



ORGANIC 100% BLUE AGAVE INULIN POWDER

OVERVIEW

Organic 100% Blue Agave Inulin Powder is a soluble dietary and prebiotic fiber obtained 100% from *Agave tequilana* Weber Blue variety (the only raw material). Due to its high solubility and neutral taste, it is compatible with a great versatility of food industry applications.

INGREDIENT LABELLING

Organic 100% Blue Agave Inulin Powder can be declared in the ingredient list as:

- Dietary Fiber
- Prebiotics
- Agave Inulin
- Agave Dietary Fiber

HEALTH FUNCTIONALITY

Dietary fiber (non-digestible carbohydrates) intake helps to improve constipation and inflammation in the large intestine; reducing also, the risk of chronic diseases, such as cardiovascular disease (CVD), type 2 diabetes, colon and liver cancer.

As prebiotic fiber Organic 100% Blue Agave Inulin Powder selectively stimulates the growth of gut beneficial microbes (probiotics). Organic 100% Blue Agave Inulin Powder could confer some health benefits for consumers such improve the absorption of mineral (calcium and magnesium) in bones, regulate the blood levels of glucose, cholesterol and triglycerides to mention a few.

RECOMMENDED CONSUMPTION

Organic 100% Blue Agave Inulin Powder recommended consuming doses is in a range from 5 to 15 g/day/person. Indeed, consumption is recommended for periods of adaptation by gradually increasing the dose intake.

Organic 100% Blue Agave Inulin Powder can be used along with probiotics to create symbiotics.

USES & APPLICATIONS

Due to its high solubility, purity and neutral taste Organic 100% Blue Agave Inulin Powder can be employed in a wide variety of foods and beverages improving their appearance, creaminess and texture; facilitating at the same time, the ingredient incorporation and wetting.

This versatility has allowed its easy and successful application in the food products industry such as: dairy (ice cream, yogurt, milk, chocolate drinks, milkshakes), bakery and desserts (cakes, bread, cookies), cereals (bars, granola and cereal boxes), functional beverages (coffee, tea, fruit water) and condiments (sauces, dressings and vinaigrettes) among others Innovating to create new "FUNCTIONAL FOODS".





SHELF LIFE & STORAGE REQUIREMENTS

Organic 100% Blue Agave Inulin Powder shelf life is 24 (TWENTY-FOUR) months unopened and without refrigeration. **This product must be kept fully closed.** Once opened the container must be completely consumed.

Organic 100% Blue Agave Inulin Powder must be stored at room temperature (77°F) in a cool dry place. Avoid contact with moisture since it is a highly hygroscopic product. Due to the shipping and handling the product could get compacted.

EXPLANATORY NOTE

Due to its hygroscopicity, the moisture content in Organic 100% Blue Agave Inulin Powder could increase over time. However, its technological and prebiotic functionalities are unaffected.

PRESENTATIONS

A) Bulk:

Sack 25 Kg

B) Bottle (Retail):

Jars 1 Kg, 250 g and 150 g,

Sticks 3 g and 5 g

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

Appearance: Fine powder.

Color: White to slightly beige*.

Taste & Smell: Neutral with a slightly sweet trace.

Behavior: Hygroscopic.

Water dispersibility: Good (Stirring is suggested).

PHYSICOCHEMICAL PROPERTIES^a

SPECS	PARAMETER	METHOD
pH	5.5 Min.	Potentiometry
Ashes (%)	0.3 Max.	Gravimetry
Moisture (%)	4.0 Max.	Thermobalance
Solubility (g/L at 77°F)	500	Gravimetry
Bulk Density (g/cm ³)	≥ 0.500	Gravimetry

*This property is closely related to the physiological maturity of the Tequilana Weber blue variety Agave plants, so variations between lots may occur.





CARBOHYDRATES AMOUNT & PROFILE^a

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER	METHOD
Inulin/Dietary Fiber (%)	Avg. 92 (±2)	HPAEC-PAD
Fructose (%)	6.0 Max.	HPAEC-PAD
Sucrose (%)	2.0 Max.	HPAEC-PAD
Glucose (%)	2.0 Max.	HPAEC-PAD
Minimum Degree of Polymerization	DP10	HPAEC-PAD
Average Degree of Polymerization	DP≥12	HPLC-SEC-IR

HPAEC-PAD: High Performance Anion Exchange Chromatography coupled to Pulsed Amperometric Detection.

HPLC-SEC-IR: High Performance Size Exclusion Liquid Chromatography Coupled to Refractive Index Detection

*The results expressed in the analyses are the average values from different lots. These results, therefore, cannot be considered as absolute values. Data included in a typical analysis is subject to analytical standard deviation therefore the product information is correct to the best of our knowledge.

MICROBIOLOGICAL ANALYSIS^a

SPECS	PARAMETER	METHOD
Total Bacterial Count	Max. 1,000 CFU/g	FDA-BAM-Chap. 3
Molds	≤ 10 CFU/g	FDA-BAM-Chap. 18
Yeast	≤ 10 CFU/g	FDA-BAM-Chap. 18
Total Coliforms	Absent	FDA-BAM-Chap. 4
<i>Escherichia coli</i>	Absent	FDA-BAM-Chap. 4
<i>Salmonella sp.</i>	Absent in 25 g	AOAC-989.13

a) According to the Mexican Regulation Norm NMX-F-591-SFCI-2010(Agave Fructans-Specifications, Labelling and Testing methods), NOM-002-SAGARPA-2016 (Relating to the characteristics of safe, agri-food quality, authenticity, labeling and conformity assessment of agave fructans).



NUTRITIONAL CHART

Nutrition Facts			
Varied servings per container			
Serving size		1 Tablespoon (5g)	
	Per serving	Per 100g	
Calories	10	200	
	% Daily Value*	% Daily Value*	
Total Fat	0g	0%	0%
Saturated Fat	0g	0%	0%
Trans Fat	0g		
Cholesterol	0mg	0%	0%
Sodium	0mg	0%	75mg 3%
Total Carbohydrate	5g	2%	95g 35%
Dietary Fiber	5g	18%	93g 332%
Total Sugars	0g		5g
Includes Added Sugars	0g	0%	0%
Protein	0g		1g
Vitamin D	0mcg	0%	0mcg 0%
Calcium	0mg	0%	20mg 2%
Iron	0mg	0%	0mg 0%
Potassium	10mg	0%	230mg 4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

CERTIFICATIONS, REGISTERS & IMAG THIRD PARTY-STUDIES



FOOD SAFETY CERTIFICATE FSSC 22000.



ORGANIC CERTIFICATES LPO (MEXICO), NOP (UNITED STATES), EU (EUROPEAN UNION), JAS (JAPAN) Y KOC (KOREA).



KOSHER KMD Y OK KOSHER CERTIFICATES.



HALAL CERTIFICATES.



THE VEGAN SOCIETY REGISTER, NON-GMO VERIFIED.



ALLERGEN FREE, GLUTEN FREE (EUROFINS).



FDA REGISTER, C-TPAT MEMBER.



FAIRTRADE USA, AND FAIRTRADE INTERNATIONAL CERTIFICATES.

INULINA Y MIEL DE AGAVE S.A. de C.V.