

# PRODUCT SPECIFICATION

DATE OF ISSUE  
17-05-2023




**ORGANIC PSYLLIUM FIBER**  
NATUURLIJK NATUURLIJK PRODUCT CODE:  
X1712, X1713, X1714, X1717, X1718

**PRODUCTION:**  
26532508

**NATUURLIJK**  
**NATUURLIJK**  
*special food ingredients*

## 1. PRODUCT IDENTIFICATION

### 1.1 Supplier product information

<b>Product name</b>	Organic psyllium fiber		
<b>Production</b>	26532508		
<b>Product code</b>	<b>Content</b>	<b>EAN</b>	<b>Packaging</b>
X1712	70g	8718309832346	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1713	180g	8718309832353	
X1714	750g	8718309832360	
X1717	10kg	8718309832377	Blue bag =  in box with warranty seal.
X1718	25kg	8718309832384	

### 1.2 Scientific product information

#### Single ingredient

Main use	dietary fiber and bread improver (gluten-free bread)
Chemical name	Plantago ovata / Plantago psyllium
Production method	The seed coats (husks) of psyllium are whole, dried, and milled into powder.

### 1.3 Legislative product information

CAS number	8063-16-9		
Country of Origin	India		
<b>Certification</b>	Organic	<b>Certification number</b>	103446
	<b>Institute</b>	Skal NL-BIO-01	

## 2. PRODUCT INFORMATION

### 2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		fine powder	
Colour		slightly brownish	
Odour/taste		product typical	
Particle size	mesh	100	
Gluten	ppm	<5,0	ELISA R5-Mendez

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## 2.2 Microbiological data

Total plate count	Cfu/g	10.000	
Moulds	Cfu/g	600	
Yeasts	Cfu/g	600	
E Coli	Cfu/g	0	

## 2.3 Chemical analyses

Iron (Fe)	mg/kg	54,0	
Aluminium (Al)	mg/kg	54,0	
Mercury (Hg)	mg/kg	<0,100	
Lead (Pb)	mg/kg	<0,500	
Ethylene oxide	mg/kg	<0,010	

## 2.4 Nutritional Information

### 2.4.1 Nutritional Values

Energy	kJ/100g	806	
Energy	kcal/100g	199	
Protein	g/100g	1,2	
Carbohydrate:	g/100g	8,2	
Of which Sugars	g/100g	<0,5	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	<0,3	
Of which Saturated	g/100g	0,0	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	80,8	

### 2.4.2 Minerals

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Sodium chloride (NaCl)	g/100g	0,2	
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## 3. FOOD INTOLERANCE

### 3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)	
Celery and products thereof	✗	✗	
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley, Kamut or hybrids)	✗	✗	< 5 ppm
Crustaceans and Shellfish	✗	✗	
Eggs and products thereof	✗	✗	
Fish and products thereof	✗	✗	
Lupin and products thereof	✗	✗	
Milk and products thereof (including Lactose)	✗	✗	
Molluscs and products thereof	✗	✗	
Mustard and products thereof	✗	✓	
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, macadamia nuts, Queensland nuts, pistachios)	✗	✗	
Peanuts and products thereof	✗	✗	
Sesame seeds and products thereof	✗	✓	
Soy and products thereof	✗	✗	
Sulphite (E221 - E228)	✗	✗	
Sulphur dioxide (>10mg/kg)	✗	✗	

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## 3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal		Vegans	✓
Kosher		Vegetarian	✓

## 4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry in a well-ventilated place. Optimum temperature 4-15°C
Shelf life	36 months after production, under the above mentioned conditions.

## 5. FOOD SAFETY

### 5.1 Hygiene:

This product is produced in a facility with an HACCP based food safety system.

### 5.2 Identifications of dangers:

<b>Classification of the substance</b> (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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## 6. EXTENDED PRODUCT INFORMATION

### 6.1 Usage

Psyllium fiber is used as a dietary fiber to increase fiber intake in a diet. Psyllium fiber is made from the seed coats (husks) of psyllium. These are fresh whole, dried, and ground into powder. These seed coats consist of more than 80% fiber. The dietary fiber contained in the seed coat of psyllium can bind more than fifty times its own weight in water. When using Psyllium fiber, ensure adequate fluid intake.

Psyllium is also used as a binding agent in gluten-free bread because of its highly absorbent properties. This property replaces the normal function of gluten. The addition of 17% psyllium fiber (flour weight basis) to the formulation of gluten-free bread improves the structure, appearance, texture, and acceptability of gluten-free bread and delays bread staling, resembling physical and sensory properties of wheat bread.

### 6.2 Dictionary

NL	The Netherlands	Psyllium vezels
GB	Great Britain (UK)	Psyllium Husk milled, Psyllium Fiber
DE	Germany	Flohsamenschalen gemahlen, Psyllium-Faser
FR	France	Fibres de psyllium
ES	Spain	Fibra de psilio
PT	Portugal	Fibra de Psílio
IT	Italy	Fibra di psillio
DK	Denmark	Psyllium Fiber
NO	Norway	Psylliumfiber
SE	Sweden	Psylliumfiber
FI	Finland	Psyllium kuitu

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IS	Iceland	Psyllium trefjar
CZ	Czech Republic	Vláknina psyllium
SK	Slovak Republic	Vláknina psyllium
HU	Hungary	Psyllium rost
HR	Croatia (Hrvatska)	Psyllium vlakna
GR	Greece	Ίνα Ψυλλίου
SI	Slovenia	Psyllium vlakna
PL	Poland	Włókno psyllium
RO	Romania	Fibră de psyllium
BG	Bulgaria	Псилиум фибри
RU	Russian Federation	Волокно подорожника
TR	Turkey	Psyllium Elyaf

## 7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.