



AGAVE SOLUBLE FIBER
ORGANIC PRODUCT

Olifru^{ctine}TM
DOSSIER

OUR HISTORY

NutriAgaves is a company that belongs to a business group with over 40 years of experience developing certified high quality food. We're the largest employer in our municipality: Ayotlan, Jalisco and a steady source of income for over 600 families in surrounding communities. We're located in a region of Jalisco known as "Los Altos de Jalisco" or "The Highlands of Jalisco", 120km east of Guadalajara, where geography and climate are ideal for growing the Agave *Tequilana Weber Blue* variety.

As a way to ensure traceability, quality and the organic certification of our products, the corporate group decided to plant and grow their own agaves; we plan to maintain a constant stock of an estimated 7 million organic agave plants.

Owning the agave plants help us regulate the agricultural practices at all stages of the plant's life: transplanting the pups, sheltering them to age for almost seven years and handmade harvest done by expert "Jimadores", who cut the pencas and leave just the agave cores that will be taken to the production plant.

With this stock of organic agave, we ensure the availability of raw material. All these agave fields are located mainly in Jalisco, but some of them are in the neighboring state of Guanajuato, close to 20 towns of diverse populations. Our blue agave plants grow in high altitude regions with an ideal climate.

We are one of the most important production companies of Agave Syrup and Agave Soluble Fiber (Agave Fructans) in the world. 100% Organic, with practically all certifications that apply and customers may require.

To be closer to our customers all over the world, NutriAgaves de Mexico, SA de CV has offices and distribution centers located in strategic places to supply its clients in Canada, USA, Europe, Asia and Japan. This allows us to deliver, from a box with 20 kilos up to a 20-ton truck, *sooner than you can imagine!* ■

You can count on NutriAgaves de Mexico, S.A. de C.V.

OLIFRUCTINE™ ADVANTAGES

DIETARY FIBER

Soluble agave fiber enriches other products formulation by increasing fiber content, which can result on a more appealing product to the consumer.

ORGANIC

As the leader in Organic Agave Products of our region, we follow a strict production process that makes Olifruetine™ a 100% organic product with USDA Organic Certification.

PREBIOTIC USE

Agave fructans stimulate the growth of intestinal flora improving digestion. Also, it helps reduce constipation problems.

LOW GLYCEMIC INDEX

Adding Olifruetine™ Agave Fructans on products can lower their glycemix index and give long lasting energy for an enhanced physical development.

CLAIMS

When adding agave fructans to your products you can make interesting claims (depending on the dosage), from "reduced sugar", to source fiber"; it gives advantages that will take your product from the shelf to the consumer's health.

TECHNOLOGICAL APPLICATIONS

Its technological applications offer multiple benefits as an ingredient: as fat and sugar replacer. You can use it in bakery, nutrition bars, beverages, frozen desserts, dairy products, dressings and meat products.

SUPPORTING LOCAL ECONOMY

Nutriagaves production plant is located in Ayotlan, Jalisco and is one of the largest employers of the town, helping dozens of families improve their quality of life and boosting local economy.

GREEN ENERGY

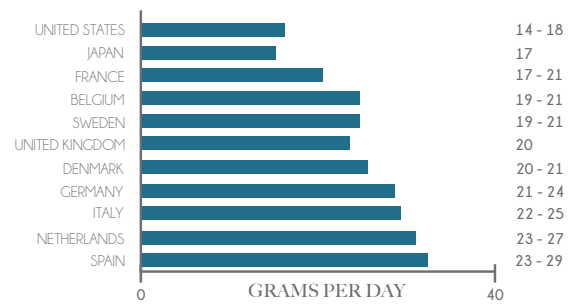
We make a special effort to mitigate a great percentage of our environmental footprint by recycling the agave cores bagasse and turning it into thermal power to use in our production process.



OLIFRUCTINE™

Olifruktine™ Agave Fructans is a natural prebiotic that stimulates the growth of beneficial bacteria, improving intestinal health and reducing the risk of infections.

