

SPECIFICATION OF QUALITY

Functional fiber FIBREN 1100

Characteristic	<p>FIBREN 1100 is a mixture of natural soluble and insoluble fibres which are not subject to declaration in the finished product as a food additive (E).</p> <p>Thanks to the appropriate composition of elements and technology FIBREN 1100 has a unique feature not often appearing among typical fibres.</p> <p>Distinguished by the fact that binding water permanently, creating the finished product resistant to its evaporation during thermal processing and thereafter during storage of the finished product.</p>		
Application	<p>The product is intended to apply under supervision in meat processing technology for the production of cold cooked meat, meat and delicatessen products, bakery to produce bread and confectionery, dairy, fish processing for the production of: <u>salads, fish paste with red peppers, stuffing, burgers and fish fingers.</u></p>		
Physical and Chemical Properties	form	free-flowing fine fibers; lumps may be easily crumbling	
	colour	white to cream	
	smell and taste	typical without strange flavours and odors	
	composition	fibre: wheat, chicory, Plantago Ispaghula	
Parameters	content of food fibre	%	min 90
	Moisture	%	max 10
	Lead (Pb)	%	max 0,00002
	Arsenic (As)	%	max 0,00002
	Cadmium (Cd)	%	max 0,000005
	Mercury (Hg)	%	max 0,000002
	pH (10% suspension)		5,0 - 8,0
Microbiology	Total plate count	/1 g	max 1000
	Yeast & moulds	/1g	max 200
	Escherichia coli	/1g	absent
	Salmonella	/25g	absent
Origin	European Union		
GMO Declaration	the product of the above parameters is not modified genetically and is not produced from Genetically modified raw materials (non-GMO),		
Dosage	in accordance with the good manufacturing practice: 1.0 - 1.2 % on 100 l of brine at injection 150-190 %.		
Technological	FIBREN 1100 is ideal for injection products application of FIBREN 1100 allows to limit losses in the finished product on the level at least 5% significantly improving profitability of the production.		

Advantages

- lower thermal losses / at no increased level of injection / - with a minimum of 5%
- dry tumbling
- smaller leaks of brine from raw material during mechanical processing and after hanging it on smoking sticks
- less storage losses during 24 h of cool down by approx. 1-1.5%
- smaller leaks while cutting, storage

Allergy Information

The product contains no allergens listed in the Regulation of European Parliament No. 2003/89 / EC and Commission Directive 2007/68 / EC of 27 November 2007.
Amending Annex iiiia to Directive 2000/13 / EC.

Declarations

The product meets the requirements of existing legislation (in particular on the hygiene of foodstuffs - Regulation (EC) No. 852/2004 concerning the general principles and requirements of food law - 178/2002, relating to genetically modified articles - 1829/2003 concerning microbiological criteria - 1441/2007 concerning pollutants - 1881/2006) in respect of health requirements (including substances used in its manufacture, chemical and biological contaminants - heavy metals, aflatoxins, pesticides, residues of veterinary microbiology and others) and may be included in this specification does not replace the studies carried out by the recipient upon delivery

Packages

paper multilayer bags a'20 kg on wooden pallets (25 bags a'20 kg on one shrinkfoiled pallet)

Storage

dry and well ventilated warehouse - the absence of moisture.

Shelf life

stable for at least 12 months after production date in original closed packings

Transport

cargo space covered, clean and dry, free from foreign odors and signs of pest living.

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This electronic version of specification is valid without a signature