

	<b>PRODUCT SPECIFICATION</b>	
<b>Item code</b> 655/001/0020	<b>PRODUCT NAME</b> INULINE	<b>Supplier</b> BCS

### 1) GENERAL DESCRIPTION

Product	Inulin in powder obtained from blue agave ( <i>Agave tequilana</i> )
Origin	Mexico

### 2) NUTRITIONAL VALUES in 100 g (Average values - Source: Supplier)

Energy value	869.44 kJ – 208 kcal
Proteins	0
Fats	0
<ul style="list-style-type: none"> <li>• Monoinsaturated fats</li> </ul>	- g
<ul style="list-style-type: none"> <li>• Polyinsaturated fats</li> </ul>	- g
<ul style="list-style-type: none"> <li>• Saturated fats</li> </ul>	- g
Minerals	0 g
Sodium	0.04 g
Dietary fibre	88 g
Water	0 g

### 3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	White powder very fine
Smell	Characteristic, no off smell
Taste	Characteristic, no off taste
Alerts	None
pH	4.0 – 6.0
Fructose	6.5 ± 3.5%
Glucose	Max 3.5%
Saccharose	Max 2.0%
Inulin	90.0 ± 2.0%
Manitol	Max 0.5%
Total Carbohydrates	Min 98.0%
Other Carbohydrates	Max 3.0%

### 4) MICROBIOLOGICAL PARAMETERS

Total count	Max 1000 cfu/g
Coliform	< 1 cfu/g
Yeast and mold	Max 20 cfu/g
Salmonella	Negative/25 g

### 5) BIOLOGICAL PARAMETERS

GMO	Absent
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#### 6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Available
Bio Suisse	
JAS	
Kosher	
BRC	

#### 7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place (19°C-25°C). Protect from humidity (MAX 60% relative humidity), heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature Highly hygroscopic product

#### 8) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade
Net weight	25 kg
Shelf -life	Best before date within 36 months from the production

#### 9) SAFETY MEASURES

CAS registry number	N.A
Safety data sheet provided	NO
Legislation reference	Reg. CE 1272/2008 does not state any safety measure for this type of product
Active ingredient	None
Hazard statements	None
Prevention precautionary statements	None

#### 10) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certification on organic production"
- D. Lgs. 155/97 – Reg. CE 852/04 "Hygiene in food products"
- Dir. 2000/13/CE "Labelling, presentation and advertising of food products"
- D.M. 34 del 21/03/73 - Reg. CE 1935/04 "Materials and objects designated to come in contact with food products"
- Reg. CE 1881/06 "Maximum allowed levels of contaminants (nitrates, micotoxines, heavy metals) in food products"

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#### 11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds ( <i>Amigdalus communis L.</i> ), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashew nuts ( <i>Anacardium occidentale</i> ), pecan nuts [ <i>Carya illinoesis (Wangenh) K.Koch</i> ], Brasile nuts ( <i>Bertollethia excelsia</i> ), pistachio ( <i>Pistacia vera</i> ), Macadamia nuts ( <i>Macadamia ternifolia</i> ) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO <sub>2</sub>	NO	NO	NO	NO

The cross contamination due to fortuitous events out of the operator control or unavoidable circumstances is not contemplated in the allergens file.

Editing	Control	Approval	Last revision
April 2016	April 2016	April 2016	April 2020

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