

# Pea Fiber PE50M

Sensory Properties	
Colour	White to light yellow
Taste and odor	Neutral, slightly pea-like
Physic - chemical analysis	
Content of dietary fiber	approx. 65% in dry mass
pH	4 – 7
Ash	max 5%
Loss on drying	max 12%
Water binding	min 7.0 g water per 1 g product
Microbiological analysis	
Aerobic plate count	max 50000 cfu/g
Yeasts	max 300 cfu/g
Moulds	max 300 cfu/g
Salmonella	Absent in 25 g

Sieve analysis	
< 50 µm	min 50%
Nutritional value according to EU regulation 1169/2011 (per 100 g)	
Energy (1)	976 kJ/237 kcal
Fat	0.9 g
of which: saturates	0.2 g
Carbohydrate (2)	16.8 g
of which: sugars	2.5 g
Fibre	59.3 g
Protein	10.8 g
Salt (3)	0.18 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 offered do not contain any genetically modified organisms (GMO).
- Pea Fiber PE50M does not contain any allergens named in the Regulation (EU) 1169/2011.

## 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: 25 kg bag
- Pallet CP3: 1000 kg (40 bags)