

Product Sheet **Fibruline® Instant**



Tel +32(0) 69 44 66 00
Fax +32(0) 69 44 66 22

Email
sales@cosucra.com

visit our website :
<http://www.cosucra.com>

Fibruline®, chicory inulin, is a soluble dietary fibre extracted from chicory roots by a natural process. It's a naturally-sourced food ingredient. Fibruline® Instant is an easy to disperse fine granulated white powder, giving mouthfeel to a wide range of food applications.

Belonging to the fructan group, inulin is a non-digestible oligosaccharide built up of fructose units with B2-1 bonds, mostly ending by a glucose unit.

Guaranteed specifications (Analytical methods available on request)

Dry matter (D.M.) 96 +/- 1%

Composition based on D.M

Ash max 0.3%
Total carbohydrates min 99.7%
Inulin min 90%
Free fructose, glucose & sucrose max 10%

Microbiology

Bacillus cereus max 100/g
Enterobacteriaceae absent/1g
E. Coli absent/1g
Moulds max 20/g
Salmonella absent/100g
S. Aureus absent/1g
Aerobic plate count max 1000/g
Aero thermo count max 2000/g
Yeasts max 20/g

Characteristics

Heavy metals (Pb, Cd, Hg, As) max 0.5 ppm

Typical data (indicative values)

General Characteristics

Average DP (degree of polymerisation)	~10	pH (30% in water)	~ 6.0
Colour	white	Solubility	≥ 100g/l
Density - Tapped	~ 0.6 kg/l	Stability	Heat stable, at pH<3.5, hydrolysis risk increases significantly
Dispersibility	~ 1% lumps	Taste	neutral / slightly sweet
Granulometry	< 500 µm		

Labelling

(Chicory) inulin, Chicory (dietary) fibre, Chicory (Vegetable) fibre, (Chicory) Fructo-Oligosaccharide, (Chicory) Oligofructose.

Nutrition Labelling (values expressed per 100g commercial product)

Caloric Value (energy)	208 kcal (1) , 840 kJ	Fat	0 g (2)
Carbohydrates	8 g (96g) (3)	of which saturated	0 g (2)
of which sugars	8 g	Protein	0 g (2)
Dietary Fibre	88g (4)	Salt	0.2 g

(1) Based on a caloric value of 2kcal/g for pure inulin/oligofructose, conformed to EU directive 2008/100 & subject to local regulations, (2) Non detectable, (3) Including dietary fibre, (4) According to the full implementation of the Directive 2008/100/EC regarding dietary fibre definition, dimers (DP2) are excluded from the scope of this definition.

Method of analysis

Inulin and oligofructose (fructan) level in food products can be analysed by the following method: AOAC 997.08.

Certification

KOSHER & HALAL (on demand) certified ingredient.

Does not contain GMO's or GMO-derived components. Not produced using GMO-based technology (not concerned by EC 1829/2003 and EC 1830/2003).

SOLUTIONS



- Fibre enrichment
- Calorie reduction
- Gut health
- Calcium absorption

APPLICATIONS

- Dairy
- Bakery
- Confectionery
- Savoury
- Powder blends
- Beverages

PRODUCTS

- Fibruline® Instant, native inulin
- Fibruline® S20, soluble inulin
- Fibruline® DS2, desugared inulin
- Fibrulose® F97, oligofructose
- Fibruline® XL, long chain inulin
- Fibrulose® L85, liquid

Allergens

No labelling required according to EC legal requirements for Allergen Labelling 1169/2011/EC, repealing Directive 2000/13/EC.

Safety

Food grade, suitable for human consumption. Free from any harmful or toxic substances. Food Safety System Certification 22000 in compliance with ISO 22000: 2005 and ISO/TS 22002-1 certified by SGS Systems and Services Certification. *Certificates recognized by Global Food Safety Initiative (GFSI).*

Shelf-life

4 years in dry conditions (Max 30°C, Max 60% R.H.), in original sealed bag.

Packaging

Multi-layer paper bags (with blue PE liner inside) 20 kg net on pallet.

Industrial Pallet 960 kg net (120x120xmax190cm)*, Export-pallet 960 kg net (115x115xmax190 cm)*, Euro-pallet 720kg net (120X80Xmax180 cm)*. On demand: Plastic pallet and Big Bag.

*(LengthxWidthxHeight cm)

Produced by

Cosucra Groupe Warcoing S.A., Belgium (Manufacturing site : Warcoing Industrie, Belgium).

oligofructose