

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 the 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 improve constipation and inflammation in the large intestine; reducing the risk of chronic diseases, such as cardiovascular disease (CVD), type 2 diabetes, and colon and liver cancer.

As a prebiotic fiber, Premium Organic Blue Agave Inulin Powder selectively stimulates the growth of beneficial microorganisms (microbiota) in the intestine (probiotics), conferring health benefits to consumers, such as improving the absorption of calcium and magnesium in bones, regulating glucose, cholesterol and triglyceride levels in the blood, to name a few.

RECOMMENDED CONSUMPTION

Organic Premium Blue Agave Inulin Powder's recommended daily intake is in the range of 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 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's 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*

Behavior: Hygroscopic.

Water dispersibility: Good (Stirring is suggested).

PHYSICOCHEMICAL PROPERTIES^a

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 ³)	≥ 0.500	Gravimetry

^aThis 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^a

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER	METHOD
Inulin/Dietary Fiber (%)	Avg. 92 (±2)	HPAEC-PAD
Fructose (%)	9.0 Max.	HPAEC-PAD
Sucrose (%)	5.0 Max.	HPAEC-PAD
Glucose (%)	6.0 Max.	HPAEC-PAD
Minimum 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^a

SPECS	PARAMETER	METHOD
Total Bacterial Count	Max. 1,000 CFU/g	FDA-BAM-Chap. 3
Molds	≤ 10 CFU/g	FDA-BAM-Chap. 18
Yeast	≤ 10 CFU/g	FDA-BAM-Chap. 18
Total Coliforms	Absent	FDA-BAM-Chap. 4
<i>Escherichia coli</i>	Absent	FDA-BAM-Chap. 4
<i>Salmonella sp.</i>	Absent in 25 g	AOAC-999.09

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).

HEAVY METALS

SPECS	PARAMETER	METHOD
Lead (Pb)	< 1.00 ppm	J. AOAC vol. 90 (2007) 844-856 (Mod)
Arsenic (As)	< 1.00 ppm	J. AOAC vol. 90 (2007) 844-856 (Mod)
Mercury (Hg)	< 0.10 ppm	J. AOAC vol. 90 (2007) 844-856 (Mod)
Cadmium (Cd)	< 1.00 ppm	J. AOAC vol. 90 (2007) 844-856 (Mod)

*The result expressed in the analysis is based on the annual third-party result.

NUTRITIONAL CHART

Nutrition Facts	
Serving per container 1	
Serving Size	100 g
Amount per serving	
Calories	200
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 75mg	3%
Total Carbohydrate 98g	36%
Dietary Fiber 93g	332%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 20 mg	2%
Iron 0mg	0%
Potassium 230mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet 2,000 calories a day is used for general nutrition advice.

CERTIFICATIONS, REGISTERS & IMAG 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).



FDA REGISTER, C-TPAT MEMBER.



FAIRTRADE INTERNATIONAL CERTIFICATES.