

## Product Technical Dossier

Product	Fructo-Oligo Saccharide (FOS) (Food grade)
CCL Product Code	P06075

### Specification Details

Identification	Specification
	Positive
Assay	Dry Substance (g/100g) Min 96.7 Fructo-oligosaccharides (g/100g DS) Min 93 GF2 (g/100g of FOS) Approx 37 GF3 (g/100g of FOS) Approx 53 GF4 (g/100g of FOS) Approx 10
Appearance	Powder
Colour	White
Aroma	Characteristic
Flavour	Characteristic
Moisture	Max 3.3%
Conductimetric ashes	Max 0.05g/100g DS
pH	(20°C, 30%w/v): 6.5 +/- 1
Coloration	Max 25 Icumsa

### Microbiological Limits

Total Viable Count	Max 10,000 cfu/10g DS
Yeasts & Moulds	Max 100 cfu/10g DS
Enterobacteriaceae	Max 1 cfu/10g DS

### Heavy Metal Limits

Heavy metals	Comply with EU food regulations 1881/2006
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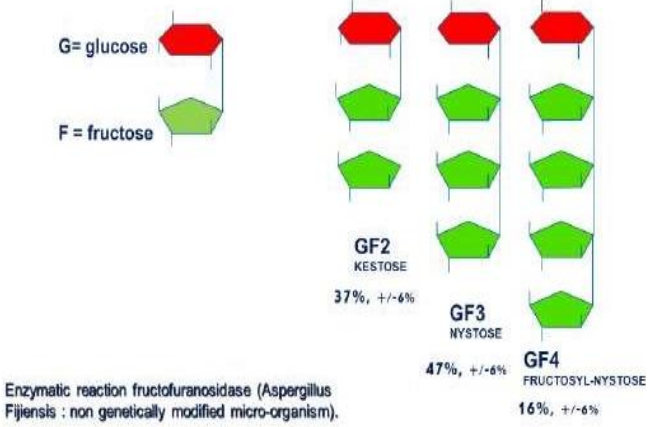
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Additional Technical Information

Raw Material Full Botanical / Chemical Name	Beet sugar
Part Used	sugar
The material is Food Grade	Yes
Cultivated / Wild	cultivated
Harvest Method	Mechanical
Harvest Period	Between September and November
Country of Origin	France
Country of Manufacture	France
Average Molecular weight	618 g/mol
Solubility in Water	Soluble
Molecular Structure (image)	 <p>Enzymatic reaction fructofuranosidase (<i>Aspergillus Fijensis</i> : non genetically modified micro-organism).</p>
CAS Number	Sucrose: 57-50-1; Fructose: 57-48-7; Dextrose: 50-99-7; Kestose: 470-69-9; Nystose: 13133-07-8, Fructosyl-nystose: 59432-60-9
Shelf Life from Date of Manufacture	Min 2 Years
Suitable for Vegetarians?	Yes
Suitable for Vegans?	Yes
Storage Conditions	This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

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Composition Origin, Function and Percentages

Ingredients	Function	% composition	Source
Fructo-oligosaccharides	n/a	100%	Beet Root

Nutritional Data

Test	Value per 100g
Energy kJ / Kcal	833,4 kJ / 200 kcal
Fat (g)	0
-Of which Saturates (g)	0
Carbohydrate (g)	<=6.8
-Of which Sugars (g)	<=6.8
Fibre (g)	≥ 89.9
Protein (g)	<0.5
Salt (g)	< 0.1

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary “free from” claim on your pack, additional testing may need to be carried out. For technical and labelling guidance, you should always speak to the competent authority for the market or member state in which the final products are placed.

