



Product name: **Vegetable**
fiber (for use in food
industry)

BIOCEL XLG500**PRODUCT QUALITY DATA SHEET**

NORMATIVE DOCUMENT

ISO 10.89.19-001-31095550-2021

GENERAL DESCRIPTION

BIOCEL XLG500 is a natural fiber produced using proprietary dry processing methods by mechanical grinding and classification of individual cellulose raw materials. Vegetable raw materials have been bleached without the use of elemental chlorine. Vegetable fiber (for use in the food industry) is intended for use in the food industry as an ingredient in the production of meat, fish, dairy and confectionery products. Produced from vegetable raw materials.

Does not contain

GMOs. **COMPOSITION** Vegetative part of vegetable raw materials, not containing milk fats, sucrose, isoglucose, gluten and starches.**ORGANOLEPTIC INDICATORS**

<i>Indicator name</i> Color Smell	<i>Index value</i> From white	<i>Test method</i>
	to light beige: powdery Neutral, without taste	Organoleptic
Taste	Neutral, odorless	

PHYSICAL AND CHEMICAL INDICATORS

<i>Name of indicator</i>	<i>Valid values</i>	<i>Test method</i>
Mass fraction of moisture, %, no more	9.0	Moisture meter model A&D MX-50
pH	5.0-7.5	pH-meter "OHAUS"
Bulk density, g/cm ³ , less	0.10	Weighing
Dietary fiber content, not less than, % in dry residue	96.0	
Particle size, microns - more than	30-500	Air Jet Screening Machine RETSCH AS 200 JET
500 microns, not more than, %	5.0	
- more than 200 microns, not more than, % - more than 106	15.0	
microns, not more than, % Moisture retention: - cold water, not less - hot water, not less	80.0	
Oil retention (fat retention), not less than	1:8.0 1:8.0	Balance "OHAUS" PIONEER Centrifuge ULAB UC 4000E (20 min./1000 rpm)
	1:7.5	
Pest pollution	Not allowed Not allowed	Minutes No. 22512 dated 9.09.2021 IC FSBI
Pest infestation	Not found Not found	
Mass fraction of metal impurities, %, no more	0.001	MVL" Minutes No. 22512 dated 09.09.2021 IC FSBI

MICROBIOLOGICAL INDICATORS.

Minutes No. 22512 dated 09.09.2021 IC FSBI

QMAFAnM, (CFU/g, no more)	5x10 ⁴	3x10 ²	ISO 10444.15-94
BGKP (coli-forms) in 0.1 g.	not allowed	At 0.1g. not detected	ISO 31747-2012
Pathogenic microorganisms, including salmonella in 25g.		At 25.0 not detected	ISO 31659-2012
Molds, (CFU/g, no more)		50	Less than 5

SAFETY INDICATORS.

Minutes No. 22512 dated 09.09.2021 IC FSBI

Test

<i>Name of indicator</i>	<i>Permissible level</i> < 0.1		<i>method</i>
Toxic elements, mg/kg, not more than: Lead	< 0.5		ISO 30178-96
Arsenic	< 0.2	< 0.01	ISO R 51766-2001
Cadmium	< 0.1	< 0.02	ISO 30178-96
Mercury	< 0.03	< 0.0025	ISO R 34427-2018

Pesticides, mg/kg: Hexachlorocyclohexane (γ , δ , δ -isomers) DDT and its metabolites	< 0.5	< 0.01	MU4380-87
	<0.2	<0.02	MU4380-87
Mycotoxins (mg/kg, max) Zearalenone	< 1.0	< 0.03	MI $\dot{\gamma}$ 12.2012-03
Deoxynivalenol	< 0.7	< 0.3	MI No. 11.2012-02
Aflatoxin B1	< 0.005	< 0.002	MI No. 04.2013-04
T-2 toxin	< 0.1	< 0.02	MI No. 06.2013-06
Ochratoxin A	< 0.005	< 0.002	MI No. 08.2011-01
Presence of GMOs	Not allowed	Does not contain GMO elements Protocol No. 22512 dated 09.09.2021 IC FSBI	
PACKAGE			
The product is packed in a white kraft paper bag with a sealed valve, net weight	15.0 kg		
STORAGE AND TRANSPORTATION			
Shelf life, months, not less Storage conditions	24		
Transport conditions	Store in a dry place, closed from direct sunlight, with a relative humidity of no more than 80%. Temperature from -300C to +350C By all modes of transport in covered vehicles, as well as in containers, in accordance with the rules for the carriage of goods in force for the corresponding mode of transport. When loading and unloading the product must be protected from precipitation. It is not allowed to transport in vehicles in which poisonous and pungent-smelling goods were transported, as well as with products, with specific odours.		
Delivery time			
PRESENCE OF ALLERGENS			
cereals containing gluten and products of their processing			No
crustaceans and products of their processing eggs			No
and products of their processing fish and			No
products of their processing peanuts and			No
products of their processing soybeans and			No
products of their processing milk and			No
products of their processing (including lactose) celery and its			No
products mustard and products of its processing			No
sesame and products of its processing			No
			No

sulfur dioxide and sulfites with their total content of more than 10 mg/kg or 10 mg/l in terms of sulfur dioxide lupine and	No
products of its processing mollusks and	No
products of their processing	No

Contact Information

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