

# Specification Sheet

## Alba-Fibre® W-75

### Wheat Fiber<sup>1</sup>

**Alba-Fibre® W-75** is a natural wheat fiber obtained from the fiber-rich parts of the wheat plant. The plant parts are physically cleaned, purified, milled and screened in several steps. The finished product appears as a white, fibrous and odourless powder.

Due to its multifunctional and physical properties, the label-friendly wheat fibers have a wide range of applications in the food industry.

#### Chemical & Physical Properties

Dietary Fiber Content	Min. 97 % i.d.s.
Moisture Content	< 8 %
PH Value	5 – 7.5
Ash Content	Max. 0.4 %
Heavy Metals	Max. 10 ppm
Whiteness	75 % (+/- 5 %)
Water Binding Capacity	5.0 – 6.5 g water
Bulk Density	170 – 240 g/l
Average Fiber Length	+ / - 75 µm

#### Microbiological Properties

Standard Plate Count	Max. 1000 per g
Yeasts and Moulds	Max. 200 per g
Salmonella and E. Coli	Negative in 25 g

#### Typical Sieve Analysis

On >40 µm (400 mesh)	Max. 40 %	
On >63 µm (230 mesh)	Max. 20 %	Air Jet Sieve, 2 min / sieve

As with all natural products, slight differences to the above given target values may arise.

Shelf life is at least 3 years from production, when stored at room temperature in dry conditions.

**Custom Tariff Nr: 4706 91 00**

**Recommended Labelling: Wheat Fiber**

<sup>1</sup> Manufactured in Germany by MIKRO-TECHNIK GmbH & Co. KG for The Ingredient House, LLC

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