

## INULIN

GENERAL CHARACTERISTICS	
<b>Physical aspects</b>	Fine granulated white to slightly yellow powder
<b>Organoleptic aspects</b>	Taste: neutral to slightly sweet. Odourless.
<b>Origin</b>	Fibres obtained from chicory roots.
<b>Chemical status</b>	Highly soluble dietary fibre. Belonging to the fructan group, inulin is a non-digestible oligosaccharide built up of fructose units with $\beta$ 2-1 bonds, mostly ending by a glucose unit.

DESCRIPTION	
<b>Function / Properties</b>	They can be easily added into a lot of food & beverages products for nutritional benefit.
<b>Applications</b>	<ul style="list-style-type: none"> <li>➤ Pastry</li> <li>➤ Confectionery</li> <li>➤ Ice cream</li> <li>➤ Beverage</li> </ul>

RECIPE	
<b>Pineapple Jelly</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 285 g of thawed pineapple puree</li> <li>➤ 23 g of sugar</li> <li>➤ 81 g of water</li> <li>➤ 100g of Inulin</li> <li>➤ 10g of Pectin 325NH95</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>➤ Mix the pectin, inulin and sugar</li> <li>➤ Mix the water with the pineapple puree</li> <li>➤ Put the powders in the liquids</li> <li>➤ Mix</li> <li>➤ Raise the temperature while mixing</li> <li>➤ Reach the boil and stop heating</li> <li>➤ Mix</li> <li>➤ Serve in the verrine</li> </ul>

<b>SPECIFICATIONS</b>	
<b><u>Physico-chemical specifications</u></b>	
Inulin (Purity)	Min. 88 %
Dry matter (D.M.)	Min. 97 %
Density (tapped)	660 – 800 g/l
pH (10% in water)	5 - 7
Solubility	Min 200 g/l
<b><u>Heavy metals</u></b>	
Arsenic	Max. 0.03 ppm
Cadmium	Max. 0.01 ppm
Mercury	Max. 0.01 ppm
Lead	Max. 0.02 ppm
<b><u>Microbiological specifications</u></b>	
Total plate count	Max. 1000 cfu /g
Moulds	Max. 20 cfu /g
Yeasts	Max. 20 cfu/g
<i>Bacillus cereus</i>	Max. 100 ufc/g
Enterobacteries	Absence in 1 gram
Salmonella	Absence in 100 grams
<i>Listeria</i>	Absence in 25 grams

<b>NUTRITIONAL INFORMATION FOR 100G</b>	
Energetic Value	218 Kcal / 884 KJ
Fat	0 g
- Saturated Fatty Acid	0 g
Carbohydrate	12 g
- Sugars	12 g
Fiber	85 g
Protein	0 g
Salt	0.2 g



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconut and products thereof		

REGULATORY DATA	
<b>GMO</b>	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
<b>Ionization</b>	The product isn't treated with ionizing radiation.
<b>Nanomaterials</b>	The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with regulation (EC) n°1169/2011,

DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	
Vegan	X	
Vegetalian	X	



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

PACKAGING / STORAGE	
<b>Packaging</b>	1 Kg net plastic – Box of 12 x1 kg – Pallet of 30 boxes (360 kg) 25 kg bags – Pallet of 20 bags (500 kg)
<b>Storage conditions</b>	Keep in the original packaging, in a dry, cool place. (max. 25 °C, max. 60 % relative humidity),
<b>Shelf life</b>	5 years in dry in original sealed packaging.

**ARTICLE CODE**

1 Kg ⇒ 10167

25 Kg ⇒ 10165

*We reserve the right to modify this data according to the evolution of our products.*

**Société Louis François S.A.S**

17 rue des Vieilles Vignes – Z.A Pariest – BP 86 – Croissy Beaubourg – 77314 Marne La Vallée Cedex 2 – France  
Tél : 01 64 62 74 20 | Fax : 01 64 62 74 36 | clients@louisfrancois.com

**LOUIS FRANÇOIS**  
INGRÉDIENTS ALIMENTAIRES DEPUIS 1908



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

Réf : QUAL.FT.274  
Version 4  
MàJ: 04/01/2021  
Page 4 sur 4