

TECHNICAL DATA



PRODUCT NAME:	PreBiotica P95
ICON FOODS PRODUCT CODE NUMBER:	1805
DESCRIPTION:	Oligofructose is a subgroup of the fiber known as Inulin. It is also known as fructooligosaccharide. Oligofructose is a soluble fiber that is not digested in the upper gastrointestinal tract thus no calories are derived from it. Fructooligosaccharides (FOS) are composed of short fructose chains. They are a type of carbohydrate called oligosaccharides. FOS occur naturally in many plants, like chicory root and Jerusalem artichoke. FOS can be used in combination with high intensity sweeteners such as stevia and monk fruit as a low-calorie, sweetener system. It is an ingredient in some brands of yogurt, nutrition bars, diet sodas, and other products, such as pet food. Consumers can enjoy products made with FOS instead of those containing sugar, which spike glucose levels in the blood, and cause weight gain. FOS may also be preferable to artificial sweeteners, some of which have been linked to everything from weight gain to diabetes.
COMPOSITION:	Oligofructose/Fructooligosaccharides
COUNTRY OF ORIGIN:	India
ALLERGENS:	PreBiotica P95 does not contain any commonly known sources of allergens. Labeling is not required under the FDA Food Allergen Labeling and Consumer Protection Act of 2004 or EU Directive 2007/68/EC
KOSHER:	PreBiotica P95 is certified Kosher.
BSE:	No animal derived ingredients are used in the production of PreBiotica P95.
LABELING:	PreBiotica P95 complies with limits established for residual pesticides as per USP <561>. PreBiotica P95 may be labeled as a “natural” ingredient under the regulations of the U.S. FDA and FTC.
PACKAGING & RECOMMENDED STORAGE CONDITIONS:	PreBiotica P95 comes in a 20 kg bag. PreBiotica P95 should be stored in a cool & dry location in ambient conditions, not to exceed 85 degrees Fahrenheit. For long term storage, please keep refrigerated. Shelf life is 24 months when stored under recommended conditions.
REMARKS:	This item is a raw material for commercial use only.

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TECHNICAL DATA (CONT.)

PRODUCT NAME: PreBiotica P95



PARAMETERS	SPECIFICATIONS	METHODS
FRUCTOOLIGOSACCHARIDES	≥ 95%	Internal Method
SIMPLE CARBOHYDRATES	≤ 5%	Internal Method
APPEARANCE	Powder	Visual Inspection
COLOR	White/Off-White	Visual Inspection
LOSS ON DRYING	≤ 5.0%	USP/NF 731
RESIDUE ON IGNITION	≤ 5.0%	USP31<281>
TOTAL PLATE COUNT	≤ 1000 cfu/g	US Pharmacopeia Chapter 60
<i>E. COLI</i>	Negative/10g	US Pharmacopeia Chapter 60
YEAST & MOLD	≤ 100 cfu/g	US Pharmacopeia Chapter 60
SALMONELLA	Negative/375g	US Pharmacopeia Chapter 60
LISTERIA	Negative/25g	US Pharmacopeia Chapter 60




 Thomas J. King
 Icon Foods, Inc.

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CERTIFICATE OF ANALYSIS

PRODUCT NAME: PreBiotica P95



LOT CODE: 1805 XX XX XX XX XX

MANUFACTURE DATE:

BEST BY:

INGREDIENTS: Oligofructose/Fructooligosaccharides

ITEMS	STANDARD	RESULTS	TEST METHOD
FRUCTOOLIGOSACCHARIDES	≥ 95%	Complies	Internal Method
SIMPLE CARBOHYDRATES	≤ 5%	Complies	Internal Method
APPEARANCE	Powder	Complies	Visual Inspection
COLOR	White/Off-White	Complies	Visual Inspection
LOSS ON DRYING	≤ 5.0%	Complies	USP/NF 731
RESIDUE ON IGNITION	≤ 5.0%	Complies	USP31<281>
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LISTERIA	Negative/25g	Complies	US Pharmacopeia Chapter 60

Oregon department of agriculture, food safety division establishment #88294
 FDA food manufacturing facility #xxxxxxx6608
 Remarks: This item is a raw material for commercial use only.
 Storage: Store in a cool & dry location, not to exceed 85-degree Fahrenheit.
 For long term storage, please keep refrigerated.

