

TECHNICAL DATA



PRODUCT NAME:	PreBiotica® Inulin
ICON FOODS PRODUCT CODE NUMBER:	1801
DESCRIPTION:	PreBiotica Inulin comes from a group of naturally occurring polysaccharides found in chicory root. PreBiotica inulin belongs to a class of dietary fibers known as fructans. PreBiotica’s flavor is subtly sweet (about 10% of the sweetness of sugar/sucrose). It can be used to replace sugar, fat, and flour. This is advantageous because PreBiotica® contains 25-35% of the food energy of carbohydrates (starch, sugar). In addition to being a versatile ingredient, PreBiotica has many health benefits such as promoting the growth of beneficial intestinal bacteria. PreBiotica is soluble in tepid to hot water, allowing it to be easily incorporated into drinks, dairy products, and baked goods. PreBiotica has a multitude of characteristics beneficial to functional foods. The use of PreBiotica can improve taste, texture, and moisture in many foods. PreBiotica has gelling characteristics that can be used to make low fat cheeses, sauces, soups, and table spreads. Its melting properties allow for easy processing of frozen desserts. Binding characteristics allow for inulin to be used in cereal bars. Additionally, as a fructan, PreBiotica can be substituted for sugar and is synergistic with high intensity sweeteners such as stevia and monk fruit when reduced sugar content is desirable.
COMPOSITION:	Inulin from Chicory Root.
COUNTRY OF ORIGIN:	Belgium, Chile, China, Germany, Netherlands, United States
ALLERGENS:	PreBiotica Inulin does not contain any commonly known sources of allergens. Labeling is not required under the FDA Food Allergen Labeling and Consumer Protection Act of 2004 or EU Directive 2007/68/EC
KOSHER:	PreBiotica Inulin is certified Kosher.
BSE:	No animal derived ingredients are used in the production of PreBiotica Inulin.
LABELING:	PreBiotica Inulin complies with limits established for residual pesticides as per USP <561>. PreBiotica Inulin may be labeled as a “natural” ingredient under the regulations of the U.S. FDA and FTC.
PACKAGING & RECOMMENDED STORAGE CONDITIONS:	PreBiotica Inulin comes in a 20 kg bag. PreBiotica Inulin should be stored in a cool & dry location in ambient conditions, not to exceed 85 degrees Fahrenheit. For long term storage, please keep refrigerated. Shelf life is 36 months when stored under recommended conditions.
REMARKS:	This item is a raw material for commercial use only.

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TECHNICAL DATA (CONT.)

PRODUCT NAME: PreBiotica Inulin



PARAMETERS	SPECIFICATIONS	METHODS
APPEARANCE	Finely granulated powder	Visual Inspection
COLOR	White to light yellow	Organoleptic
TASTE	Neutral to slightly sweet	Organoleptic
OLIGOFRUCTOSE, %	≥ 90	HPLC; AOAC 997.08
FRUCTOSE, GLUCOSE, SUCROSE, %	≤ 10	HPLC; AOAC 982.14
AVERAGE CHAIN LENGTH	8 – 13	HPLC; AOAC 997.08
WATER ACTIVITY, <i>a_w</i>	≤ 0.3	Rotronic Water Activity Meter
pH (10% SOLUTION)	5.0 – 7.0	AOAC 981.12; pH Meter
LOSS ON DRYING, %	≤ 5.0	AOAC 925.45
ASH, %	≤ 0.2	AOAC 930.05
LEAD (Pb), ppm	≤ 0.3	AOAC 2011.19, 993.14, 2015.01
ARSENIC (As), ppm	≤ 0.1	AOAC 2011.19, 993.14, 2015.01
CADMIUM (Cd), ppm	≤ 0.1	AOAC 2011.19, 993.14, 2015.01
MERCURY (Hg), ppm	≤ 0.01	AOAC 2011.19, 993.14, 2015.01
AEROBIC PLATE COUNT, CFU/g	≤ 1000	BAM, FDA Ch. 3; AOAC 996.23
YEAST, CFU/g	≤ 50	BAM, FDA Ch. 18
MOLD, CFU/g	≤ 50	BAM, FDA Ch. 18
COLIFORMS, CFU/g	≤ 10	BAM, FDA Ch. 4
E. COLI, /10g	Negative	BAM, FDA Ch. 4; AOAC 991.14
SALMONELLA, /25g	Negative	BAM, FDA Ch. 5; AOAC 2013.01



Thomas J. King
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Icon Foods, Inc.

