

VERSAFIBE 285 - Code: 70000406

VERSAFIBE 285 soluble corn fiber can replace 25% of sugar in a wide range of applications. Provides functional properties and volume similar to sugar to the time that provides 50% fewer calories.

## CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Appearance	Fine powder
Color	White to slight yellow
Moisture, %	0.0 to 6.0
pH	4.0 to 6.0
Dextrose equivalent, %	10.0 to 18.0
Residue on ignition, %	0.0 to 0.5
Sulfur dioxide, ppm	0.0 to 10.0
Total dietary fiber, %	85.0 to 95.0

## PACKAGING AND SHELF LIFE

Product delivered in multilayer kraft paper bags with weight 25kg net. As it is a dry product, it keeps its features for 2 years as long as it is stored in its closed original container, in a cool and dry place, free of dust, humidity, rodents, insects and strange odors.

## MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Mesophilic aerobic bacteria, UFC/g	0.0 to 1,000.0
Mold, UFC/g	0.0 to 10.0
Yeast, UFC/g	0.0 to 10.0
Escherichia coli	Negative
Salmonella in 25 g	Negative

## CERTIFICATION

Kosher pareve, Halal

### United States

Labeling

## FEATURES AND BENEFITS

Caloric value of 2 kcal/g  
 About 10% as sweet as sugar  
 Good solubility  
 Very low viscosity  
 Process tolerant and easy to handle  
 Helps improve mouthfeel  
 Minimal impact on sensory experience  
 No GMOs, no gluten

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Version 0

Reviewed and authorized by:  
 Quality Assurance, Innovation and Technical Service

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