

# Organic Inulin



## What is organic inulin?

Organic Inulin Powder is a **certified organic, non-GMO** soluble dietary fiber extracted from **Jerusalem artichoke tubers** or **chicory roots**. Both variants act as prebiotics to nourish beneficial gut bacteria, improve digestion, and support metabolic health. While **Jerusalem artichoke inulin** offers a mildly sweet flavor and quick solubility, **chicory root inulin** provides neutral taste and superior gel-forming capabilities for texture enhancement.

## Specification

Parameter	Jerusalem Artichoke Inulin	Chicory Root Inulin
Fiber Content (Dry Basis)	≥90%	≥92%

Parameter	Jerusalem Artichoke Inulin	Chicory Root Inulin
<b>Oligofructose Content</b>	≥10%	-
<b>Degree of Polymerization</b>	DP 2-10 (short-chain)	DP 10-60 (long-chain)
<b>Appearance</b>	White to off-white free-flowing powder	White crystalline powder
<b>Solubility</b>	Instant in cold water	Soluble in hot water (>50°C)
<b>Sweetness</b>	10-15% of sucrose	-
<b>Gel Formation</b>	-	Forms creamy texture at ≥15% concentration
<b>Moisture Content</b>	≤5%	≤4%
<b>Packaging</b>	1kg, 5kg, 25kg resealable bags	1kg, 5kg, 25kg resealable bags
<b>Shelf Life</b>	24 months	24 months

## Key Features & Benefits

- **Prebiotic Power:** Stimulates bifidobacteria growth by 30% within 14 days (in vivo studies).
- **Sugar & Fat Replacement:** Reduces calories while improving mouthfeel in low-sugar products.
- **Clean Label:** Non-GMO, gluten-free, vegan, and free from additives.
- **Global Certifications:** USDA Organic, EU Organic, Non-GMO Project Verified, Halal/Kosher.

## Applications

### Jerusalem Artichoke Inulin

- **Beverages:** Enhances fiber in ready-to-drink teas, smoothies, and protein shakes.
- **Snacks:** Adds subtle sweetness to granola bars, cereal clusters, and yogurt coatings.
- **Infant Nutrition:** Gentle prebiotic for organic baby formula.

## Chicory Root Inulin

- **Dairy Alternatives:** Mimics creamy texture in plant-based yogurts and ice creams.
- **Bakery:** Replaces fat in gluten-free breads and muffins.
- **Processed Meats:** Binds moisture in low-fat sausages and deli products.

## Why Choose Us?

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1. **Dual-Source Flexibility:** Optimize formulations for sweetness, solubility, or texture.
2. **Quality Assurance:** Tested for purity, microbial safety, and heavy metals (ISO 22000).
3. **Sustainability:** Ethically sourced from regenerative organic farms.
4. **Custom Blends:** Combine with probiotics (e.g., *Bifidobacterium*) or other fibers.
5. **Regulatory Compliance:** GRAS, FDA, and EFSA compliant.

## FAQs

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### Q: Which inulin is better for beverages?

A: **Jerusalem Artichoke Inulin** dissolves instantly in cold liquids and adds mild sweetness.

### Q: Can chicory inulin replace sugar?

A: While not sweet, it reduces sugar by improving mouthfeel in low-calorie products.

### Q: Is inulin suitable for keto diets?

A: Yes! Both variants are low-carb (<5g net carbs per 100g) and keto-friendly.

### Q: Does inulin cause bloating?

A: Start with small doses (5g/day) to allow gut adaptation.

### Q: Do you offer private labeling?

A: Yes! Custom branding available for both inulin types.

## Packing

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