

## ORGANIC PREMIUM BLUE AGAVE INULIN + STEVIA POWDER

### OVERVIEW

Organic Premium Blue Agave Inulin + Stevia Powder has a pleasant sweetness due to the attributes of its two ingredients: the soluble dietary and prebiotic fiber extracted from the heart of *Agave tequilana* Weber Blue variety coupled with the sweetness of the Stevia extract.

Due to its nutritional and sensorial characteristics, it has become a versatile ingredient for the food.

### INGREDIENT LABELLING

Organic Premium Blue Agave Inulin + Stevia powder can be declared in the ingredients list as:

- Dietary Fiber + Stevia
- Agave Inulin + Stevia
- Agave Dietary Fiber + Stevia

### HEALTH FUNCTIONALITY

Dietary fiber (non-digestible carbohydrates) intake helps to improve digestive health by diminishing 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 Premium Blue Agave Inulin selectively stimulates the growth of beneficial gut microbes (probiotics). Organic Premium Blue Agave Inulin could confer some health benefits for consumers such as improve the absorption of minerals (calcium and magnesium) in bones, regulate blood levels of glucose, cholesterol and triglycerides to mention a few.

### RECOMMENDED CONSUMPTION

One stick of Organic Premium Blue Agave Inulin + Stevia Powder could provide similar sweetness to 1 tbs (5 g) of sugar.

### USES & APPLICATIONS

Due to its sweetness and high solubility Organic Premium Blue Agave Inulin + Stevia powder could be employed in a wide variety of beverages (coffee, hot chocolate, tea, water fruits, sport drinks, etc.), and food products such as dairy (milk, yogurt, milkshakes, ice cream), cereals (bars and boxes) among others, Innovating to create new "FUNCTIONAL FOODS".

## SHELF LIFE & STORAGE REQUIREMENTS

The shelf life of Organic Premium Blue Agave Inulin + Stevia powder is 18 (EIGHTEEN) months unopened. This product must be kept fully closed. Once opened the container must be completely consumed. Organic Premium Blue Agave Inulin + Stevia powder must preferably 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 Premium Blue Agave Inulin + Stevia Powder could increase over time. However, its technological and prebiotic functionalities remain unaffected.

## PRESENTATIONS

**A) Bulk:**  
Sack 25 kg

**B) Retail:**  
Sticks 1.5 g

## PRODUCT SPECIFICATIONS

### SENSORIAL CHARACTERISTICS

**Appearance:** Fine powder

**Color:** White to slightly beige

**Taste & Smell:** Sweet

**Behavior:** Hygroscopic

**Water dispersibility:** Good (Stirring is suggested)

### PHYSICOCHEMICAL PROPERTIES<sup>a</sup>

SPECS	PARAMETER	METHOD
pH	5.5 Min.	Potentiometry
Ashes (%)	01 Max.	Gravimetry
Moisture (%)	5.0 Max.	Thermobalance

## CARBOHYDRATES AMOUNT & PROFILE<sup>a</sup>

Data expressed in dry mass obtained by chromatographic analytical methods\*

SPECS	PARAMETER	METHOD
Inulin/Dietary Fiber (%)	Min. 95	HPAEC-PAD
Stevia (Reb. A)	Max.5.0	HPLC-DAD

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

*HPLC-DAD: High-Performance Liquid Chromatography with Diode-Array Detector.*

\*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<sup>a</sup>

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-591-SFCI-2010 (Agave Fructans-Specifications, Labelling and Testing methods), NOM-002-SAGARPA-2016 (Related to the characteristics of safe, agri-food quality, authenticity, labelling and conformity assessment of agave fructans).

## NUTRITIONAL CHART

Nutrition Facts	
<b>Serving size</b>	<b>(1.5g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>0</b>
	<small>% Daily Value*</small>
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 0g	<b>0%</b>
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 3mg	0%

\*The % Daily Value (DV) 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

MANAGEMENT SYSTEM FSSC 22000 CERTIFIED.



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.