

VITACEL

Bamboo Fiber

Description

As a food ingredient VITACEL Bamboo fiber (EC Novel Food catalogue: Dendrocalamus asper / EuroFIR-NETTOX Plant List / only the stem) is used for fibre enrichment in food applications (according Annex "Nutrition claims and conditions applying to them" in Regulation (EC) No 1924/2006). The final determination of the total dietary fiber content should be done by an analyze of the final food item or by calculation of the recipe. For declaration we recommend to use "Bamboo fiber". Outside the EU please consider country-specific regulations.

"Nutrition claims and conditions applying to them" in Regulation (EC) No 1924/2006:

3 g/100 g or 1,5 g/100 kcal with the claim "contains dietary fibers"
6 g/100 g or 3 g/100 kcal with the claim "rich in dietary fibers"

Chemical and physical properties

Dietary fiber content (acc. to AOAC-method)*	~	97 % i. d.s.
Loss on drying	max.	7.5 %
Oxide ash (850 °C, 4 h)	max.	0.5 %
pH-value (10 % suspension)		5 - 8
Bulk density (in accordance with DIN EN ISO 60)		55 g/l - 100 g/l
Water binding capacity (AACC-method)	~	8.3 g H ₂ O/g d.s.
Oil absorption*	~	5.5 g oil/g d.s.
Average fiber length		350 µm

Microbiological analysis

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

Heavy metals*

Arsenic	max.	3 mg/kg
Lead	max.	2 mg/kg
Mercury	max.	1 mg/kg
Cadmium	max.	1 mg/kg

Sensory properties

Appearance	white, powder
Flavour, Odour	neutral

Contaminants

The analysed residue is lower than the official stipulations in the ordinance for maximum amounts of plant protectives.

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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