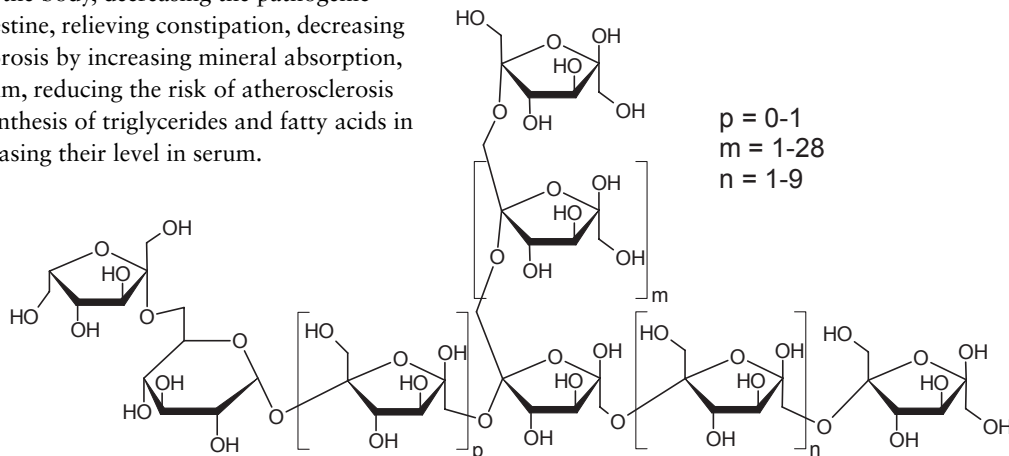


ORGANIC INULINE and FOS

Inulin and FOS are Organic Dietary Fibers from Mexico's blue Agave plant and are prebiotics. They are considered as functional food ingredients. Research studies have shown their use as bifidogenic agents, stimulating the immune system of the body, decreasing the pathogenic bacteria in the intestine, relieving constipation, decreasing the risk of osteoporosis by increasing mineral absorption, especially of calcium, reducing the risk of atherosclerosis by lowering the synthesis of triglycerides and fatty acids in the liver and decreasing their level in serum.

Inuline (Long fiber chain)
11-60 fructose units

FOS (Short fiber chain)
2-10 fructose units



Inulin and FOS have the added benefit of being very soluble in cold water, meaning it can be incorporated into beverages, bakery products, ice creams, cereals, and dairy products.

Advantages of using agave plant to obtain Inuline & FOS

- Because 25 percent of agave's wet weight is inulin
- The Agave has almost perfect DP distribution. This allows the proprietary separation and purification technology to obtain either a low DP or a high DP Fiber.
- The flexibility of the process lets us manufacture even tailored solutions to our customers' specific needs. All this is achieved without the use of process additives or enzymes.
- Inuline and FOS have the added benefit of being very soluble in cold water, meaning it can be incorporated into beverages, bakery products, dairy products.

Inuline and FOS also offer a unique advantage: they are organic certified, opening this untapped market that is growing in the double-digit-range, as one of the few organic soluble dietary fibers in the market up to date.



BAKERY

As a powdered ingredient, can be used easily in all flour based products for fibre enrichment purposes. Furthermore, INULINE and FOS is excellent to replace fat and sugar; very commonly used ingredients in traditional bakery recipes.

Bread

- Volume enriched.
- Reduce baking temperature & baking time.

Cakes

- Fat reduced by the use of Agave Extract.
- Once baked Agave extract supports the texture and mouth feel of the fat.
- It keeps fresh and smooth during shelf time.

Biscuits

Used of Agave extract as a sweetener results in a high quality biscuit that fits in a diabetic diet and contains fewer calories.

Wafer products

- Agave extract produce an attractive gold brown colour after baking.

Fillings

- Agave extract acts an excellent replacement for fat based filling and emulsion based fillings.
- Similar physical & organoleptic properties to the Full Fat Version.
- Reducing energy density and enhanced fiber content.
- Benefits of using metlos as fruit base filling:
 - Low sugar & diabetic products due.
 - Increases fruit flavours.

BEVERAGES

In beverages, Inulin and FOS can be used for technological and/or nutritional reasons. It is used in a wide variety of beverages, such as:

- fruit drinks
- Near-waters/bottled water
- Functional drinks (energy/sports drinks)
- Smoothies

DAIRY

Agave extract is a widely used ingredient for its prebiotic and related health benefits, for sugar and fat replacement, its low calorific value and its suitability for diabetics and as texturizer for taste improvement, for its good solubility, and for sugar and fat replacement.

Non Fat Yogurt

- Improves the texture and mouth feel.
- Fiber enriched.
- It doesn't affected the typical appearance & structure of yoghurt.

Fruit Yogurt

- Enhance the fruity flavour.

Fresh cheese & quark products

- It's use as prebiotic ingredients.
- Improve the mouth feel.

Milk drinks

- Fiber enrichment.
- High fiber level without affecting appearance and viscosity.
- Prebiotic effect.
- Improvement of mineral absorption such as calcium.

ICE CREAM

- Fat & sugar replacement in ice cream formulation.
- Low calorie.
- Improved heat shock stability.
 - Ensure that the ice crystal remain small after a heat shock.
- Mouth feel.
 - Gives a fat-like mouth feel.
- Melting behaviour.
 - It melts nicely and homogeneously in the mouth.

CEREAL

- It helps increasing the fiber content.
- Increases the crispiness.
- Prolonges the bowl life.
- For cereal bars Agave extract is added to the binding syrup.



KOSHER



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