

# VITACEL

Wheat Fiber

## Description

As a food ingredient VITACEL Wheat Fiber can be offered in many food applications to achieve a nutritive improvement. We recommend the declaration wheat fiber or wheat plant fiber. Please consider the regulation for foodstuff of your country.

## Chemical and physical properties

Dietary fiber content (acc. to AOAC-method)*	~	97 % i. d.s.
Loss on drying	max.	8 %
Oxide ash (850 °C, 4 h)	max.	3 %
pH-value (10 % suspension)		5 - 8
Bulk density (in accordance with DIN EN ISO 60)		180 g/l - 240 g/l
Water binding capacity (AACC-method)	~	5 g H <sub>2</sub> O/g d.s.
Oil absorption*	~	3.2 g oil/g d.s.
Average fiber length		35 µm

## Microbiological analysis

Total plate count	max.	5 x 10 <sup>3</sup> cfu/g
Yeasts and moulds	max.	2 x 10 <sup>2</sup> cfu/g

## Heavy metals\*

Arsenic	max.	3 mg/kg
Lead	max.	2 mg/kg
Mercury	max.	1 mg/kg
Cadmium	max.	1 mg/kg

## Sensory properties

Appearance	off-white, powder
Flavour, Odour	neutral

## Allergen\* according to Reg. (EC) No 1169/2011

Declaration	<b>wheat fiber</b>
Gluten: "Gluten-free" according to Regulation (EC) No 41/2009 and Codex Alimentarius	

## Contaminants

The analysed residue is lower than the official stipulations in the ordinance for maximum amounts of plant protectives.

## Storage

Store at room temperature in dry conditions. In original and unopened bags, best before at least 5 years starting with production date

(\* monitoring)

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