



VERSAFIBE™ I490 Dietary Fiber 06400400

VERSAFIBE™ I490 dietary fiber is a modified food starch based on potato. VERSAFIBE™ I490 dietary fiber can be used to increase total dietary fiber and reduce caloric content. It is bland in flavor and cannot be detected organoleptically in most applications. It tests as dietary fiber via AOAC method 991.43.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	16.0
pH (20% w/w slurry)	5.5	8.0
Total Dietary Fiber, % (d.s.) (AOAC 991.43)	85	-

Sensory Data

Color	White to off-white
Form	Fine Powder

Screen Test

	Typical
% on U.S.S. #100	< 2

Microbiological Limits

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three-class sampling and acceptance below is used.

	n	c	m	M
Total Plate Count/g	5	3	10,000	100,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Coliform	5	3	100	1,000

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = standard acceptable value.

<i>E.coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100g

	Typical
Calories (US) ¹	47
Calories (Canada) ²	195.5
Total Fat, g	0
Sodium, mg	382
Total Carbohydrate, g	86
Dietary Fiber, g (US)	74.2
Total Sugars, g	0
Other Carbohydrate, g (US)	11.8
Protein, g	0
Vitamin A, IU	0
Vitamin D, mcg	0
Calcium, mg	43
Iron, mg	0
Potassium, mg	2
Ash, g	1.8

¹ based on 4 kcal/g carbohydrates, insoluble fiber non-caloric
Not a significant source of fat, cholesterol, vitamins, or other minerals

² based on 4kcal/g carbohydrate, insoluble fiber 2kcal/g
Not a significant source of fat, cholesterol, vitamins, or other minerals

Certification

Kosher pareve
Halal
Non-GMO

Packaging and Storage

VERSAFIBE™ I490 dietary fiber is packaged in multi-ply kraft paper bags with a net weight of 50 lbs. VERSAFIBE™ I490 dietary fiber 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™ I490 dietary fiber is 24 months from the date of manufacture.

Regulatory Data

Source Potato

United States

Meets GRAS Notification (GRN) 000705
Labeling Food Starch-Modified

Canada

Labeling Resistant Potato Starch or
Modified Potato Starch

List of Dietary Fibres Reviewed and Accepted by Health Canada's Food Directorate.

Features and Benefits

VERSAFIBE™ I490 dietary fiber is a cost effective, high fiber resistant starch type 4 (RS4). The product can be used to add fiber to a variety of bakery applications including snacks, breads, pasta, and cookies. It is an easy-to-use fiber 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™ I490 dietary fiber is potato based. It does not require allergen labeling and is ideal for gluten-free products.

Effective Date: September 2, 2021

Next Review Date: September 2, 2024

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating

5 Westbrook Corporate Ctr., 1600-90 Burnhamthorpe Road West,
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9
U.S.A. Canada
Ph: 708.551.2600 Ph: 905.281.7950

to any of the foregoing.

www.ingredion.us

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2021.