



**Product Name:** *VitaFiber™ Basic Powder*

**Description:** Isomalto-oligosaccharide mixture (IMOM), the majority of which consisting of 3 to 6 glucose units linked together by digestion-resistant  $\alpha$  1-6 linkages, providing dietary fiber and prebiotic.

<u>Items Analyzed</u>	<u>Specification</u>	<u>Test Method</u>
<b>Chemical Composition:</b>		
Moisture	≤ 4%	<u>Oven Drying at 105°C</u>
Isomalto-oligosaccharides	≥ 90%	HPLC
Glucose	≤ 5%	HPLC
<b>Physical Properties:</b>		
Appearance	Fine Powder	Visual
Color	White/Light Yellow	Visual
Sulphated Ash	≤ 0.3 g/100g	AOAC 923.02
PH	4.0-6.0	BNI QC-010
<b>Heavy Metal Analysis:</b>		
Lead (Pb)	< 0.5 ppm	ICP-MS
Arsenic (As)	< 0.5 ppm	ICP-MS
<b>Microbiological Analysis:</b>		
Total Plate Count	10,000 CFU/g	USP 30<2021/2022>
Yeast and Mold	<100CFU/g	
<i>Staphylococcus aureus</i>	Absent (<10CFU/g)	
<i>Escherichia coli</i>	Absent (<10CFU/g)	
<i>Salmonella</i>	Negative (Not Detected)	
<b>Shelf Life:</b>	36 months from date of manufacture container in a cool dry place.	when properly stored in a closed
<b>Fiber Content:</b>	≤ 90% Based on digestion resistant	oligolaccharide component
<b>Taste:</b>	~60% as sweet as sucrose	
<b>Stability:</b>	PH 2-9, ok for baking	
<b>Packaging:</b>	25 kg poly-lined bags	
<b>Label Declaration:</b>	Isomalto-oligosaccharides(IMO)	Or Isomalto-oligosaccharide (prebiotic fiber)
<b>Safety:</b>	GRAS with FDA notification GRN 000246	
<b>Certifications:</b>	Kosher and Hallal certified & is manufactured according to GMPs	

## PRODUCT PROFILE

- **VitaFiber™** is a mixture of isomalto-oligosaccharides (IMO). The majority of oligosaccharides found in VitaFiber™ consist of 3 to 6 monosaccharide units linked together by  $\alpha$ 1-6 linkages that provide prebiotic functionality. A minimal amount of disaccharides and some longer polysaccharides (up to 9 units) are also present.
- **VitaFiber™** is GRAS (self –affirmed) for use as a food ingredient throughout the entire spectrum of food and beverage applications in America.
- **VitaFiber™** is a natural fiber sweetener providing low calorie, non-cariogenic sweetness and soluble prebiotic dietary fiber for human digestive health.
- Our natural manufacturing process controls the degree of polymerization (DP) and the  $\alpha$ 1-6 linkages to ensure consistent high levels of isomalto-oligosaccharide concentration from alternate starch sources.
- **VitaFiber™** has a relative sweetness equal to 60% of sucrose.

### Nutritional Data (Typical)

	<u>Per gm Syrup</u>	<u>Per gm IMO (dry basis)</u>
Carbohydrates <sup>1</sup>	80-82%	99.5%
Dietary fibers <sup>2</sup>	0.50 gm	0.60 gm
Proteins	0%	0%
Fats	0%	0%
Glucose	2.5%	~3%
Vitamin & Minerals	0%	0%
Moisture	18-20%	0%
Caloric Value <sup>3</sup>	1.00 cal/gm	1.20 cal/gm (vs Sucrose @ 4 cal/gm)

<sup>1</sup>Including dietary fibers

<sup>2</sup>Total Fiber, as defined by the American Association of Cereal Chemists (AACC), is equal to the oligosaccharide component of the product.

<sup>3</sup>Based upon caloric value of 1.5 cal/gm for pure oligosaccharides

Sucrose	Absent
Fructose	Absent
Mile/meat/egg components	Absent
Lactose	Absent
Gluten	Absent
Enzymatic activities	Absent
Other allergens	Absent