

## UNICELL® WF 200

Wheat fiber Unicell® WF 200 is concentrated, natural wheat fiber of white color and neutral taste and flavor.

Sensory Properties	
Appearance	White to off-white powder
Consistency	Loose
Taste	Neutral
Odor	Neutral
Sensory sensations	Smooth delicate powder, odorless and tasteless
Physic – chemical analysis	
Content of dietary fiber of which:	min 96% in dry mass
• soluble dietary fiber	max 1%
Ash	max 3%
Loss on drying	max 8%
pH value (10% suspension)	5-8
Gluten content	Absent
Water retention capacity	≥ 10 g water in 1 g product
Oil retention capacity	≥ 8 g oil in 1 g product
Microbiological analysis	
Standard plate count	≤ 10000 cfu/g
Yeasts and moulds	≤ 200 cfu/g
Salmonella	Absent in 25 g
E.coli	Absent in 25 g

Heavy metals	
Pb (Lead)	≤ 2.0 ppm
Cd (Cadmium)	≤ 1.0 ppm
Hg (Mercury)	≤ 1.0 ppm
As (Arsenic)	≤ 1.0 ppm
Sieve analysis	
>32 µm	max 85%
>100 µm	max 25%
>200 µm	max 5%
Nutritional value according to EU regulation 1169/2011	
Energy (1)	771 kJ / 192 kcal
Fat of which:	0 g
saturates	0 g
Carbohydrate (2)	1,1 g
of which:	
sugars	< 0,1 g
Fibre	94 g
Protein	0 g
Salt (3)	0,93 g
(1) calculated using fibre conversion factors (8 kJ/g, 2 kcal/g)	
(2) available carbohydrates only	
(3) salt = sodium x 2,5	

### Declaration

- InterFiber hereby declares that all products currently released for testing, respectively accepted in trade, do not contain any genetically modified organisms (GMO). Our guarantee is based on the fact that raw materials have been developed through conventional breeding work, without using genetic modification techniques, and knowledge that the whole production process is free from GMOs.
- Unicell® WF 200 is a gluten-free product obtained from wheat. It does not contain any other allergens named in the Regulation (EU) 1169/2011. These allergens are not present in the production site.
- Ionizing irradiation is not applied in the production process.
- Unicell® WF 200 contains no food additives.

### Shelf life, storage conditions

- Minimum shelf life of the product in original packaging: 60 months.
- The product should be stored in a dry and ventilated place, and protected against the influence of external factors.

### Packaging

- Standard packaging: 15 kg bag
- Pallet: 450 kg (30 bags)