

AGAVE INULIN

This product is elaborated from agave by simple and clean process, where the agave is milled, washed, filtered and powdered by spray drying. This food ingredient can be used in wide range of products, specially for its high fiber content with prebiotic properties given for the β -(2,1)- linkages in the fructans, which are not metabolized by human body. In addition to being slightly sweet, it works as a texturizer and fat substitute.



Category:

Agave Fructan

Physical State:

Solid (Powder)

Ingredient:

Organic Agave

Non-GMO:

Yes

Suitable for:

Halal, Kosher & Vegetarian/Vegan diets

Allergen:

None

Functionalities:

Natural fiber, prebiotic, slightly sweet

Color:

White to slightly yellow

Packaging:

Paper Kraft Sack

Size: 25Kg/bag

(Packaging is food grade approved)

Shelf life:

18 months

Store Conditions:

Keep the product in dry places between 19 - 25 °C and max 60% relative humidity.

CHEMICAL ANALYSIS

Parameters	Unit	Limits
Ash	%	1 Max
pH	%	5 - 7
Moisture	%	5 Max
Fructans**	%	85 Min
Fructose	%	9 Max
Dextrose	%	6 Max
Sucrose	%	5 Max
Other carbohydrates	%	0.1 Max

MICROBIOLOGICAL ANALYSIS*

Parameters	Unit	Limits
Total plate count	cfu/g	2500 Max
Total Coliform	cfu/g	10 Max
E. Coli	cfu/g	10 Max
Staphylococcus	cfu/g	Negative
Yeast	cfu/g	100 Max
Mold	cfu/g	100 Max

*All microbiological analyzes are carried out per batch.

NUTRITION FACTS

Nutrient	Unit	Per 100 gr
Total Calories (Energy)	Cal	150
Total Fats	g	0
-Saturated Fats	g	0
-Trans Fat	g	0
-Polyunsaturated Fa	g	0
-Monounsaturated Fat	g	0
Cholesterol	mg	0
Total Carbohydrates	g	95
-Total Sugars	g	4
-Dietary Fiber	g	91
Sodium	mg	30
Protein	g	0

HEAVY METALS

Parameters	Unit	Limits
Lead	ppm	<0.05
Arsenic	ppm	<0.01
Cadmium	ppm	<0.05
Mercury	ppm	<0.01

USES



***For more information about retail presentation, consult with commercial area.*

Commercial Area

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