

UNIFIT[®] 100

Unifit® 100 is a mix of insoluble and soluble fibers of natural origin: wheat fiber, citrus fiber, flaxseed fiber, inulin.

Sensory PropertiesAppearanceLight beige powderConsistencyLooseTasteNeutralOdorNeutralSensory sensationsSmooth delicate powder, odorless and tastelessPhysic – chemical analysisMax 12%Loss on dryingmax 12%Ashmax 4%pH value (1% in H2O)5-8Gluten contentAbsentViscosity (1% in H2O)min. 7,5 cPStandard plate count< 30000 cfu/gYeasts and moulds< 1000 cfu/gSalmonellaAbsent in 25 gE.coliAbsent in 25 g		
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Yeasts and moulds≤ 1000 cfu/gSalmonellaAbsent in 25 g	Microbiological analysis	
Salmonella Absent in 25 g	Standard plate count	≤ 30000 cfu/g
	Yeasts and moulds	≤ 1000 cfu/g
E.coli Absent in 25 g	Salmonella	Absent in 25 g
	E.coli	Absent in 25 g

Sieve analysis	
>32 μm	max 50%
>100 µm	max 30%
>200 µm	max 10%
>300 µm	max 5%
Nutritional value	
according to EV regi	ulation 1169/2011
Energy (1)	768 kJ / 191 kcal
Fat	< 0,1 g
of which: saturates	< 0,1 g
saturates	
Carbohydrate (2)	1,5 g
of which:	
sugars	0,5 g
Fibre	91,5 g
Protein	0,4 g
Salt (3)	0,77 g
(1) calculated using fibre	e convertion factors (8 kJ/g, 2 kcal/g)
(2) available carbohydra	

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.
- Unifit[®] 100 is a gluten-free product obtained, among others, from wheat. It does not contain any other allergens named in the Regulation (EU) 1169/2011. The following substances causing allergies or intolerances, and products thereof, are present in the production site: cereals containing gluten, eggs, soya, milk, celery, and mustard.
- Ionizing irradiation is not applied in the production process.
- Unifit[®] 100 contains no food additives.

Shelf life, storage conditions

- Minimum shelf life of the product in original packaging: 24 months.
- The product should be stored in a dry and ventilated place, and protected against the influence of external factors.

Packaging

- Standard packaging: 20 kg bag
- Pallet: 600 kg (30 bags)

Version: 2.0; date: 20th April 2015

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