

REF. LF10167

GENERAL CHARACTERISTICS

Physical aspects	Fine granulated white to slightly yellow powder
Organoleptic aspects	Taste: neutral to slightly sweet. Odourless.
Origin	Fibres obtained from chicory roots.
Chemical status	Highly soluble dietary fibre. Belonging to the fructan group, inulin is a non-digestible oligosaccharide built up of fructose units with β 2-1 bonds, mostly ending by a glucose unit.

DESCRIPTION

Function / Properties	They can be easily added into a lot of food & beverages products for nutritional benefit.
Applications	<ul style="list-style-type: none"> ➤ Pastry ➤ Confectionery ➤ Ice cream ➤ Beverage

RECIPE

Pineapple Jelly

Ingredients	<ul style="list-style-type: none"> ➤ 285 g of thawed pineapple puree ➤ 23 g of sugar ➤ 81 g of water ➤ 100g of Inulin ➤ 10g of Pectin 325NH95
Realisation	<ul style="list-style-type: none"> ➤ Mix the pectin, inulin and sugar ➤ Mix the water with the pineapple puree ➤ Put the powders in the liquids ➤ Mix ➤ Raise the temperature while mixing ➤ Reach the boil and stop heating ➤ Mix ➤ Serve in the verrine

SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Inulin (Purity)	Min 85 %
Dry matter (D.M.)	Min 95 %
Glucose + fructose + sucrose	Max 15 %
Density (tapped)	550 – 800 g/l
pH (10% in water)	5 - 7
Solubility in water	Min. 200 g/l
Ash	Max. 0.2 %
<u>Heavy metals</u>	
Arsenic	Max. 0.1 ppm
Cadmium	Max. 0.01 ppm
Mercury	Max. 0.01 ppm
Lead	Max. 0.1 ppm
<u>Microbiological specifications</u>	
Total plate count	Max 1000 cfu /g
Moulds	Max 20 cfu /g
Yeasts	Max 20 cfu/g
<i>Bacillus cereus</i>	Max 100 cfu/g
Enterobacteries	Max 1 cfu/g
Salmonella	Absence in 400 grams
Listeria	Absence in 25 grams

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	218 Kcal / 884 KJ
Fat	0 g
- Saturated Fatty Acid	0 g
Carbohydrate	12 g
- Sugars	12 g
Fiber	85 g
Protein	0 g
Salt	0.1 g



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product isn't treated with ionizing radiation.
Nanomaterials	The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with regulation (EC) n°1169/2011,

DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegan	X	
Vegetalian	X	



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PACKAGING / STORAGE

Packaging	1 Kg net plastic – Box of 12 x1 kg – Pallet of 30 boxes (360 kg)
Storage conditions	Keep in the original packaging, in a dry, cool place.
Shelf life	5 years in dry in original sealed packaging.

ARTICLE CODE 1 Kg ⇒ 10167

We reserve the right to modify this data according to the evolution of our products.

Société Louis François S.A.S

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