

BNEO Orafti[®] 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