



VERSAFIBE I 490 Dietary Fiber

VERSAFIBE I 490 dietary fibre is a modified food starch based on potato. VERSAFIBE I 490 dietary fibre can be used to increase total dietary fibre and reduce caloric content. It is bland in flavor and cannot be detected organoleptically in most applications.

Chemical and Physical Properties

	Min.	Max.
Moisture %		20
pH (20% w/w slurry)	5.5	8.0
Total dietary fibre % d.b.	85.0	

Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
E. coli	Negative
Salmonella	Negative

Certification

Kosher
Halal

Packaging and Storage

VERSAFIBE I 490 is packaged in multi ply kraft paper bags. VERSAFIBE I 490 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for VERSAFIBE I 490 is 24 months from the date of manufacture.

While the information below is typical of the product, it should not be considered a specification.

Physical Appearance

	Typical
Colour	White to Off-white
Form	Fine Powder

Nutritional Data/100g

	Typical
Calories, Kcal*	196
Calories from Fat	0
Total Fat, g	0
Saturated Fat, g	0
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	382
Total Carbohydrate, g	86
Dietary Fiber, g	74.2
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	11.8
Protein, g	0
Vitamin D, mcg	0
Calcium, mg	43
Iron, mg	0.0
Potassium, mg	2
Ash, g	1.8

* Not present in level of quantification

Regulatory Data

Source	Potato
Labelling	Food Starch- Modified

Features and Benefits

VERSAFIBE I 490 dietary fiber is a cost effective, high fibre resistant starch type 4 (RS4). The product can be used to add fibre to a variety of bakery applications including snacks, breads, pasta, and cookies. It is an easy to use fibre with little impact to formulation or process. It contributes minimally to the viscosity of food systems, has low water holding capacity, and improves the texture of crackers, cereals, pasta, and snacks.

VERSAFIBE I 490 dietary fibre is potato based, making it non-allergenic and ideal for gluten-free products.

Effective Date: June 7, 2020

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