



Product Data

Inulin

Description:

Inulin is a natural food ingredient that is found in more than 36,000 plants including leeks, onions, Jerusalem artichoke, chicory, garlic and wheat. Inulin is mainly consisted of fructose units and typically has a terminal glucose. The fructose units in Inulins are joined by a Beta-(2-1) glycosidic link. Plant inulins generally contain between 2 and 60 of fructose units. The degree of polymerization is between 3 and 21, typically at 7.

Applications:

Inulin is rich in dietary fibre having various functional and nutritional benefits. It can be used in the following products or food applications: bakery, beverage, cereal, chocolate, dairy/cheese, dessert, dressings, gums, ice cream, meal replacers, meat/meat replacements, nutritional bars and spreads.

CAS #: 9005-80-5

Specifications

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Items	Raw material	Jerusalem artichoke
	Total carbohydrate (on dry matter)	≥99.5%
	Inulin content (on dry matter)	≥90% (+/-3% accredited)
	Total free sugar (on dry matter) (Fructose+Glucose+Sucrose)	≤10%
	Moisture	≤5%
	Ash (Acid-insoluble)	≤0.5%
Microbiology	Total plate count, cfu/g	≤5000
	Coliforms, cfu/100g	≤30
	Pathogenic bacterium	Negative
	Analytical method	AOAC 997.08
Appearance	A slightly sweet fine, white powder easily dispersible and soluble in water.	
Packing	Packed in 25 kg multi-layer kraft bag with PE inner liner.	
Shelf life	4 years under dry condition in original sealed bags.	

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