



Laboratori Bio Line

Produzione Integratori

Psillio

Description			
Psillio is a flour of Psyllium husk (<i>Plantago ovata</i>), used in many applications of the food industry and as natural agent to provide sufficient dietary fiber. Psyllium husk is a fully natural fiber.			
Sensory Characteristics			
Appearance	Powder		
Colour	Pale to medium buff		
Odour	typical		
Taste	mucilaginous		
Chemical - physical Characteristics			
Parameter	Values	Tolerance	Measure
Moisture	12.0	max	%
Swell volume	40	min	ml/g
Fiber	80	Min	%
Total ash	4.0	max	%
Acid insoluble ash	1.0	max	%
Light extraneous matter	1	max	%
Gluten	5	max	ppm
Microbiological Characteristics			
Parameter	Values	Tolerance	Measure
Total plate count	30000	max	cfu/g
Mould and Yeast	1000	max	cfu/g
Enterobacteria	200	max	cfu/g
Staphilococcus aureus	10	max	cfu/g
E. Coli	Negative/g		
Salmonella spp	Absent in 25 g		
Contaminants			
Heavy metals			
Cadmium	0.5	max	ppm
Mercury	0.3	max	ppm
Lead	1.0	max	ppm
Arsenic	3.0	max	ppm
Pesticides	Absence	Regulation CE/396/2005 and following amendment.	
Label declaration			
Psyllium husk or vegetable fiber.			

I dati riportati sono quelli garantiti dal fornitore