

### Prodotto INULINA 90%

NOME INCI Inulin
NOME INCI USA Inulin
CAS 9005-80-5
EINECS / ELINCS 232-684-3

SPECIFICA	METODO	Lim. Inf Lim. Sup.	u.m.
Materia secca	QIQC04WIDOC2 11	95,00 - 97,00	%
Ceneri s.s.	QIQC04WIDOC2 05	<=0,30	%
Carboidrati s.s.	calcolato	99,7 - 100,0	%
Zuccheri liberi s.s.	QIQC04WIDOC2 12	<=10,0	%
Fibre s.s.	calcolato	90,0 - 100,0	
Conta batterica totale	ISO 4833	<=1.000	CFU/g
Lieviti	ISO 7954	<=20	CFU/g
Muffe	ISO 7954	<=20	CFU/g
Coliformi	ISO 4832	assenti	
Revisione Capitolato		0	
Data Approvazione		11/07/2011	



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Altri dati	Valore tipico	
pH (30% in water)	~ 6.0	
Avarage DP (degree of polymerisation)	~ 10	
Density	0,5-0,7	Kg/l
Dispersibility	max. 1	%
Wetability	1	sec.
Solubility 20°C	>= 100	g/l
Protein	ND	
Fatty acid	ND	
Particle size:		
< 50 μ	0 – 5	%
< 100 μ	15 – 55	%
< 160 μ	70 – 100	%
< 250 μ	90 – 100	%
< 500 μ	96 – 100	%

NUTRITIONAL LABELLING (g/100g commercial product)			
Carbohydrate	8 (96 including dietary fibre)		
Sugars	8		
Dietary fiber (calculation)	88		
Protein	ND		
Fat	ND		
Caloric value	208	kCal/100g	
Caloric value	869	kJ/100g	
Vitamind & minerals	Negligible		

MACRO & OLIGO ELEMENTS:	Typical	
Sodium	500	ppm
Potassium	< 10	ppm
Calcium	50	ppm
Magnesium	< 10	ppm
Phosphorous	< 10	ppm
Chloride	50	ppm
Copper	< 0,50	ppm
Chromium	< 0,10	ppm
Manganese	< 0,20	ppm
Selenium	< 0,20	ppm
Zinc	< 1	ppm
Iron	< 10	ppm

MYCOTOXINS	Typical	
Aflatoxins B1+B2+G1+G2	< 0,1	ppb
Aflatoxins B1	< 0,1	ppb
Aflatoxins B2	< 0,1	ppb



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Aflatoxins G1	< 0,1	ppb
Aflatoxins G2	< 0,1	ppb
Ochrotoxins A	< 0,5	ppb
Patuline	< 5	ppb

HEAVY METALS	Typical	
Arsenic	< 0,10	ppm
Cadmium	< 0,01	ppm
Mercury	< 0,01	ppm
Lead	< 0,05	ppm
Pb+Cd+Hg+As	< 0,5	ppm
Tin	< 0,20	ppm

Labelling - Ingredient list Inulin

STORAGE CONDITION: keep in dry place, (ma. 30 °C and 60 % HR), in original sealed bag.

GMO Not containing GMOs or GMO-derived components. Not produced using GMO-based

technology (Reg. 1829/2003, 1830/2003/EC).

IRRADIATION Not irradiated (Dir. 2/1999/Ec & 3/1999/Ec not applicable).

STATEMENT AS

FOOD INGREDIENT This product is issued from chicory roots and is manufactured in accordance with

European and National Legislation and conform to the general guidelines for a

HACCP system.

Inulin from chicory and oligofructose obtained by enzymatic hydrolysis from inulin are

legally classified as 'food' or 'food ingredient', and not as 'food additives'.



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DIRECTIVE 2003/89 REGARDING INDICATION OF THE INGREDIENTS PRESENT IN FOODSTUFFS, AS AMENDED BY DIRECTIVES 2005/26/EC AND 2006/142/EC.

The product do not contain any of the following allergens:

- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- · Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soybeans and products thereof
- Milk and products thereof (incl. lactose)
- Nuts i.e Almond, Hazelnut, Walnut, Cashew, Pecan-nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nuts and products there of
- Celery and products there of
- · Mustard and products there of
- Sesame seeds and product there of
- Sulphur dioxide and sulphited at concentration of more than 10 mg/l or 10 mg/kg expressed as SQ.
- Lupin end products thereof
- Molluscs and products thereof

There is no obligation for any extra labeling as foreseen under Directive 2003/89/CE. The product is labelled in full compliance with the new labeling directive.