

Long-Chain Chicory Inulin

Product code	SPICCL
Available formats	SPICCL50 · 50 g · Stand-up SPICCL250 · 250 g · Stand-up SPICCL500 · 500 g · Pouch SPICCL1K · 1 kg · Pouch
Origin	Belgium
Country of packaging	Italy

The product

Powdered food ingredient consisting of long-chain chicory inulin. Composed of polysaccharides made up of fructose units linked by β -(2,1) bonds; each chain ends with a glucose unit. Produced by removing the shorter chicory inulin chains. The degree of polymerization mainly varies from 5 to 60.

Ingredients

100% Chicory inulin

Usage and dosage

Ice cream and sorbets — Indicative dosage: indicative 1–3%; basis: total weight of the sorbet mixture (water, fruit, sugar). Representative preparation: fruit sorbet. Long-chain inulin may contribute to structure and mouthfeel while maintaining viscosity; start at a low range and evaluate body, ice crystals, sensory stability. Check solubility at low temperatures, impact on texture and sensory profile.

Pastry — Indicative dosage: indicative 2–5%; basis: dough weight (flour+sugar+liquids). Representative preparation: soft cake dough. Long inulin may improve moisture and sensory shelf life. Start low to avoid excessive viscosity or density, test crumb structure, height, moisture after baking.

Bakery — Indicative dosage: indicative 3–6%; basis: bread/demi-baguette dough weight. Representative preparation: enriched bread. Long inulin may increase perceived fiber, water retention, moister crumb. Begin tests with moderate doses, assess crumb structure, volume, shelf life, sensory profile and yeast compatibility.

Beverages — Indicative dosage: indicative 0.5–2%; basis: total beverage weight (water+sugars+flavourings). Representative preparation: water-fruit/aroma based beverage. Long-chain inulin can increase body and

creaminess without greatly altering taste. Start low; assess solubility, sedimentation, mouthfeel, colloidal stability.

Confectionery — Indicative dosage: indicative 3–7?%; basis: candy mass weight (syrup+gelling agent+inulin). Representative preparation: gummy jellies like wine gums. Long inulin may modulate gel texture, reduce sugar. Test consistency, snap, stickiness, shelf life, crystal growth.

Sauces and preparations — Indicative dosage: indicative 1–4?%; basis: sauce weight (liquids + fats). Representative preparation: table sauce such as light mayonnaise or dressing. Long inulin may increase viscosity and stability while reducing some fat or sugars. Test viscosity, emulsification, mouthfeel, phase separation.

Shelf life

24 months from production date.

Storage

Keep container tightly closed in a dry, well-ventilated area, away from food, feed, beverages and incompatible materials.

Packaging materials

bag: LDPE90 label: PAP22

Environmental indications

PLASTIC. Check your local authority's provisions. It is declared that the materials used for the packaging of this product comply with European Union regulations and are suitable for direct contact with food. The original declaration of conformity is available upon request.

Declarations

NON-GMO: this product does not contain, is not made of, and is not obtained from genetically modified organisms, in accordance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Product is not hazardous under normal conditions of use.

PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue levels (MRL) of pesticides and Regulation EU 915/2023 for the presence of heavy metals, mycotoxins and process contaminants.

GLUTEN FREE: in accordance with Regulation EC 828/2014, may be labelled as "Gluten free" as the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

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Nutritional information

Parameter / component	Quantity	Basis	% NRV
Energy	776 kJ	Per 100 g	—
Energy	194 kcal	Per 100 g	—
Fats	0,0 g	Per 100 g	—
of which saturates	0,0 g	Per 100 g	—
Carbohydrates	0,0 g	Per 100 g	—
of which sugars	0,0 g	Per 100 g	—
Fibres	97 g	Per 100 g	—
Proteins	0,0 g	Per 100 g	—
Salt	0,0 g	Per 100 g	—

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Heavy metals Mercury	< 0,01	mg/kg	AAS
Heavy metals Cadmium	< 0,01	mg/kg	ICP-MS
Heavy metals Lead	< 0,02	mg/kg	ICP-MS
Heavy metals Arsenic	< 0,03	mg/kg	ICP-MS
Chemical-physical Inulin	<99,5	g/100g d.m.	AOAC 997.08
Chemical-physical Glucose + Fructose + Sucrose (%SS)	<0,5	g/100 g d.m.	AOAC 997.08
Chemical-physical Dry matter	97 ± 2	g/100 g	Vacuum (< 35 mbar, 80° , 20 h)

Category / parameter	Specification	Unit	Method
Chemical-physical pH	6 ± 1		Potentiometric (20°C)
Chemical-physical Conductivity (15 g/100 g)	< 250	µS/cm	ICUMSA GS2/3/9-17, adapted
Chemical-physical Ashes (Sulfate)	< 0,2	g/100 g d.m.	ICUMSA GS3/4/7/8-11, adapted
Microbiological Total mesophilic bacteria count (aerobic)	< 1000	cfu/g	ICUMSA GS2/3-41
Microbiological Yeasts	< 20	cfu/g	ICUMSA GS2-47
Microbiological Moulds	< 20	cfu/g	ICUMSA GS2-47
Microbiological Thermophilic aerobic spores	< 1000	cfu/g	ICUMSA GS2/3-49
Microbiological Enterobacteriaceae	< 1	cfu/g	ISO 21528-2
Microbiological Clostridia (including C. perfringens)	< 1	cfu/g	ISO 15213
Microbiological Bacillus cereus	< 10	cfu/ 0,1 g	ISO 7931
Microbiological Coagulase-positive staphylococci	Not detectable/g		ISO 6888
Microbiological Salmonella	Not detectable/375 g		ISO 6579
Microbiological Listeria monocytogenes	Not detectable/25 g		ISO 11290

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Allergens and derived products

Presence in the product, at the facility and risk of cross-contamination are separate pieces of information. "To be checked" does not indicate absence.

Category	In the product	At the facility	Cross-contamination risk
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soy	No	No	No
Milk (including lactose)	No	Yes	Yes
Tree nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

Additional information

The indications given in this sheet, although accurate and compiled to the best of our current knowledge, are provided for information purposes only and release Gioia Group s.r.l. from any liability related to improper use of the product in question.