



Specification Data Sheet

Product Code: NX 0609

Description: Inulin, is a mixture of short chains (less than 10 units) and long chains of fructose, linked together by β (2-1) linkages terminated by a glucose unit, occurring endogenously in plant food.

Ingredients: Inulin (Jerusalem artichoke tuber)

Typical Properties

Appearance	White Powder
Behavior	Free Flowing
Taste	Neutral, slightly sweet
Dispersibility in water	Good
pH (10% Solution)	4.5 - 7.0

Compositional Specification

Total Carbohydrate (On Dry Basis)	Min. 99.5%
Inulin Content (On Dry Basis)	≥ 90
Free Sugar (On Dry Basis)	≤ 8.0
Degree of Polymerization	2 - 28
Moisture	$\leq 5.0\%$
Ash	$\leq 0.5\%$
Optical Rotation	Negative Rotation

Microbiological Specifications

Total Plate Count	≤ 2000 CFU/g
Coliforms	≤ 3 CFU/g
Pathogenic Bacteria	Negative

Packaging 25Kg paper Bag / two layer PE inner liner

Storage Inulin should be stored hermetically in a clear, cool dry environment.

Shelf life Product should be used in rotation, preferably within 3 years from date of production.

GMO Non GMO derived

This information is based on currently available calculated data, derived from information provided by our ingredient suppliers and other databases considered as reliable. Responsibility of the accuracy of the final nutritional labeling rests with the finished product manufacturer.