BENEVOraft® inulin - at a glance

Classification
- Mixture of oligo- and polysaccharides which are composed of fructose units linked by a beta-1,2-bond, mainly with an end-standing glucose unit. The degree of polymerisation (=number of monosaccharide units) ranges between 3 and 60.
- Occurs naturally in chicory
- Soluble prebiotic dietary fibre
- Fructan-type non-available carbohydrate
- Generic name: inulin

Technical
- White, soluble powder
- Neutral odour
- Contribution to body, fat-like texture and creamy mouthfeel
- Due to gelling capacity at higher concentration with the presence of water in the food matrix, inulin acts as a fat-replacer
- Excellent shelf life
- Can generally be processed on all standard production lines without major adaption

Sensorial
- Mild sweet to neutral taste
- Up to 10% sweetening power of sucrose for native inulin
- No aftertaste

Nutritional
- Dietary fibre
- Prebiotic (one of the best researched prebiotic fibre ingredients worldwide)
- Improves bowel regularity
- No effect on blood glucose levels / non-glycaemic
- Caloric value: 1.5 kcal/g (Food labelling EU: 2 kcal/g)

Applications
- Bread and baked goods
- Breakfast cereals and cereal bars
- Dairy products
- Baby food
- Frozen desserts
- Meat products
- Chocolate
- Drinks
- Soups and sauces
- Table spreads
- Dry mixes
Inulin variants

- Orafti® GR
- Orafti® ST-Gel
- Orafti® HSI
- Orafti® HP
- Orafti® HPX