

Product Name: Inulin	
Botanical source	Helianthus tuberosus L
Plant used	Tuber

Analysis Items	Specifications	Methods
Typical Analysis		
Appearance	White to off white powder	Visual
Odor	Odorless	Sensory
Taste	Slight sweet taste	Sensory
Physical & Chemical		
Inulin	≥90.0g/100g	FCC IX
Fructose+ Glucose+ Sucrose	≤10.0g/100g	
Loss on drying	≤4.5g/100g	USP 39<731>
Residue on ignition	≤0.2g/100g	USP 39<281>
pH (10%)	5.0-7.0	USP 39<791>
Heavy Metal		
As	≤0.2mg/ kg	USP 39<233>ICP-MS
Pb	≤0.2mg/ kg	USP 39<233>ICP-MS
Hg	<0.1mg/ kg	USP 39<233>ICP-MS
Cd	<0.1mg/ kg	USP 39<233>ICP-MS

Microbiological Control		
Total Plate count	≤1,000CFU/g	USP 39<61>
Yeasts& Moulds count	≤100CFU/g	USP 39<61>
E. coli	Negative	USP 39<62>
Salmonella	Negative	USP 39<62>
S. aureus	Negative	USP 39<62>
Conclusion	Meet the standard requirements	
Statement	Non-irradiation, No allergens	
Packing & Storage	Inner packing food grade plastic bag, wrapped three layer kraft paper bag. Products sealed, stored at room temperature.	
Shelf life	The product can be stored in sealed original packaging under the mentioned conditions for 3 years from date of manufacture.	