Circle K.

Halal Certified by American Halal Foundation.

³ Calculated value based on 2 kcal/gram pure inulin/oligofructose. Please check local legislation and adapt if necessary.

