

Product Sheet **Agave Fructans**

Description: Is a food ingredient obtained from Blue Agave Weber variety, is a Prebiotic Soluble Fiber, presented in powder form or liquid.

Agave Fructans: Polymers of Fructose, branched structures with or without a glucose unit, same which can be terminal or internal glycosidic linkages, both type β -2 type 1 and β -2 6. Agave Fructans (**AF**) are naturally found in blue agave and they are known commercially as Agave Fructans or Agave Fructooligosaccharides (**aFOS**), depending on their profile or degree of polymerization (DP), which ranges mainly between 10 and 25.

Compositional Specs:

All values are expressed on dry matter.

Assay	Limits
Fructans	> 85 %
Fructose	< 9 %
Glucose	< 6 %
Sucrose	< 5 %
Mannitol	< 0.15 %
Dry Matter (d.m.)	> 97 % +/- 2.0
Carbohydrate Content	> 99 %
Average DP	>= 10
Ash (sulphated)	1.0 % max
Heavy Metals:	
Pb, As, Hg, Cd, each	< 0.1 mg / kg
pH (30-40 brix)	5.0 – 7.0
Moisture	5 % max in 100g
Other Carbohydrates	< 0.1 %
Foreign Matter	Absent
Quaternary Salts (QAV)	< 0.5 mg / kg

Microbiological Specs:

Assay	Limits
Mesophilic bacteria total count	< 1,000 UFC/g
Yeast	< 20 UFC/g
Molds	< 20 UFC/g
Bacillus cereus	< 100 UFC/g
Staphylococcus aureus	Absent in 1g
Escherichia coli	Absent in 1g
Salmonella	Absent in 25g
Listeria	Absent in 1g
Coliforms	Absent in 1g

Labelling:

All values are average values expressed per 100g of commercial product

Carbohydrates	10 g	Gluten	Absent
Sugars	10 g	Lactose	Absent
Dietary Fiber	88 g	Milk / Meat / Egg components	Absent
Protein	Absent	Soy components	Absent
Fat	Absent	Insecticides	Absent
Vitamins and Minerals	Not significant	Pesticides	Absent
Caloric value	38 kcal / 162 kJ	Nuts, Nuts components	Absent
Sodium	26 mg	Other Allergens	Absent
		Enzymatic Activity	Absent
		Folic Acid	Absent

Other Information of the Product:

Aspect	Fine white granulated powder	Packaging	According to presentation
Special features	Hygroscopic	Optimal storage conditions	Keep in a cool and dry place, In its original airtight packaging.
Taste	Slightly sweet, without aftertaste	Best before	24 months after manufacturing date.
Solubility in water	120 g/l at 25°C – 350 g/l at 90°C	Transport conditions	Food transport
Dispersability in water	Good may require stirring	Irradiation	Not Irradiated
Properties and Applications	Different technological functions	GMO	Not containing GMOs or GMOs derived Components
Bulk Density	Approx. 580 ± 50 g/l	Organic	NOP USDA, UE, JAS, Korea, SAGARPA
Particle Size	40 mesh	Kosher	KMD certified
Labeling – Ingredients List	Agave	HALAL	IFANCA certified
Safety	Safe, Non Toxic, Not dangerous, Excessive consumption may have laxative effects.	FSSC- 22000	Global STD certified