

Apple Fiber

		Specification	Specification code	
			Date	13/12/2024
Product description	on	Physical chemical analysis		
Description	Fiber of plant origin, containing soluble and insoluble fractions of dietary fiber with a characteristic for apples	Humidity		≤ 6
		Granulation µm		110 < 50
		Granulation mesh		220 < 150
Ingredients	Micronised dried apple pomace	Water absorption		500 - 550
Dosage	1 % – 6 %	Bulk density g/cm3		0,616
Apperance	Loose abd himigeneous powder, small lups easily scattered are allowed	pH		3,77
		Aw		0,355
Colour	Yellow to light brown	Dry matter in 105°C		Absent
Taste and smell	Typical, without alien smell and taste	Lead		Max 0,2
Nutritional analysis (approximately per 100g)		Cadmium		0,05 - 0,1
Dietary fiber	Min 50 %	Aflatoxins B1,B2,G1,G2		2,0 -4,0
Energy Value	268 – 273 kcal / 1118 – 1129	Physical pollution		Absent
Fat < 0,6 Of which saturated fatty		Microbiological analysis Total microbial count 1x105 cfu/g		
acids	24.1 26.3	Yeast and molds	5 x10) ² - 1x103 cfu/g
Carbohydrates Sugar	24,1 – 26 g ≤ 7	Coliform bacteria in 1 g		1 x 101 cfu/g
Protein	5,8 - 6	E-coli		Absent
Salt	0	Salmonella		Absent
Others specs Allergens	Does not contain allergens listed in Annex II of Regulation (EC) No. 1169/2011	Our certificates		
GMO	The product is not genetically modified and is not subject to the GMO declaration in accordance with the regulations.	Agents and Brokers CIRYIPICATED GMP+	****	
Packaging	Small Bags/Big Bags			
Storage	Store in a dry, cool place with temperature at < 25 °C, without any foreign odours, protected from moisture.			

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Formulated

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