

NUTRAFLORA® FB P-95 111002

NUTRAFLORA® FB P-95 prebiotic fiber contains a minimum of 95% (dry basis) of highly pure short-chain fructooligosaccharides (scFOS®) consisting of GF2, GF3 and GF4 molecules.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	5.0
pH (10% solution)	5.0	7.0
Lead, ppm	-	- 1

Sensory Data

Appearance	White Powder
Odor	Standard, odorless
Flavor	Standard, clean slightly sweet

Typical Carbohydrate Profile, % d.b.

	Min.	Max.
Sugar (sucrose, glucose, & fructose)	-	5
Fructooligosaccharides (scFOS)	95	
GF2 (DP3)	30	42
GF3 (DP4)	45	57
GF4 (DP5)	5	15

Screen Test	Min.	Max.
% thru 40 mesh U.S.S.	100	-

Microbiological Limits	Max.
Standard Plate Count, cfu/g	300
Yeast, cfu/g	20
Mold, cfu/g	20
Coliforms, cfu/g	10

Nutritional Data/100 g	Typical
Calories	200
Calories from fat	2
Total Fat, g	0.3
Cholesterol, mg	0
Sodium, mg	2
Total Carbohydrate, g	96.8
Dietary Fiber**, g	92.5
Total Sugars***, g	4.3
Added Sugars, g	0
Other Carbohydrate, g	0
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<2*
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1*

^{*} Not present at level of quantification.

Certification

Kosher pareve Halal

Packaging and Storage

Supersacs

Recommended handling and storage temperature is 25°C (77°F) and 33% relative humidity.

Shelf Life

The best before date for NUTRAFLORA® FB P-95 is 24 months from the date of manufacture when stored under proper conditions.

Regulatory Data

308066-66-2 CAS No.

United States

GRAS GRN No.44

Meets FCC (Food Chemical Codex) monograph for fructooligiosaccharides.

FOS, fructooligiosaccharides, short-chain

fructooligosaccharides, scFOS, short chain fructan, , short chain fructan fiber, , cane sugar/sugar derived short chain fructan fiber.

Canada

Health Canada approved as ingredient and fiber Labeling: Fructooligosaccharides, oligofructose

Features and Benefits

NUTRAFLORA® FB P-95 is a prebiotic fiber that promotes digestive, immune & bone health. It selectively stimulates the growth and/or activity of beneficial microflora while being unavailable to pathogens. It has demonstrated effects in published peer-reviewed human studies. It contributes to dietary fiber, has a low caloric contribution, and is heat stable. It has a clean slightly sweet flavor profile and performs similarly to sugar at typical inclusion levels. The ingredient is soluble and does not contribute to viscosity. It enhances flavors- rounds & extends the sweetness profile of high intensity sweeteners.

Effective Date: December 1, 2022

Next Review Date: December 1, 2025

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^{**} Dietary Fiber=fructooligosaccharides (scFOS) with a DP of 3-5

^{*** &}quot;Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.