



## SPECIAL

### FOS 95%

This is a mixture of poly- and oligosaccharides extracted by infusion from chicory roots. The fiber is made up of molecules with a length of about seven units of fructose and ends with a unit of glucose, and it has a high inulin value (min.95%). The probiotic inulin improves the bacterial flora, and in monogastrics it selectively stimulates the growth of bifidobacteria, which help the immune system.

#### PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

**Appearance:** fine powder  $\pm 1$ mm.

**Colour:** white.

**Fragrance:** lightly sugary.

#### ANALYTICAL COMPONENTS

dry matter	min. 95%
ash	max 0.5%
carbohydrates	min. 99.5%
carbohydrates	min. 90% Inulin max. 10% sugars (mainly fructose).

#### CHEMICAL AND PHYSICAL CHARACTERISTICS

Particle size	<700 $\mu$
hygroscopic	absorbs moisture
temperature resistant	no alteration of the inulin chain at 150°C for 15'
calorific value (on D.M.)	$\pm 1$ Kcal / g

#### MICROBIOLOGIC CHARACTERISTICS

Aerobic count	max. 10.000 ufc / g
Salmonella	Absence / 25g

#### BENEFITS

- Regulates the volume of the fecal mass and the intestinal transit;
- Acidifies the fecal mass and increases the short chain fatty acids (especially propionic and butyric acids);
- Increases the excretion of fecal nitrogen and consequently decreases the excretion of renal nitrogen;
- Inulin reduces the ammonia content in the large intestine;
- Improves the absorption of minerals (Ca, Mg, etc.) in the large intestine;
- Stimulates the immune system by developing beneficial bacteria.

#### MANUFACTURING AND PACKAGING

20 kg polythene paper bags - 800 kg pallets.

#### STORAGE

Keep in a cool, dry place out of direct sunlight.

#### LEGISLATION

Our products comply with current laws on animal nutrition (EU Reg. 183/2005).

#### SCADENZA

4 years from the date of production.

*The analytical data are indicative and may vary negligibly, depending on the production lot.*

*The analytical data of the product ordered is given in the contract at the consumer's request.*