

Fibrex

April 2004

Description: Sugar beet fibre

Particle sizes:

Article no.	Particle size	Kg/bag	Net weight/pallet
575	<32 µm	22	660
595	<125 µm	22	660
600	<0,5 mm	22	660
608	<2,0 mm	22	660
610	0,4-1,4 mm	22	660
620	Coarse, not milled	14	420
630	Flake	16	480

Average Nutritional value/100 g:

Energy	266 kJ
	63 kcal
Protein	9 g
Sugar	5,5 g
Fat	0,5 g
Dietary fibre*	73 g
hemicellulose	29 g
pectin	22 g
cellulose	18 g
lignin	4 g
Minerals	4 g

*According to the difference method (67g according to AOAC)

Fibrex is a product of nature, with natural variations according to place of growth of the sugar beet, weather conditions etc. The specifications parameters on composition can therefore by definition not be binding, but must be seen as a guideline.

Microbiological limit values:

Analysis according to NMKL methods:	
Total numbers of aerobic mesophilic bacteria	< 1000 CFU/ g
Yeasts	< 100 CFU/ g
Moulds	< 100 CFU/ g
Total coliform bacteria	< 10 CFU/ g
<i>E. coli</i>	neg.
<i>Salmonella</i>	neg. in 25g
<i>Bacillus cereus</i>	< 100 CFU/ g
<i>Clostridium perfringens</i>	< 10 CFU/ g

Storage: Keep dry, relative humidity < 65%

Shelf life: 8 years from production date

Packaging: Fibrex is delivered on Europallets in unbleached 2-sheet Semiclupac or Duplex bags, (1x90g/m²+1x80g/m²). Measures of pallet including product: 1200x800x1600mm

Ingredients: Sugar beet pulp

Recommended declaration: Sugar beet fibre, beet fibre, vegetable fibre (from sugar beet)

Water holding capacity: 3,5-4g water/g Fibrex. The water holding capacity is thermostable.