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Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross-contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	N/A
Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i>	No	No	N/A
Sesame Seeds and Sesame Seed Derivatives	No	No	N/A
Milk and Milk Derivatives (including lactose)	No	No	N/A
Egg and Egg Derivatives	No	No	N/A
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten <i>(wheat, wheatgrass, furo, freekeh, spelt, kamut, rye, oats, barley, barleygrass)</i>	No	No	N/A
Soya and Soya Derivatives	No	No	N/A
Lupin and Lupin Derivatives	No	No	N/A
Mustard and Mustard Derivatives	No	No	N/A
Celery or Celery Derivatives (including Celeriac)	No	No	N/A
Fish and Fish Derivatives	No	No	N/A
Molluscs and their Derivatives	No	No	N/A
Crustaceans and their Derivatives	No	No	N/A
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	May Contain	No	May contain naturally occurring sulphur dioxide at levels <10 mg/kg. This is monitored periodically.

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross-contamination? YES/NO or N/A
Additives / E Numbers	No	No	N/A
Antioxidants	No	No	N/A
Ethylene Oxide	No	No	N/A
Gelatine	No	No	N/A
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Maize / Corn and any Derivatives	No	No	N/A
Legumes / Pulses	No	No	N/A
Rice and Rice Derivatives	No	No	N/A
Added Salt	No	No	N/A
Added Sugar / artificial or natural sweeteners	No	No	N/A
Aspartame	No	No	N/A
BHA / BHT (E320 / E321)	No	No	N/A
Caffeine	No	No	N/A
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Dextrose	No	No	N/A
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	N/A
Kiwi fruit	No	No	N/A
Polys (sugar alcohols)	No	No	N/A
Grapefruit	No	No	N/A
Sorbic Acid (E200, E203)	No	No	N/A
Any other Preservatives	No	No	N/A
Ethanol	No	No	N/A
Honey	No	No	N/A
Lactose	No	No	N/A
Yeast and Yeast Derivatives	No	No	N/A

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All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A

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## Statements

<p><b>Confirmation of BSE / TSE Status</b> This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.</p>	Yes
<p>This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.</p>	Yes
<p><b>Confirmation of GM Status</b> This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under current regulations.</p>	Yes
<p><b>Confirmation of Non-Irradiation Status</b> This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives.</p>	Yes
<p><b>Confirmation of Nandrolone Status</b> This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.</p>	Yes
<p><b>Confirmation of IOC Product Status</b> This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.</p>	Yes
<p><b>Confirmation of Animal Testing Status</b> This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with current regulations.</p>	Yes
<p><b>Confirmation of Pesticides Status</b> This is to certify that the above-mentioned product complies with the EU max residue limits (MRLs) on pesticides.</p>	Yes
<p><b>Confirmation of Nanoparticles Status</b> This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation, defines as follows: "Nanomaterial" means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".</p>	Yes
<p><b>Packaging Status</b> We hereby certify that the packaging used in the above-mentioned material conforms to EU regulations and subsequent amendments on food grade packaging</p>	Yes
<p><b>Confirmation of PAH status</b> This is to certify that the above-mentioned product complies with the max PAH limits set by the EU regulations</p>	Yes

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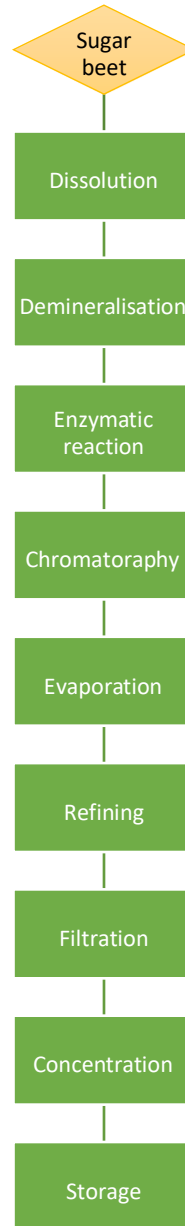
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1.3. 3 Process flow



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Material Safety Data Sheet

To download this product's material safety data sheet, please click [here](#) and search for the Cambridge Commodities product code. If there is no MSDS available, please follow the on-screen instructions to request one.

The Information provided in this document is subject to change and the batch specific certificate of analysis should always be referenced.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A

Document Approval

Originator	Approver
 Mel Lee Quality Administrator	 Casey White Senior Quality Specialist

