

Review: April 01st, 2025

Organic 100% Blue Agave Inulin Powder

DESCRIPTION

Organic 100% Blue Agave Inulin Powder is a soluble dietary fiber with prebiotic capacity that is extracted from the heart of the Agave teguilana Weber Blue Variety (the only raw material). Due to its high solubility and neutral taste, it is compatible with a great versatility of food industry applications.

INGREDIENTS

Blue Agave Tequilana Weber

INGREDIENT LABELING

Organic 100% Blue Agave Inulin Powder can be declared in the ingredient list as:

- Dietary Fiber
- Agave Inulin
- Agave Fiber
- Fiber

COUNTRY OF ORIGIN

México

USES & APPLICATIONS

Dietary fiber (non-digestible carbohydrates) intake helps to improve constipation and inflammation in the large intestine; reducing also, the risk of chronic diseases, such as cardiovascular disease (CVD), type 2 diabetes, colon and liver cancer.

As prebiotic fiber Organic 100% Blue Agave Inulin Powder selectively stimulates the growth of gut beneficial microbes (probiotics). Due to its high solubility, purity and neutral taste Organic 100% 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.

Organic 100% Blue Agave Inulin Powder recommended daily intake is in the range 5 to 15 g/day/person. It is recommended to gradually increase the dosage intake over time to adjust digestive tolerance slowly.

SHELF LIFE & STORAGE RECOMMENDATIONS

Organic 100% Blue Agave Inulin Powder 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.

The information contained in this data sheet represents, to the best of our knowledge, an accurate and reliable representation data for this material. We recommend our customers to conduct their own tests to determine the suitability of our products for their own specific purposes. Statements contained herein should not be considered as awarrant of any kind, expressed or implied, and no liability is accepted for the infringement of any patent.





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EXPLANATORY NOTE

Due to its hygroscopicity, the moisture content in Organic 100% Blue Agave Inulin Powder could increase over time. However, its technological and prebiotic functionalities are unaffected.

Agave Inulin Powder must be stored at room temperature (19°C - 25°C) in a cool dry place. Avoid contact with moisture and it is recommended a maximum 60% relative humidity since it is a highly hygroscopic product.

Due to the shipping and handling the product could get compacted.

PRESENTATIONS

25 kg Sacks

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

Appearance: Fine Powder.

Taste & Smell: Neutral with a slightly sweet trace.

Behavior: Hygroscopic.

Water Dispersibility: Good (Stirring is suggested).

Color: White to slightly beige*.

PHYSICOCHEMICAL PROPERTIES

SPECS	PARAMETER	
рН	5.5 Min.	
Ashes (%)	0.3 Max.	
Moisture (%)	5.0 Max.	

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CARBOHYDRATES AMOUNT & PROFILE

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER	
Inulin/Dietary Fiber (%)	Avg. 90.0 (±2).	
Fructose (%)	8.0 Max.	
Glucose (%)	5.0 Max. 4.0 Max.	
Sucrose (%)		

MICROBIOLOGICAL ANALYSIS

SPECS	PARAMETER	
Total Bacteria Count	<1.000 Cfu/g	
Mold	<10 Cfu/g	
Yeast	<10 Cfu/g	
Total Coliforms	Absent	
Escherichia Coli	Absent	
Salmonella Spp	Absent in 25 g	

*According to the Mexican Regulation Norm NMX-F-591-SPCI-2010 (Agave Fructars-Specifications, Labeling and Testing methods), NOM-002-SAGARPA-2016 (Relating to the characteristics of safe, agri-food quality, authenticity, labeling and conformity assessment of agave fructars).

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^{*}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.

^{*}There might be slight differences in sensorial characteristics due to natural variation in raw material. The values of these tables are for reference only and were achieved by analysis made on randomly chosen batches of the product. We advise our clients to test all aspects of the product before making their label.



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NUTRITIONAL INFORMATION

Serving size	100 (
Amount Per Serving Calories	150
9	6 Daily Value
Total Fat 0g	0%
Saturated Fat 0g Trans Fat 0g	0%
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 30mg	1%
Total Carbohydrate 95g	35%
Dietary Fiber 91g	325%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 0g	0%
Vitamin D 0mcg	09
Calcium 0mg	09
Iron 0mg	09
Potassium 0mg	09

^{*}This chart complies with the current FDA legal requirements. We recommend reviewing your updates over time, as it may suffer future modification *Added Sugars: All these sugars are naturally occurring in Syrup.

CERTIFICATIONS





















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^{*}Inulin as a dietary fiber is considered to contribute 1.5 Cal/g of energy.

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