

chicory root fibre

Chicory root fibre, soluble dietary fibre, is a naturally sourced food ingredient extracted by hot water from chicory roots. Belonging to the fructan group, it is a non-digestible oligosaccharide obtained by partial enzymatic hydrolysis of chicory inulin and build up of fructose units with β 2-1 bonds mostly ending with a glucose unit. The total number of fructose and glucose units ranges between 2 and 10. Chicory root fibre is a viscous liquid solution. It is suitable for a wide range of food applications and dietary supplements and does not contain added sugars. It provides both nutritional and health benefits, such as enabling fibre fortification, sugar and calorie reduction while offering moderate sweetness in nutritionally better balanced product formulations, as well as promoting overall digestive health and calcium absorption.

GUARANTEED SPECIFICATIONS (analytical methods available on request)

Physical & chemical

Dry matter (°Brix)	73.5 -75.5
Total carbohydrates on DM	min 99.8%
Oligofructose on DM	min 88%
Free fructose, glucose & sucrose on DM	max 12%
Ash on DM	max 0.2%
Arsenic	max 0.03 ppm
Cadmium	max 0.01 ppm
Lead	max 0.02 ppm
Mercury	max 0.01 ppm

Microbiology

Aerobic plate count	max 200 CFU/10g
Yeasts	max 10 CFU/10g
Moulds	max 10 CFU/10 g
Enterobacteriaceae	absent/1g
Escherichia coli	absent/10g
Salmonella	absent/100g
Listeria monocytogenes	absent/25g
Staphylococcus aureus	absent/1g
Clostridium perfringens	max 10 CFU/g
Bacillus cereus	max 100 CFU/g

TYPICAL DATA (indicative values)

Colour	colorless to yellowish
Appearance	viscous syrup
Sweetening Power	~ 40% (10% sucrose solution is 100%)
pH (1:1)	4.0 - 6.0
Density	~ 1.38 kg/l (20°C)
Viscosity	~ 5000 mPa.s (20°C, 74°Bx)

Nutrition Labelling (values expressed per 100g commercial product)

Caloric Value (kcal)	169 kcal	Carbohydrates	9.5 g
Caloric Value (kJ)	707 kJ	of which sugars	9.5 g
Fat	0 g	of which added sugar	0 g
of which saturated	0 g	Dietary fibres	65.5 g (*)
		Protein	0 g
		Salt	0 g

(*) According to EC 1169/2011 (FIC), dietary fibre means non-digestible carbohydrate oligo- or polymers with three or more monomeric units (DP \geq 3). It excludes inulobiose (DP2).

Proposed labelling

Chicory root fibre, Chicory (dietary) fibre, Chicory (vegetable) fibre, (Chicory) Oligofructose, (Chicory) Fructo-oligosaccharide.

Covitar s.r.o.
Rybná 716/24
110 00 Praha 1

chicory root fibre

Oligofructose (fructan) level in food products can be analysed by the following method: AOAC 997.08.

Certification

KOSHER & HALAL (on demand) certified ingredient. Does not contain GMO's or GMO-derived components. Not produced using GMO-based technology (not concerned by EC 1829/2003 and EC 1830/2003).

Allergens

No labelling required according to EC legal requirements for Allergen Labelling (EC) No1169/2011. Please refer to our separate allergen declaration.

Safety

Food grade, suitable for human consumption. Free from any harmful or toxic substances. This product is manufactured in an FSSC22000 certified company. Certification recognized by Global Food Safety Initiative (GFSI).

Shelf-life

2 years from production date in original sealed packaging (Max 20°C)

Packaging

IBC containers Shutz Ecobulk MX 1000 (PE-HD White) (L120 x W100 x H116 cms) with butterfly-valve DN80/3, 1300Kgs - Plastic-skidpallet
Option - 280 kg Plastic drums

Covitar s.r.o.
Rybná 716/24
110 00 Praha 1