

VITACEL

Wheat Fiber

Description

VITACEL Wheat Fiber is a food ingredient for dietary fiber enrichment in foodstuffs - **Source of fibre:** 3 g/100 g or 1.5 g/100 kcal resp. **High fibre:** 6 g/100 g or 3 g/100 kcal - according to Annex "Nutrition claims and conditions applying to them" in Reg. (EC) No 1924/2006 and Codex Alimentarius. To determine the total dietary fiber content in the final food item a cumulative analytics or a recipe-based calculation has to be applied. We recommend the declaration "wheat fiber" or "wheat plant fiber".

Please consider country-specific regulations for food.

Chemical and physical properties

Dietary fiber content (acc. to AOAC-method)*	~	97 % i. d.s.
Loss on drying	max.	8 %
Oxide ash (850 °C, 4 h)	max.	3 %
pH-value (10 % suspension)		5 - 8
Bulk density (in accordance with DIN EN ISO 60)		210 g/l - 280 g/l
Average fiber length		80 µm

Microbiological analysis

Total plate count	max.	5 x 10 ³ cfu/g
Yeasts and moulds	max.	2 x 10 ² cfu/g

Sensory properties

Appearance	off-white, powder
Flavour, Odour	neutral

Allergen* according to Reg. (EU) No 1169/2011

Declaration:

Wheat fiber resp. **wheat** plant fiber or **wheat** fiber (Gluten-free) resp. **wheat** plant fiber (Gluten-free) according to Reg. (EU) No 828/2014 and Codex Alimentarius

Storage

Store at room temperature in dry conditions. In original and unopened bags, best before at least 5 years starting with production date

(*monitoring)

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