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CERTIFICATE OF ANALYSIS

PRODUCT NAME: PreBiotica Inulin



LOT CODE: 1801 UU YY MM DD BB **MANUFACTURE DATE:** MM/DD/YYYY **BEST BY:** MM/DD/YYYY

INGREDIENTS: Inulin from Chicory Root.

ITEMS	STANDARD	RESULTS	TEST METHOD
APPEARANCE	Finely granulated powder	Complies	Visual Inspection
COLOR	White to light yellow	Complies	Organoleptic
TASTE	Neutral to slightly sweet	Complies	Organoleptic
OLIGOFRUCTOSE, %	≥ 90	Complies	HPLC; AOAC 997.08
FRUCTOSE, GLUCOSE, SUCROSE, %	≤ 10	Complies	HPLC; AOAC 982.14
AVERAGE CHAIN LENGTH	8 – 13	Complies	HPLC; AOAC 997.08
WATER ACTIVITY, <i>a_w</i>	≤ 0.3	Complies	Rotronic Water Activity Meter
pH (10% SOLUTION)	5.0 – 7.0	Complies	AOAC 981.12; pH Meter
LOSS ON DRYING, %	≤ 5.0	Complies	AOAC 925.45
ASH, %	≤ 0.2	Complies	AOAC 930.05
LEAD (Pb), ppm	≤ 0.3	Complies	AOAC 2011.19, 993.14, 2015.01
ARSENIC (As), ppm	≤ 0.1	Complies	AOAC 2011.19, 993.14, 2015.01
CADMIUM (Cd), ppm	≤ 0.1	Complies	AOAC 2011.19, 993.14, 2015.01
MERCURY (Hg), ppm	≤ 0.01	Complies	AOAC 2011.19, 993.14, 2015.01
AEROBIC PLATE COUNT, CFU/g	≤ 1000	Complies	BAM, FDA Ch. 3; AOAC 996.23
YEAST, CFU/g	≤ 50	Complies	BAM, FDA Ch. 18
MOLD, CFU/g	≤ 50	Complies	BAM, FDA Ch. 18
COLIFORMS, CFU/g	≤ 10	Complies	BAM, FDA Ch. 4
E. COLI, /10g	Negative	Complies	BAM, FDA Ch. 4; AOAC 991.14
SALMONELLA, /25g	Negative	Complies	BAM, FDA Ch. 5; AOAC 2013.01

Oregon department of agriculture, food safety division establishment #88294
 FDA food manufacturing facility #xxxxxxx6608

Remarks: This item is a raw material for commercial use only.

Storage: Store in a cool & dry location, not to exceed 85-degree Fahrenheit.
 For long term storage, please keep refrigerated.

ISSUED BY:

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COUNTRY OF ORIGIN STATEMENT

Oregon Department of Agriculture, Food Safety Division Establishment #88294

This letter is to certify that PreBiotica Inulin sold by Icon Foods, Inc. at the Portland, Oregon, USA facility, is manufactured in the following countries: Belgium, China, Germany, Netherlands, United States.

If you have any questions, please contact Icon Foods Quality Assurance Division at 310-455-9876.

A handwritten signature in blue ink, appearing to read "TJ King".

Thomas J. King
Icon Foods, Inc.

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INGREDIENT STATEMENT

PRODUCT INGREDIENT LIST

PRODUCT NAME: PreBiotica Inulin

PRODUCT NUMBER: 1801

INGREDIENTS	% RANGE COMPOSITION
Inulin	≥ 90%
Simple Carbohydrates	≤ 10%

ICON FOODS, INC.
19250 NE PORTAL WAY
PORTLAND, OR 97230
P: 310.455.9876

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100G NUTRITIONAL SPECIFICATIONS

PRODUCT NAME: PreBiotica Inulin

NUTRITIONAL FACTS

Calories	160 kcal	
Total Fat	0 g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	130 mg	6%
Total Carbohydrate	96 g	35%
Dietary Fiber	90 g	321%
Total Sugars	6 g	
Includes 0g Added Sugars		0%
Protein	0 g	
Vitamin D	0 mcg	0%
Calcium	9 mg	0%
Iron	0 mg	0%
Potassium	0 mg	0%

*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.

