

TECHNICAL DATA SHEET

FOSSENCE®L55



Description

FOSSENCE® is a clinically studied prebiotic dietary fiber comprising of short chain oligosaccharides (fructose chains with a terminal glucose unit via β 2-l glycosidic bonds). Short chain FOS consists of molecules with degrees of polymerization between 3 and 5. These naturally occurring fructo-oligosaccharides or oligo-fructose are produced by TATA NQ via a patented process of bio-transformation of sucrose (cane sugar) by the action of enzymes from live microbial cells.

Composition Assay

Component	Range	Reference method	Frequency
Fructo – oligosaccharides (DP3 to DP 5)	$\geq 55\%$	FCC	Batch wise
Mono & disaccharides (DP1 to DP2)	$\leq 45\%$	FCC	Batch wise
Ash content	$\leq 0.3\%$ (ROI)	FCC	Batch wise
Dry Matter	$\geq 75^\circ$ Brix	Refractometric	Batch wise

Physico-Chemical Characteristics

Parameter	Range	Reference method	Frequency
Appearance	Liquid syrup	Visual	Batch wise
Taste	Sweet without foreign tastes	Sensory	Batch wise
Water activity (aw)	0.8 @ 75° brix	In-house	Batch wise
pH (10% solution w/w)	5-7.5	Potentiometric	Batch wise
Colour	≤ 75 IU	Spectroscopy	Batch wise

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Microbiological Characteristics

Parameter	Range	Reference method	Frequency
Yeast & Mould	≤ 20 cfu/g	ISO 21527-2:2008	Monitoring
Enterobacteriaceae	≤ 3 MPN/g	ISO 21528(Part1) 2017	Monitoring
Salmonella	Absent (in 100g)	ISO 6579-1:2017	Monitoring
Total Plate Count	≤ 300 cfu/g	ISO 4833-1:2013	Monitoring
E.Coli	Absent (in 10g)	ISO 7251:2005	Monitoring
Stephylococcus aureus	Absent (in 10g)	ISO 6888-3-2003	Monitoring
Shigella	Absent (in 25g)	ISO 21567:2004	Monitoring
Coliform	≤ 10 cfu/g	ISO 4832:2006	Monitoring

Heavy Metal Analysis

Parameter	Range	Reference method	Frequency
Arsenic	≤ 0.03 ppm	AAS	Monitoring
Lead	≤ 0.02 ppm	AAS	Monitoring
Mercury	≤ 0.01 ppm	AAS	Monitoring
Cadmium	≤ 0.01 ppm	AAS	Monitoring

Nutritional Labelling

Nutrient	Typical Value ¹	Reference Method
Energy (Kcal)	218 ²	Calculation
Total fat (g)	< 0.01	AOAC 922.06
Total Carbohydrates (g)	75 ³	By difference (AOAC 986.25)
- Dietary fibers (g)	41	AOAC 2009.01
- Sugars (g)	34	AACC 80-04.01
Proteins (g)	< 0.1	AOAC 2001.11

¹ Approximate value per 100 gm of FOSSENCE® L55

² Based on caloric value of 2.0 kCal/g for 100% Fructooligosaccharides/oligofructose. The values may change as per local country regulations on accepted caloric value. Calculation considering min. FOS content of 55% on dry basis.

³ Including dietary fiber.

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Other Info

Packaging	25 Kg, 1200 Kg IBC and Bulk
Shelf life	12 months from manufacturing on standalone basis, when stored in cool, dry and clean environment
Irridiation	Not Irradiated
Certification and compliance	Non GMO. No use of GMO components or technology Plant origin – suitable for vegetarians and vegans Suitable for Gluten free products Halal & Kosher certified Allergen – Common allergens not detected (more information on request)
Manufacturing	FSSC 22000 v5 certified facility, in Nellore, AP, India

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