ISSUED BY:

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COUNTRY OF ORIGIN STATEMENT

Oregon Department of Agriculture, Food Safety Division Establishment #88294

Compliant with JECFA guidelines

This letter is to certify that PreBiotica P95 sold by Icon Foods, Inc. at the Portland, Oregon, USA facility, is manufactured in India.

If you have any questions, please contact Icon Foods Quality Assurance Division at 310-455-9876.

A handwritten signature in blue ink, appearing to read "TJ King".

Thomas J. King
Icon Foods, Inc.

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INGREDIENT STATEMENT**PRODUCT INGREDIENT LIST****PRODUCT NAME: PreBiotica P95****PRODUCT NUMBER: 1805****INGREDIENTS % RANGE COMPOSITION**

INGREDIENTS	% RANGE COMPOSITION
Oligofructose/Fructooligosaccharides	100%

MANUFACTURING FACILITY:**ICON FOODS, INC.****19250 NE PORTAL WAY****PORTLAND, OR 97230****P: 310.455.9876**

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100G NUTRITIONAL SPECIFICATIONS

PRODUCT NAME: PreBiotica P95

NUTRITIONAL FACTS

Calories	200 kcal	
Total Fat	0 g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	0 mg	0%
Total Carbohydrate	97 g	35%
Dietary Fiber	93 g	332%
Total Sugars	3 g	
Includes 0g Added Sugars	0%	
Protein	0 g	
Vitamin D	0 mcg	0%
Calcium	0 mg	0%
Iron	0 mg	0%
Potassium	0 mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

CARBOHYDRATES

AMOUNTS PER 100G

Total Carbohydrate	96.98g
Dietary Fiber	92.88g
Starch	0.0g
Sugars	3.02g
Sugar Alcohols	0.0g

FATS & FATTY ACIDS

AMOUNTS PER 100G

Total Fat	0.0g
Saturated Fat	0.0g
Monounsaturated Fat	0.0g
Polyunsaturated Fat	0.0g
Total Trans Fatty Acids	0.0g

PROTEIN & AMINO ACIDS

AMOUNTS PER 100G

Protein	0.0g
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VITAMINS

AMOUNTS PER 100G

Vitamin A	0.0 IU
Vitamin C	0.0 mg
Vitamin D	0.0 IU
Vitamin E (Alpha Tocopherol)	0.0 mg