CARBOHYDRATES

AMOUNTS PER 100G

Total Carbohydrate	96.0g
Dietary Fiber	90.0g
Starch	0.0g
Sugars	6.0g
Sugar Alcohols	0.0g

FATS & FATTY ACIDS

AMOUNTS PER 100G

Total Fat	0.0g
Saturated Fat	0.0g
Monounsaturated Fat	0.0g
Polyunsaturated Fat	0.0g
Total Trans Fatty Acids	0.0g

PROTEIN & AMINO ACIDS

AMOUNTS PER 100G

Protein	0.0g
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VITAMINS

AMOUNTS PER 100G

Vitamin A	0.0 IU
Vitamin C	0.0 mg
Vitamin D	0.0 IU
Vitamin E (Alpha Tocopherol)	0.0 mg

MINERALS

AMOUNTS PER 100G

Calcium	9.1 mg
Iron	0.0 mg
Potassium	0.0 mg
Sodium	130.0 mg

OTHER

AMOUNTS PER 100G

Water	≤ 5.0 g
Ash	≤ 5.0 g

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SAFETY DATA SHEET

PRODUCT NAME: PreBiotica Inulin

ICON FOODS, INC. – USA | PRODUCT #: 1801

CAS REGISTRY NUMBER: --

OREGON DEPARTMENT OF AGRICULTURE, FOOD & SAFETY DIVISION ESTABLISHMENT #88294

FDA FOOD MANUFACTURING FACILITY #*****6608

COMPLIANT WITH JECFA GUIDLINES

IDENTIFICATION: Commercial Name: PreBiotica Inulin
 Manufacturer: Icon Foods, Inc.

COMPOSITION: Inulin powder from Chicory Root.
 CAS# --
 Risk Phrases: None
 Safety Phrases 25-26: Not Mandatory

HAZARDS: Not classified as dangerous according to directive 67/548/EEC or its amendments.

FIRST AID MEASURES: Eye Contact: Wash with water or standard eye wash solution. Seek medical advice if irritation occurs and persists.
 Oral Ingestion: Essentially edible in small quantity with bland to bitter sweet aftertaste
 Skin Contact: Wash with water and mild soap.

FIRE FIGHTING MEASURES: Non-combustible and presents no special fire hazard
 Extinguishing media: N/A
 Protective Equipment: Standard equipment

ACCIDENTAL RELEASE MEASURES: Absorb into an inert material and scrape up. Remove residue by scrubbing with hot water or detergent solution.

HANDLING & STORAGE: Store in a cool & dry location in ambient conditions, not to exceed 85 degrees Fahrenheit. For long term storage, please keep refrigerated.

EXPOSURE & PERSONAL PROTECTION: In accordance with good industrial practice and handling, use standard eye protection.

PHYSICAL & CHEMICAL PROPERTIES:	Physical Form: Powder	Explosive Properties: --
	Color: White/Off-White	pH (100% Concentrate): --
	Odor: --	Oxidizing Properties: --
	Boiling Point: --	Vapor Pressure: --
	Melting Point: --	Density: --
	Viscosity @ 20 degree C: --	Water Solubility: Soluble
	Flash Point: --	Other Solubility: In most Basic Food Grade Solvents
	Flammability Solid/Gas: --	Partition Coefficient: --
	Auto Flammability: --	(Octanol/Water): --
	Specific Refractive: --	Explosive Limits: --

STABILITY & REACTIVITY: Thermal Decomposition: Stable under normal conditions of use.

TOXICOLOGICAL DATA: Oral: Essentially non-toxic and edible in small quantity.
 Dermal: Expected to be essentially non-toxic.

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ECOLOGICAL INFORMATION:

Inhalation: Slight Ethanolic Sting – irritation

Toxic Effects: None

Eye: Very Mild/Minimal – Not a transient Conjunctival Irritant at 10% concentrate in water (Eyetex classification).

Biodegradation: Expected to be ultimately biodegradable.

Fish Toxicity: No Data.

DISPOSAL CONDITIONS:

Dispose of according to local, state, and federal regulations.

TRANSPORT INFORMATION:

UN Number: N/A

UN Name: Not Assigned

IMDG Code/Class: Not Hazardous

IMDG Code Page No: N/A

ICAO/IATA Air Class: Non-Hazardous

ICAO/IATA Air Class Packing Group: N/A

RID/ADR Class: Non-Hazardous

ADNR Class: Non-Hazardous

REGULATORY INFORMATION:

Occupational Exposure Limits: N/A

OTHER INFORMATION:

Supplementary Dietary/Food Use: FDA GRAS Status within the USA

Information contained herein as well as any representations made regarding this information are believed to be accurate and reliable however no warranty or guarantee, express or implied, is made regarding information and/or product.

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VERSION HISTORY

VERSION #	DATE	REVISIONS	APPROVAL
1.1	05/28/2026	Updated specification parameters.	ZN

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ITEM #1801	PreBiotica Inulin	V1.1	May 28, 2026
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