

VITACEL

Wheat Fiber

Description

VITACEL WF 600 is used for the production of food with nutrition claim e.g. fiber enrichment (**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 a cumulative analytics or a recipe-based calculation has to be applied.

We recommend the declaration "Wheat fiber" or "Wheat plant fiber" or "Wheat stem 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)		5.0 - 8.0
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 or **wheat** 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)

Release date: 2023-10 / G1 / 1 page