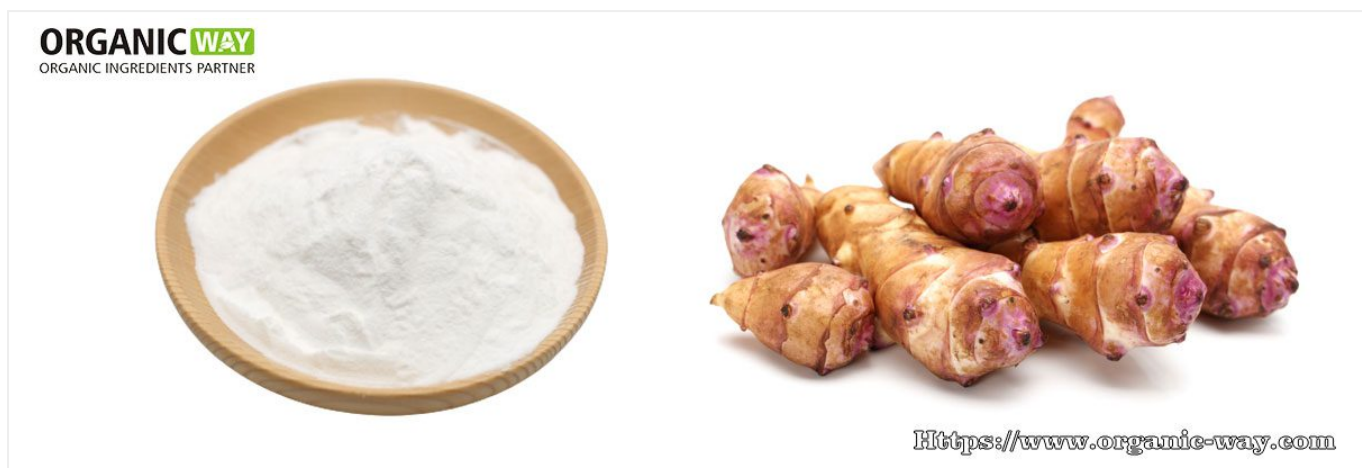


## Organic Inulin Powder



### What is Organic Inulin Powder?

**Organic Inulin Powder** is a premium-quality, 100% organic dietary ingredient derived from two distinct sources: **Chicory (*Chicorium intybus*)** and **Jerusalem Artichoke (*Helianthus tuberosus*)**. This versatile, soluble dietary fiber is widely recognized for its health-promoting properties and its versatility in food and beverage applications. Our organic inulin powder is Non-GMO, gluten-free, and vegan-friendly, making it an excellent choice for health-conscious consumers and businesses seeking high-quality, plant-based ingredients.



## Key Features:

- **100% Organic Source:** Sourced from certified organic farms.
- **Two Varieties Available:** Chicory and Jerusalem Artichoke sources.
- **Non-GMO & Gluten-Free:** Meets Non-GMO and gluten-free standards.
- **Vegan-Friendly:** Suitable for plant-based diets.
- **High Dietary Fiber Content:** Rich in prebiotic soluble fiber, promoting gut health.
- **Versatile Powder Form:** Ideal for use in food, beverages, and dietary supplements.
- **Certified Organic:** EU Organic and USDA Organic standards.

## Specifications

Attribute	Chicory Root Inulin	Jerusalem Artichoke Inulin
Source	Organic Chicory ( <i>Chicorium intybus</i> )	Organic Jerusalem Artichoke ( <i>Helianthus tuberosus</i> )
Form	Fine powder	Fine powder
Color	White to off-white powder	White to off-white powder
Flavor/Odor	Neutral, slightly sweet	Neutral, slightly sweet
Moisture Content	≤5%	≤5%

Attribute	Chicory Root Inulin	Jerusalem Artichoke Inulin
<b>Certifications</b>	EU Organic, USDA Organic, Non-GMO, Gluten-Free, Vegan-Friendly	EU Organic, USDA Organic, Non-GMO, Gluten-Free, Vegan-Friendly
<b>Processing Method</b>	Roots are washed, dried, and processed into a fine powder	Tubers are washed, dried, and processed into a fine powder
<b>Shelf Life</b>	24 months from manufacturing date	24 months from manufacturing date
<b>Packaging</b>	Food-grade, resealable bags; custom options available	Food-grade, resealable bags; custom options available
<b>Allergen Information</b>	Contains no common allergens	Contains no common allergens

## Product Benefits

- **Prebiotic Support:** Acts as food for beneficial bacteria, promoting gut health.
- **Low-Calorie Sweetener Alternative:** Ideal for reducing sugar content in recipes.
- **Improved Digestion:** Relieves bloating, constipation, and supports a healthy gut.
- **Blood Sugar Management:** Helps regulate blood sugar levels.
- **Heart Health:** May lower LDL cholesterol and improve cardiovascular well-being.
- **Weight Management:** Increases satiety, aiding in weight control.
- **Sustainable Source:** Made from responsibly sourced, organic roots.

## Quality Control & Assurance

- **Testing:** Each batch is rigorously tested for heavy metals, pesticides, and microbial contaminants.
- **Certifications:** EU Organic and USDA Organic certifications ensure strict compliance with organic standards.
- **Manufacturing:** Produced in state-of-the-art, GMP-certified facilities.
- **Sustainability:** Sourced from eco-friendly, organic farms with sustainable farming practices.

## Why Choose Us?

- **Proven Quality:** Trusted by global food and supplement brands.
- **Transparency:** Detailed product specifications and certifications available upon request.
- **Sustainability Focus:** Committed to eco-friendly practices throughout our supply chain.
- **Custom Solutions:** Flexible packaging and labeling options tailored to meet client needs.

## FAQs

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### Q: Is Jerusalem artichoke inulin keto-friendly?

A: Yes! With only 1.5g net carbs per 10g serving, it fits keto macros.

### Q: Can it replace sugar in beverages?

A: Absolutely—use 1:1 by weight for sweetness and texture enhancement.

### Q: Does inulin cause digestive discomfort?

A: Start with 5g/day to allow gut adaptation. Our product has reduced FODMAP levels.

### Q: Is it safe for infants?

A: Yes, compliant with EFSA and FDA guidelines for infant nutrition.

### Q: How to store inulin powder?

A: Keep in a cool, dry place. Reseal packaging after use.

## Packing

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