

long-chain Inulin

Cat. No. EXTZ-901

Lot. No. (See product label)

Introduction

Description

Long-chain inulin is a natural polysaccharide belonging to the fructan group, composed of D-fructose units linked by β -(2,1) glycosidic bonds with a terminal glucose unit. This long-chain grade inulin has an average degree of polymerization (DP) of 23 and appears as a white to off-white, odorless powder. As a water-soluble dietary fiber, it is a high-quality prebiotic that selectively promotes the growth of beneficial bifidobacteria and lactobacilli. Long-chain inulin has lower water solubility than FOS and is not suitable for use in beverages; it is appropriate for tableting or capsule filling.

Applications

Food, Cosmetic

Product Information

Appearance

White to off-white powder

Form

White powder

CAS No.

9005-80-5

Molecular Formula

(C₆H₁₀O₅)_n

Purity

98%

Composition

Linear chain of beta-(2,1) linked D-fructofuranose units terminated by a glucose unit; average DP 23

Grade

Food grade

Storage and Shipping Information

Storage

Store in a cool, dry place in sealed containers; protect from moisture and direct sunlight

Stability

Stable under recommended storage conditions; hygroscopic; incompatible with strong oxidizing agents