

Nutriloid® Bamboo Fiber (NUTR BB FIBER)

Nutriloid® Bamboo Fiber is an insoluble fiber source that builds solids in all types of finished food applications. The inherent properties of cellulose fiber extracted from bamboo allow for the creation of icings and frostings that have a smooth and creamy texture. Additionally, Nutriloid Bamboo Fiber acts as an excellent anti-caking agent and texture modifier in sauces and baked goods. Typical usage levels range from 0.25-10.00% depending on the desired end use application.

Chemical and Physical Properties

-	Min.	Max.	
Moisture (Infrared)	0	7	%
pH (1.0%)	5	7.5	ρН
Powder Color (Visual)	White-Off		
rowder Color (visual)	White Powder		
Texture (Qualitative)	Free Flowing		
rexture (Qualitative)	Powder		

Microbiological			
S	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	1000	cfu
Combined Yeast and Mold (BAM) E. coli (AOAC 988.19) Salmonella - 375g (AOAC 2013.01)	0 <3 MPN Negative /375g	100	/g

Nutritional Data/100g

189.78
0.02
0.02
0.00
0.00
0.00
1.00
94.30
93.80
0.50
0.00
0.00
5.67
0.01
0.00
0.00
0.00
20.70
0.02
1.39
0.00

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal., Only the currently approved list of NDC's considered by the FDA to be dietary fiber are included in the dietary fiber calculation.

*ND - these values have not been determined.

Certification

Kosher Halal

Packaging and Storage

Standard Packing 44# Bags, 1056# per pallet

Storage & Handling Each container is identified with the product

name and lot number. Store in cool dry place

for maximum shelf life.

Minimum Qty 44.00 lb

Shelf Life

Shelf Life	2 y	ears ears	
Lead Time	15	business	days

Usage Levels

Typical Usage Level	0.25-10.00%
Solubility	Insoluble in water
Suggested Uses	Insoluble Fiber

Regulatory Data

-0/	
CAS#	9004-34-6
E #	460 ii
HS Tariff #	4704.29.0000
Country of Origin	Madein USA from Imported Bamboo
GMO Status	NGMO
USDA (BE) Status	Not BE
United States FDA Regulation	21 CFR 182.1745
Label Declaration	Cellulose Powder

Last updated: 3/4/2021 Next Review Date: 3/4/2024

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