



PRODUCT NAME: PreBiotica®

ICON FOODS PRODUCT CODE NUMBER: 1801

DESCRIPTION

PreBiotica inulin comes from a group of naturally occurring polysaccharides found in chicory root. PreBiotica inulin belongs to a class of dietary fibers known as fructans. PreBiotica's flavor is subtly sweet (about 10% of the sweetness of sugar/sucrose). It can be used to replace sugar, fat, and flour. This is advantageous because PreBiotica® contains 25-35% of the food energy of carbohydrates (starch, sugar). In addition to being a versatile ingredient, PreBiotica has many health benefits such as promoting the growth of beneficial intestinal bacteria. PreBiotica is soluble in tepid to hot water, allowing it to be easily incorporated into drinks, dairy products, and baked goods. PreBiotica has a multitude of characteristics beneficial to functional foods. The use of PreBiotica can improve taste, texture, and moisture in many foods. PreBiotica has gelling characteristics that can be used to make low fat cheeses, sauces, soups and table spreads. Its melting properties allow for easy processing of frozen desserts. Binding characteristics allow for inulin to be used in cereal bars. Additionally, as a fructan, PreBiotica can be substituted for sugar and is synergistic with high intensity sweeteners such as stevia and monk fruit when reduced sugar content is desirable.



For sales inquiries and questions, please contact:

ICON FOODS, INC.

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COMPOSITION

Inulin from chicory root.

COUNTRIES OF ORIGIN

Belgium, Chile, China, Germany, Netherlands, United States

ALLERGENS

PreBiotica does not contain any commonly known sources of allergens. Labeling is not required under the FDA Food Allergen Labeling and Consumer Protection Act of 2004 or EU Directive 2007/68/EC.

GENETICALLY MODIFIED ORGANISMS

PreBiotica is not produced from ingredients or processing aids derived by genetic modification.

KOSHER

PreBiotica is certified as kosher.

BSE

No animal derived ingredients are used in the production of PreBiotica. There are no animal derived ingredients used in the facility where PreBiotica is produced.

LABELING

PreBiotica complies with limits established for residual pesticides as per USP <561>. PreBiotica may be labeled as a "natural" ingredient under the regulations of the U.S. FDA and FTC.

PACKAGING & RECOMMENDED STORAGE CONDITIONS

PreBiotica comes in a 20 kg box with poly inner bag or 20 kg paper bag with poly inner bag. PreBiotica should be stored in a cool & dry location in ambient conditions, not to exceed 85 degrees Fahrenheit. For long term storage, please keep refrigerated. Shelf life is 36 months when stored under recommended conditions.

REMARKS

This item is a raw material for commercial use only.

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PARAMETERS	SPECIFICATIONS	METHODS
Assay: Inulin	≥ 88%	AOAC 999.02
Assay: Glucose, fructose and sucrose	≤ 12%	AOAC 999.02
Appearance	Powder	Visual Inspection
Color	White	Visual Inspection
Loss on Drying	≤ 5.0%	USP/NF 731
Sweetness (compared to sucrose)	0.1 – 0.3	ISO 5492:2008
Residue on ignition	≤ 0.5%	USP31<281>
Mesh Size	50 – 70 mesh	ASTM C136/C136M
pH (20°C)	5.0 – 7.0	AOAC 973.41
Total Heavy Metals	≤ 10 ppm	AOAC 993.14
Total Plate Count	≤ 1000 cfu/g	US Pharmacopeia Chapter 60
<i>E. coli</i>	Negative/10g	US Pharmacopeia Chapter 60
<i>Coliform</i>	≤ 10 cfu/g	US Pharmacopeia Chapter 60
<i>Yeast & Mold</i>	≤ 100 cfu/g	US Pharmacopeia Chapter 60
<i>Salmonella</i>	Negative/25g	US Pharmacopeia Chapter 60

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Quality Assurance Division, Icon Foods, Inc.