

Sancary Description

## **Product Specification**

Product:	Inulin
ArtNo.	12155
Definition	A soluble dietary fiber
Origin	Belgium

### **Specification Parameters**

Sensory Description			
Appearance	White Pow	White Powder	
Odour and Taste	Odourless	Odourless / Slightly Sweet	
Chemical / Physical data			
Dry Substance %	Min	95.0	
Ash %	Max	0.2	
Carbohydrates %	Min	99.8	
Inulin %	Min	90.0	
Fructose, Glucose and Saccharose %	Max	10.0	
Average Degree of Polymerization %	Approx	10.0	
Density kg/l	Approx	0.55	
рН	Approx	6.0	
Grain Size μm	Max	500	
Lead ppm	Max	0.02	
Cadmium ppm	Max	0.01	
Mercury ppm	Max	0.01	
Arsenic ppm	Max	0.03	
Microbiological data			
Aerobic Mesophilic Count cfu/g	Max	1 000	
Aerobic Thermophilic Plate Count cfu/g	Max	2 000	
Bacillus Cereus cfu/g	Max	100	
Enterobacteriaceae cfu/g		Negative	
E.Coli /10g		Negative	
Mould cfu/g	Max	20	
Yeast cfu/g	Max	20	
Salmonella /100g		Negative	
Staphylococcus Aureus /1g		Negative	

Packing 20kg multi-layer paper sacks with blue PE inner liner

Shelf life 48 months from production date, under recommended conditions

Storage Store in dry (max 30°C, max 60% relative humidity) conditions in original packaging

The material complies with the requirements of the Food Chemical Codex (FCC), the EU Regulation 231/2012 listed with the specifications set out in Annexes II and III to Regulation (EC) No 1333/2008 on food additives and Regulation (EC) No 1831/2003 on additives for use in animal nutrition. All information in this product specification is based on our current knowledge and experience. The data in this specification serves as product description only and have been ascertained immediately after production or import of the goods. A legally binding guarantee of certain characteristics or of the suitability for a concrete application cannot be deduced from this specification. Improper transport and/or improper storage can cause changes. The product specification does not release the consumer from his own examinations of the characteristics of the product and the suitability for the intended use.

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# **Product Specification**

## **Declaration of the Allergenic Potential Component**

Inulin		Contained or added		Used in the production site, during transport, in the warehouse			Cross- contamination		
1.	Ingredients with allergenic potential acc. to Regulation (EU) No 1169/2011	No	Yes	If yes, specify name	No	Yes	If yes, specify name	No	Yes
1.1	Cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof				$\boxtimes$				
1.2	Crustaceans and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.3	Eggs and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.4	Fish and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.5	Peanuts and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.6	Soybeans and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.7	Milk and products thereof (including Lactose)	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.8	Shell fruits and products thereof: nuts i.e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale),	$\boxtimes$			$\boxtimes$			$\boxtimes$	
	Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and products thereof								
1.9	Celery and products thereof	$\boxtimes$						$\boxtimes$	
	Mustard and products thereof	$\boxtimes$						$\boxtimes$	
	Sesame seeds and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter expressed as SO2	$\boxtimes$			$\boxtimes$			$\boxtimes$	
1.13	Lupin and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
	Molluscs and products thereof	$\boxtimes$			$\boxtimes$			$\boxtimes$	
			.,	If yes,		.,	If yes,		.,
2.	Other ingredients	No	Yes	specify name	No	Yes	specify name	No	Yes
2.1	Maize and maize products	$\boxtimes$		патто	$\boxtimes$		Патто	$\boxtimes$	
2.2	Seeds and their products,	$\boxtimes$			$\boxtimes$				
2.3	i.e., rapeseed, cottonseed, poppy and sunflower seed Other shell fruits i.e., nuts, not mentioned under 1.5. and 1.8.								
2.4	Natural vanilla	$\boxtimes$			$\boxtimes$			$\boxtimes$	
2.5	Artificial vanillin	$\boxtimes$							
2.6	Contains a source of phenylalanine	$\boxtimes$						$\boxtimes$	
2.7	Food colours	$\boxtimes$						$\boxtimes$	
2.8	Flavours	$\boxtimes$						$\boxtimes$	
2.9	Additives	$\boxtimes$			$\boxtimes$			$\boxtimes$	

Issue date Reviewed Issued through Page

QS 2 of 3

23.08.2023



## **Product Specification**

Nutritional Values	Per 100 g
Energy KJ	840
Energy Kcal	208
Carbohydrates g	8
of which total sugars g	8
Dietary fibres g	88
Fats (total) g	0
of which saturated fats g	0
of which mono-unsaturated fats g	0
of which poly-unsaturated fats g	0
Trans fatty acids g	0
Protein g	0
Cholesterol mg	0
Sodium mg	0

All information is subject to the usual fluctuations in natural products.

#### NON-GMO Statement

We herewith confirm, that above mentioned product is not produced of GMO's nor does it contain or consist GMO's. In the whole manufacturing process, no raw materials are used that have to be labelled as GMO-containing or as being GMO derived or are subject to traceability of GMOs.

Furthermore, we confirm that, we strictly adhered to EC-Regulations concerning the traceability and labelling of food and feed products: (EC/1830/2003) and EC/1829/2003 of the European Parliament and the council of 22. September 2003 on genetically modified food and feed.

### **Packaging Statement**

The product complies with regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC as well as with regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.



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