

PRODUCT SPECIFICATION

DATE OF ISSUE
15-11-2024

ORGANIC PSYLLIUM FIBER POWDER

PRODUCT
CODE: 53

NATUURLIJK
NATUURLIJK
special food ingredients

T030823M000000A030823

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic psyllium fiber		
Product code	53		
Product number	Content	EAN	Packaging
1712	70g	8718309832346	Plastic jar and screw lock cap with warranty seal.  Jar =  Cap =
1713	180g	8718309832353	
1714	750g	8718309832360	
1717	10kg	8718309832377	 Blue bag = in box with warranty seal.
1718	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	Psyllium fiber powder is made from psyllium Husk from seeds of Plantago ovata, known in commerce as Blond Psyllium or Indian Psyllium or Ispaghula. The seed coats (husks, epidermis) of psyllium are separated from the cleaned and dried seeds by winnowing and trashing, and then milled into powder.

1.3 Legislative product information

CAS number	8063-16-9	HS code (customs)	12119086
Country of Origin	India		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		fine powder	
Colour		slightly brownish	
Odour/taste		weak product typical	
Particle size	mesh	100 (150µm)	
Loss on drying	%	max. 12	

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Total ash	%	max. 4	
Swelling index (Ph. Eur)		min. 40	
Acid-insoluble ash	%	max. 1	
Water	%	max. 12	
Light extraneous matter	%	max. 1	
Insect infestation		not more than 100 insect fragments in 25 g	
Swell volume (USP)	ml/g	min. 40	

2.2 Microbiological data

Total aerobic microbial count	Cfu/g	max. 200.000	TAMC
Total combined yeasts and moulds count	Cfu/g	max. 20.000	TYMC
Yeast and Moulds	Cfu/g	max. 1.000	USP
Bile-tolerant gram-negative bacteria	Cfu/g	max. 10.000	
Salmonella spp.	in 25g	absent	
E Coli	in 1g	absent	

2.3 Chemical analyses

Arsenic (As)	mg/kg	max. 2	
Cadmium (Cd)	mg/kg	max. 0,5	
Mercury (Hg)	mg/kg	max. 0,1	
Methylmercury (as Hg)	mg/kg	max. 0,2	
Alfatoxin B1	µg/kg	max. 2	
Sum of all positive aflatoxins	µg/kg	max. 4	
Lead (Pb)	mg/kg	max. 3	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	801	
Energy	kcal/100g	200	
Protein	g/100g	1,2	
Carbohydrate:	g/100g	1,3	

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Of which Sugars	g/100g	0	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0,2	
Of which Saturated	g/100g	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	93,9	

2.4.2 Minerals

Sodium chloride (NaCl)	mg/100g	213	
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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Cross-Contamination (Risk)
Eggs and products thereof	✗	✗
Cereals containing gluten and products thereof	✗	✗ (< 20 mg/kg)
Lupin and products thereof	✗	✗
Milk and products thereof (including Lactose)	✗	✗ (< 1000 mg/kg)
Sesame seeds and products thereof	✗	✓
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✗	✗
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✗	✗
Celery and products thereof	✗	✗
Peanuts and products thereof	✗	✗
Mustard and products thereof	✗	✓
Fish and products thereof	✗	✗

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Molluscs and products thereof		X	X
Soy and products thereof		X	X
Crustacea and products thereof		X	X

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✓	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.

3.4 Irradiation:

This product is not treated with ionizing radiation .

3.5 BSE/TSE declaration:

The used ingredients for this product are not of animal origin. The processing equipment and the packing material which is used to manufacture, pack or fill the products into the packing units do not come into contact with any meat or meat-by product.

3.6 Residual Solvents:

This product doesn't contain residual solvents.

3.8 Nanotechnology :

No nanotechnology has been used in the production and processing of this product.

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 wit an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (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.

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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 5 to 7% 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
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.

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This product specification replaces any previously issued specifications.