

DATA SPECIFICATIONS

ingredients

Citrus Fibre



Product description

Citrus fibre is produced in a special process from freshly juiced citrus fruits.

Application

Citrus fibre can be used in the meat industry, as well as in the bakery industry but also in the production of shakes.

Packaging, shelf life and storage conditions

20 Kg in multi-layer paper bags; 24 months from date of production; Store in a cool, dry place away from direct sunlight.

Sensoric

Yellow to light brown homogeneous powder with small slightly scattered lumps. Odour and taste are typical for the species.

Origin

Europe



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MICROBIOLOGICAL STANDARDS

Aerobic mesophilic total plate count	less than 10.000 cfu/g
E. Coli	negative in 0.1 g
Yeasts and Moulds	less than 500 / cfu/g
Salmonella	negative in 25 g
Coliform bacteria	less than 100 / cfu/g

PHYSICAL AND CHEMICAL STANDARDS

Moisture Content	less than 8 %
Ash	ca. 1.8 %
Water Absorbtion	395 g / 100 g
Particle Size	DAV less than 25 µm

NUTRITIONAL VALUES IN 100G

Energy	1.118 / 268 kJ/kcal
Fat	ca. 0.3 g / 100 g
of which saturated fatty acids	less than 0.1 g
Carbohydrates	ca. 36.4 g / 100 g
of which Sugar	ca. 14.0 g
Fibres	ca. 50.0 g / 100 g
Protein	ca. 4.6 g / 100 g
Salt	ca. 0.026 g / 100 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		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
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.