VERSAFIBE™ 1490 Dietary Fiber 06400400

VERSAFIBE™ 1490 dietary fiber is a modified food starch based on potato. VERSAFIBE™ 1490 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

<table>
<thead>
<tr>
<th></th>
<th>Min.</th>
<th>Max.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture, %</td>
<td>-</td>
<td>16.0</td>
</tr>
<tr>
<td>pH (20% w/w slurry)</td>
<td>5.5</td>
<td>8.0</td>
</tr>
<tr>
<td>Total Dietary Fiber, % (d.s.) (AOAC 991.43)</td>
<td>85</td>
<td>-</td>
</tr>
</tbody>
</table>

### Sensory Data

- **Color**: White to off-white
- **Form**: Fine Powder

### Screen Test

- % on U.S.S. #100: Typical, < 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.

<table>
<thead>
<tr>
<th></th>
<th>n</th>
<th>c</th>
<th>m</th>
<th>M</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Count/g</td>
<td>5</td>
<td>3</td>
<td>10,000</td>
<td>100,000</td>
</tr>
<tr>
<td>Yeast/g</td>
<td>5</td>
<td>3</td>
<td>200</td>
<td>1,000</td>
</tr>
<tr>
<td>Mold/g</td>
<td>5</td>
<td>3</td>
<td>200</td>
<td>1,000</td>
</tr>
<tr>
<td>Coliform</td>
<td>5</td>
<td>3</td>
<td>100</td>
<td>1,000</td>
</tr>
</tbody>
</table>

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

- **E.coli**: Negative
- **Salmonella**: Negative

### Nutritional Data/100g

- **Calories (US)**: 47
- **Calories (Canada)**: 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

### Certification
- Kosher pareve
- Halal
- Non-GMO

### Packaging and Storage

VERSAFIBE™ 1490 dietary fiber is packaged in multi-ply kraft paper bags with a net weight of 50 lbs. VERSAFIBE™ 1490 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™ 1490 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™ 1490 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™ 1490 dietary fiber is potato based. It does not require allergen labeling and is ideal for gluten-free products.