MINERALS

AMOUNTS PER 100G

Calcium	0.0 mg
Iron	0.0 mg
Potassium	0.0 mg
Sodium	0.0 mg

OTHER

AMOUNTS PER 100G

Water	≤ 5.0 g
Ash	≤ 5.0 g

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SAFETY DATA SHEET

PRODUCT NAME: PreBiotica P95

ICON FOODS, INC. – USA | PRODUCT #: 1805

CAS REGISTRY NUMBER: --

OREGON DEPARTMENT OF AGRICULTURE, FOOD & SAFETY DIVISION ESTABLISHMENT #88294

FDA FOOD MANUFACTURING FACILITY #*****6608

COMPLIANT WITH JECFA GUIDLINES

IDENTIFICATION:	Commercial Name: PreBiotica P95 Manufacturer: Icon Foods, Inc.																				
COMPOSITION:	Oligofructose/Fructooligosaccharides CAS# -- Risk Phrases: None Safety Phrases 25-26: Not Mandatory																				
HAZARDS:	Not classified as dangerous according to directive 67/548/EEC or its amendments.																				
FIRST AID MEASURES:	Eye Contact: Wash with water or standard eye wash solution. Seek medical advice if irritation occurs and persists. Oral Ingestion: Essentially edible in small quantity with bland to bitter sweet aftertaste Skin Contact: Wash with water and mild soap.																				
FIRE FIGHTING MEASURES:	Non-combustible and presents no special fire hazard Extinguishing media: N/A Protective Equipment: Standard equipment																				
ACCIDENTAL RELEASE MEASURES:	Absorb into an inert material and scrape up. Remove residue by scrubbing with hot water or detergent solution.																				
HANDLING & STORAGE:	Store in a cool & dry location in ambient conditions, not to exceed 85 degrees Fahrenheit. For long term storage, please keep refrigerated.																				
EXPOSURE & PERSONAL PROTECTION:	In accordance with good industrial practice and handling, use standard eye protection.																				
PHYSICAL & CHEMICAL PROPERTIES:	<table border="0"> <tr> <td>Physical Form: Powder</td> <td>Explosive Properties: --</td> </tr> <tr> <td>Color: White/Off-White</td> <td>pH (100% Concentrate): --</td> </tr> <tr> <td>Odor: --</td> <td>Oxidizing Properties: --</td> </tr> <tr> <td>Boiling Point: --</td> <td>Vapor Pressure: --</td> </tr> <tr> <td>Melting Point: --</td> <td>Density: --</td> </tr> <tr> <td>Viscosity @ 20 degree C: --</td> <td>Water Solubility: Soluble</td> </tr> <tr> <td>Flash Point: --</td> <td>Other Solubility: In most Basic Food Grade Solvents</td> </tr> <tr> <td>Flammability Solid/Gas: --</td> <td>Partition Coefficient: --</td> </tr> <tr> <td>Auto Flammability: --</td> <td>(Octanol/Water): --</td> </tr> <tr> <td>Specific Refractive: --</td> <td>Explosive Limits: --</td> </tr> </table>	Physical Form: Powder	Explosive Properties: --	Color: White/Off-White	pH (100% Concentrate): --	Odor: --	Oxidizing Properties: --	Boiling Point: --	Vapor Pressure: --	Melting Point: --	Density: --	Viscosity @ 20 degree C: --	Water Solubility: Soluble	Flash Point: --	Other Solubility: In most Basic Food Grade Solvents	Flammability Solid/Gas: --	Partition Coefficient: --	Auto Flammability: --	(Octanol/Water): --	Specific Refractive: --	Explosive Limits: --
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STABILITY & REACTIVITY:	Thermal Decomposition: Stable under normal conditions of use.																				
TOXICOLOGICAL DATA:	Oral: Essentially non-toxic and edible in small quantity. Dermal: Expected to be essentially non-toxic.																				

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ECOLOGICAL INFORMATION:

Inhalation: Slight Ethanolic Sting – irritation

Toxic Effects: None

Eye: Very Mild/Minimal – Not a transient Conjunctival Irritant at 10% concentrate in water (Eyetex classification).

Biodegradation: Expected to be ultimately biodegradable.

Fish Toxicity: No Data.

DISPOSAL CONDITIONS:

Dispose of according to local, state, and federal regulations.

TRANSPORT INFORMATION:

UN Number: N/A

UN Name: Not Assigned

IMDG Code/Class: Not Hazardous

IMDG Code Page No: N/A

ICAO/IATA Air Class: Non-Hazardous

ICAO/IATA Air Class Packing Group: N/A

RID/ADR Class: Non-Hazardous

ADNR Class: Non-Hazardous

REGULATORY INFORMATION:

Occupational Exposure Limits: N/A

OTHER INFORMATION:

Supplementary Dietary/Food Use: FDA GRAS Status within the USA

Information contained herein as well as any representations made regarding this information are believed to be accurate and reliable however no warranty or guarantee, express or implied, is made regarding information and/or product.

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VERSION HISTORY

VERSION #	DATE	REVISIONS	APPROVAL

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