

## ORGANIC PREMIUM BLUE AGAVE INULIN POWDER

### OVERVIEW

Organic Premium Blue Agave Inulin Powder is a soluble dietary fiber with prebiotic capacity that is extracted from the heart of the *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 Premium Blue Agave Inulin Powder can be declared in the ingredient list as:

- Dietary Fiber
- Agave Inulin
- Agave Fiber
- Fiber
- Agave fructans

### 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 Premium Blue Agave Inulin Powder selectively stimulates the growth of gut beneficial microbes (probiotics). Organic Premium 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 Premium Blue Agave Inulin Powder recommended daily intake is in the range 5 to 15 g/day/person. It is recommended to gradually increase the dosage intake over time to adjust digestive tolerance slowly..

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

## USES Y APPLICATIONS

Due to its high solubility, purity and neutral taste Organic Premium Blue Agave Inulin Powder can be employed in a wide variety of foods, beverages and skincare products improving their appearance, creaminess and texture, simultaneously adding functionality such as fat reduction and wetting.

This ingredient versatility has enabled its easy and successful application in the food 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) and improving texture in meat-based products to create new "FUNCTIONAL FOODS".

Increasingly Blue Agave Inulin Powder is generating interest in the personal care sector, for its functionality in delivering prebiotic characteristics to support the skin microbiome, amongst other uses.

## SHELF LIFE & STORAGE REQUIREMENTS

Organic Premium 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 Premium 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 Premium 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):
  - Tubs - 1 Kg, 250 g and 150 g
  - Sachets & 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<sup>a</sup>

| SPECS                             | PARAMETER | METHOD        |
|-----------------------------------|-----------|---------------|
| pH                                | 5.5 Min.  | Potentiometry |
| Ashes (%)                         | 1 Max.    | Gravimetry    |
| Moisture (%)                      | 5.0 Max.  | Thermobalance |
| Solubility (g/L at 77°F)          | 600 Max   | Gravimetry    |
| Bulk Density (g/cm <sup>3</sup> ) | ≥ 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<sup>a</sup>

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   |
| Minumum 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<sup>a</sup>

| SPECS                          | PARAMETER        | METHOD           |
|--------------------------------|------------------|------------------|
| <b>Total Bacterial Count</b>   | Max. 1,000 CFU/g | FDA-BAM-Chap. 3  |
| <b>Molds</b>                   | ≤ 10 CFU/g       | FDA-BAM-Chap. 18 |
| <b>Yeast</b>                   | ≤ 10 CFU/g       | FDA-BAM-Chap. 18 |
| <b>Total Coliforms</b>         | Absent           | FDA-BAM-Chap. 4  |
| <b><i>Escherichia coli</i></b> | Absent           | FDA-BAM-Chap. 4  |
| <b><i>Salmonella</i> sp.</b>   | 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%          | 0g                | 0%   |
| Saturated Fat                 | 0g 0%          | 0g                | 0%   |
| Trans Fat                     | 0g             | 0g                |      |
| Cholesterol                   | 0mg 0%         | 0mg               | 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%          | 0g                | 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 & THIRD PARTY STUDIES

MANAGEMENT SYSTEM FSSC 22000 CERTIFIED .



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



KOSHER KMD Y OK KOSHER CERTIFICATES.



HALAL CERTIFICATE.



THE VEGAN SOCIETY REGISTER, NON-GMO VERIFIED.



ALERGEN FREE, GLUTEN FREE (EUROFINS). GLYCEMIC INDEX (INQUIS GI).



FDA REGISTER, C-TPAT MEMBER.



FAIRTRADE USA, AND FAIRTRADE INTERNATIONAL CERTIFICATES.