

DATA SPECIFICATIONS

ingredients

Psyllium husk flour 99 %



Product description

Psyllium husk is the product of psyllium seeds from *Plantago ovata* FORSSK.

Application

Psyllium husk flour can be used in the bakery industry or in vegan diet as well for meat substitute.

Packaging, shelf life and storage conditions

25 Kg in paper bags or Big packs 60 mesh

36 months from date of production; Store in a cool, dry place away from direct sunlight.

Sensoric

Colour: Whiteyellowish powder, taste and odour: typical

Origin

Non EU (China excluded)



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MICROBIOLOGICAL STANDARDS

Aerobic mesophilic total plate count	less than 500.000 cfu/g
E.Coli	n.a. in 1 g
yeast	less than 50.000 cfu/g
mould	less than 50.000 cfu/g
Salmonellae	n.a. in 25 g

PHYSICAL AND CHEMICAL STANDARDS

moisture content	max 12 %
Ash	Max. 4,0 %
purity	99 %
Partical Size	20 mesh, 40 mesh, 60 mesh, 100 mesh

NUTRITIONAL VALUES IN 100G

Energy	772/ 184,5 kj/kcal
Fat	0,5 g
of which saturated fatty acids	0,06 g
of which monounsaturated fatty acids	0,21 g
Carbohydrates	3,0 g
of which suger	less than 0,24 g
Fibres	88,0 g
Protein	1,0 g
Salt	120 mg

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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.