AVERAGE DIETARY FIBER INTAKE



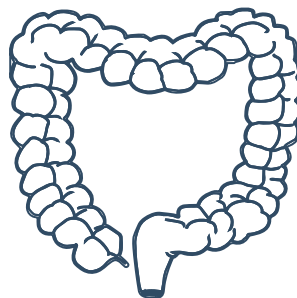
[REFERENCE: International Life Sciences Institute]

WHY IS *FIBER* SO IMPORTANT FOR HEALTHY LIVING?

Nowdays, high fiber products have increased in demand as it has been shown that an adequate amount at fiber in a diet can bring great health benefits, increase life quality and reduce the risk of suffering diseases like diabetes, obesity and heart attacks.



Prebiotics support digestive health and improve intestinal function.



Stimulates body defenses.



Improves calcium and magnesium absorption.

OLIFRUCTINE™ _ DRY

Product Sheet

Description

Is a food ingredient consisting mainly of agave fructans. Olifrufructine™ AFs, is a Soluble Fiber in powder.

Agave Fructans

Polymers of Fructose, branched structures with or without a glucose unit, some which can be terminal or internal glycosidic linkages, both type β -2 type 1 and β -2 6. Agave Fructans or Agave Fructooligosaccharides (aFOS), depending on their profile or degree of polymerization (DP), which ranges mainly between 10 and 25.

Information of the product

Aspect	Fine white granulated powder
Special features	Hygroscopic
Taste	Slightly sweet, without aftertaste
Solubility in water	120 g/l at 25°C - 350 g/l at 90°C
Wettability in water	Good
Dispersability in water	Good. May require stirring.
Properties and Applications	Different technological functions
Bulk Density	Approx. 580 \pm 50 g/l
Particle Sizes	40 mesh
Labelling - Ingredients List	Agave Safety Safe. Not toxic. Not dangerous. Excessive consumption may cause laxative effects
Packaging	According to the presentation(Paper bags on pallets)
Optimal storage conditions	Cool and dry, in its original airtight packaging.
Best Before	24 months after the date of manufacture, keeping the product at the indicated temperature.
Transport conditions	Food transport
Irradiation	Not irradiated
GMO	Not containing GMOs or GMO'S-derived components.
Kosher	Certified, KMD
Halal	Certified ,Viva Halal
ISO 22000	Certified, Global STD
Produced by	Nutriagaves de México SA de C.V.
Organic	NOP USDA, UE, JAS, Mayacert

Compositional Specifications

All values expressed on dry matter

Assay	Limits
Fructans	>85 %
Fructose	<9 %
Glucose	<6%
Sucrose	<5 %
Manitol	<0.15 %
Dry Mater (d.m.)	>97+/- 2.0 %
Carbohydrate content	>99 %
Average DP of the inulin	>= 10
Ash (sulphated)	1.0 % max
Heavy Metals	Pb,As,Hg,Cd, Each <0.1 mg / Kg
pH (30-40 brix)	5.0-7.0
Moisture	5 Max % in 100 g
Others carbohydrates	<0.1 %
foreign matter	Absent
Quaternary salts (QAV)	<0.5 mg/kg

Microbiological Specifications

Analytical Methods: see to references of the method.

Assay	Limits
Mesophilic bacteria - total count	<1000 UFC/g
Yeasts	<20 UFC/g
Moulds	<20 UFC/g
Bacillus cereus	<100 UFC/g
<i>Staphylococcus aureus</i>	absent in 1 g
<i>Escherichia coli</i>	absent in 1 g
<i>Salmonella</i>	absent in 25 g
<i>Listeria</i>	absent in 1 g
<i>Coliforms</i>	absent in 1 g

OLIFRUCTINE™_LQ

Product Sheet

Description

Is a food ingredient consisting mainly of Agave Fructans, Olifructine™ AFs, is a Soluble Fiber in powder.

