

FiPure Psyllium

GENERAL CHARACTERISTICS	
Physical aspects	Light beige powder
Organoleptic aspects	Odourless
Origin	Psyllium

DESCRIPTION	
Function / Properties	- Gelling
Applications	- Particularly used in gluten free recipes - Cereals for breakfast - Meat preparation

SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Density	550 g/L – 850 g/L
pH (10% suspension)	5 - 7
Loss on drying	Max 9 %
Ash (850°C, 4h)	Max 3 %
Granulometry	100 µm
<u>Heavy Metals</u>	
- Lead	Max 2 ppm
- Mercury	Max 0.1 ppm
- Arsenic	Max 3 ppm
- Cadmium	Max 1 ppm
<u>Microbiological specifications</u>	
Total plant count	Max 100 000 cfu/g
Moulds	Max 1 000 cfu/g
Yeasts	Max 1 000 cfu/g
Spores of sulfitereducing bacteria	Max 100 cfu/g
E.coli	Max 10 cfu/g
Listeria monocytogenes	Absence in 25 grams
Salmonella	Absence in 25 grams



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	192 kcal / 769 kJ
Fat	0,7 g
- Saturated Fat	0,3 g
Carbohydrate	0 g
- Sugars	0 g
Fibers	90,1 g
Proteins	1,3 g
Salt	0,1 g

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Max 50 mg/kg
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Max 50 mg/kg
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No



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REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms not contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011

DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetarian	X	
Vegan	X	

PACKAGING / STORAGE	
Packaging	150 g or 1 Kg net plastic tin - 25 Kg net bag
Storage conditions	Store under cool and dry conditions, in its unopened original packaging.
Shelf life	3 years in its original and unopened packaging

ARTICLE CODE 150 g ⇒ 10296 1 Kg ⇒ 10289 25 Kg ⇒ 10288

We reserve the right to modify this data according to the evolution of our products.

Société Louis François S.A.S

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