



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 α 1-6 linkages, providing dietary fiber and prebiotic.

<u>Items Analyzed</u>	<u>Specification</u>	<u>Test Method</u>
Chemical Composition:		
Moisture	≤ 4%	<u>Oven Drying at 105°C</u>
Isomalto-oligosaccharides	≥ 90%	HPLC
Glucose	≤ 5%	HPLC
Physical Properties:		
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
Heavy Metal Analysis:		
Lead (Pb)	< 0.5 ppm	ICP-MS
Arsenic (As)	< 0.5 ppm	ICP-MS
Microbiological Analysis:		
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)	
Shelf Life:	36 months from date of manufacture container in a cool dry place.	when properly stored in a closed
Fiber Content:	≤ 90% Based on digestion resistant	oligolaccharide component
Taste:	~60% as sweet as sucrose	
Stability:	PH 2-9, ok for baking	
Packaging:	25 kg poly-lined bags	
Label Declaration:	Isomalto-oligosaccharides(IMO)	Or Isomalto-oligosaccharide (prebiotic fiber)
Safety:	GRAS with FDA notification GRN 000246	
Certifications:	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 α 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 α 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 ¹	80-82%	99.5%
Dietary fibers ²	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 ³	1.00 cal/gm	1.20 cal/gm (vs Sucrose @ 4 cal/gm)

¹Including dietary fibers

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

³Based 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