DATA SPECIFICATIONS

Barley Fiber

Product description

Barley fibre produced by mechanical upcycling of barley.

Application

Barley fibre can be used in dairy products as well as in bakery/bread products.

Packing Details, Shelf-life and storage

25kg bags; on pallets; 12 months from date of production. Store in a cool, dry place away from direct sunlight.

Sensoric

Odour and taste are typical of cereals. Appearance coarse beige powder

Country of Origin

Switzerland









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PHYSICAL AND CHEMICAL STANDARDS

Moisture in %	8%-9.5%
pH Value	3.8-5.2
Fat	6.9 g / 100 g
Protein content (dry basis, N x 6.25)	10.4 g / 100 g
Particle Size	(d90) 80-150µm oder (d90) 350-450µm

MICROBIOLOGICAL STANDARDS

E. Coli	< 10 cfu / g
Total Plate Count	2,3 x 103 cfu / g
Yeasts	< 10 cfu / g
Moulds	< 10 cfu / g
Enterobacteriaceae	< 10 cfu / g
Salmonella	negative in 25 g

AMINO ACID COMPOSITION IN 100 G

Alanine	0.55g
Ammonium	0.20g
Arginine	0.59g
Aspartic acid	0.81g
Cystine	0.21g
Glutamic acid	1.32g
Glycine	0.49g
Histidin	0.23g
Isoleucine	0.42g
Leucine	0.76g
Lysine	0.53
Methionine	0.20
Phenylalanine	0.49
Proline	0.62
Serine	0.40
Threonine	0.38
Tryptophan	0.13
Tyrosine	0.30
Valine	0.60

NUTRIENTS IN 100G

Calorific value	1010 KJ / 248 kcal/ 100g
Carbon hydrahte	1.5 g
thereof sugar	< 0.10 g
Fat	6.9 g
thereof saturated fatty acids	1.93 g

Dietary fibre	69.2 g
Common salt	0.001 g

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LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross- contamination)	
	no	yes	no	yes
cereals (gluten)		x		x
crustaceans	x		x	
egg	x		х	
fish	x		x	
peanut	x		х	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		х	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.



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