Agave Fructans

Polymers of Fructose, branched structures with or without a glucose unit, some which can be terminal or internal glycosidic linkages, both type β -2 type 1 and β -2 6. Agave Fructans (AF) are naturally found in blue agave and they are known commercially as Agave Fructans or Agave Fructooligosaccharides (aFOS), depending on their profile or degree of polymerization (DP), which ranges mainly between 10 and 25.

Other Information of the Product

Aspect	Amber liquid
Special features	Viscous
Taste	Slightly sweet without aftertaste
Wettability	In water good
Dispersability	In water Good. May require stirring.
Properties and Applications	Different technological functions
Density	1.34
Labelling - Ingredients List	Agave
Safety	Safe. Not toxic. Not dangerous Excessive consumption may cause laxative effects
Packaging	According to the presentation
Optimal storage conditions	Cool and dry, temperature to 12-19 °C
Best Before	18 months after the date of manufacture, keeping the product at the indicated temperature
Normal Storage conditions	Ambient temperature to 19-25 °C
Best Before	10 months after the date of manufacture, keeping the product at the indicated temperature
Transport conditions	Food transport
Irradiation	Not irradiated
GMO	Not containing GMOs or GMO'S-derived components.
Kosher	Certified, KMD
Halal	Certified, Viva Halal
ISO 22000	Certified, Global STD
Produced by	Nutriagaves de México SA de C.V.
Organic	NOP USDA, UE, JAS, Mayacert

Compositional Specs

All values are expressed on dry matter

Assay	Limits
Brix	>69 , <71
Fructans	>90 %
Fructose	<9 %
Glucose	<4%
Sucrose	<2.5 %
Manitol	<0.15 %
Dry Mater (d.m.)	70+/- 1.5%
Carbohydrate content	60-70 %
Average DP of the inulin	>= 10
Ash (sulphated)	1.0 % max
Heavy Metals	Pb,As,Hg,Cd, Each <0.1 mg / Kg
pH (30-40 brix)	5.5-7.0
Moisture	29 - 31% in 100 g
Others carbohydrates	<4.0 %
foreign matter	Absent
Quaternary salts (QAV)	<0.5 mg/kg

Microbiological Specifications

Analytical Methods: see to references of the method.

Assay	Limits



Health Benefits

NATURAL PREBIOTIC



Supports digestive health by acting as substrate for beneficial bacteria in our intestine.

MINERAL ABSORPTION



Agave fructans also help increase magnesium and calcium absorption.

HEALTH IMPROVEMENT



Strengthens body defenses against harmful bacteria.

FEEL LIGHT



It helps regulate bowel transit.

Logistics

We deliver worldwide.

Certifications

Olifruetine™ is an Organic Product derived from premium quality agave plants. In our labels you will find national and international organism's certifications that guarantee it as a reliable and great quality product creating trust on the people that acquire it.

Organic: USA, Europe, México



MX-BIO-141
Mexican Agriculture

Quality: ISO 22 000, HACPP Country specific: Japan & Korea



Kiwa
BCS Öko - Garantie



농업·산식품부
농림축산검역본부

Religious beliefs



We are proudly Made in Mexico



Other





Technological Solutions

DAIRY PRODUCTS

Sugar and fat replacement.

IMPROVES TEXTURE



Dips, Toppings & Salad dressings: Fat replacement.
Meat products: Fat replacement.

BREAD



Decreases cooking time, moisture retention, improves textures.

SPREADS



Texture and spreadability.

In NutriAgaves we recognize the importance of innovation and make constant product development and new product research to create leading quality products and discover solutions for the changing market needs.

Efficiency and trust:

We constantly work for:

- Ensuring raw material supply.
- Constant improvement on the company's international operations.
- Investment in research and product development.
- Maintaining a trust relationship with our clients and suppliers.

Exports and labelling

We ensure solutions for transportation orders to be successful. In addition, we offer flexible labelling according to the requirements of the country of export.

“We are aware that communication, efficiency and safe transportation are essential.”