

Product Description

GOLDCELL BETA GLUCAN is obtained from *Saccharomyces cerevisiae* yeast cell walls, resulting in a highly purified food grade fiber. It is a spray dried, free flowing powder of brown to dark bronze color. Due to its high fiber content can be used as dietary supplement and thickening agent in food.

GOLDCELL BETA GLUCAN is 100% natural and Non GMO.

Ingredient Statement ≤ 5

Yeast (*Saccharomyces cerevisiae*) Beta-Glucans.

Suggested Label Declaration

Yeast (*Saccharomyces cerevisiae*) Beta-Glucans.

Application

Dietary supplement and thickening agent in food.

Organoleptic Evaluation

0,2% solution in hot water for evaluation.

Physico-Chemical Characteristics

(in g per 100g of product)

*Total Beta Glucan (1-3), (1-6).....	Min.
80,0	
*Moisture (105±2° C).....	Max. 8,0
Ash.....	Max . 5,0
Total Fat.....	Max. 5,0
Carbohydrates.....	Min. 80,0 Dietary
Fiber.....	80 - 88
Energy value (Kcal / 100g).....	346 - 425
Density (g/l)	400 - 600
*pH (solution 2%).....	4,6 - 7,0
Sodium.....	Max. 0,6

Heavy Metals

(in mg per kg of product)

Lead.....Max. 0,5 grade fiber. It is a spray dried, free flowing powder of brown to dark bronze color. Due to its high fiber content can be used as dietary supplement and thickening agent in food. Arsenic.....Max. 0,5 dark bronze color. Due to it's high fiber content can be used as dietary supplement and thickening agent in food. Mercury.....Max. 0,1 dietary supplement and thickening agent in food. Cadmium.....Max. 0,5

Microbiological Characteristics*

Aerobic plate count - CFU / g.....	≤ 5.000
Total Coliforms - MPN / g.....	
Mould / Yeast - CFU / g.....	≤ 50
Salmonella / 375g.....	Absent
<i>E. coli</i> - MPN / g.....	Absent
<i>Bacillus cereus</i> - CFU / g.....	≤ 100
<i>Clostridium perfringens</i> per 2g.....	Absent
<i>Staphylococcus aureus</i> per 5g.....	Absent

Packaging

25kg multiwalled paper bags with polyethylene liner.

Storage

Store under dry and pest free conditions. Store away from chemicals and strong odors is recommended.

Shelf Life

24 months from production date.

Certifications

ISO 9001:2008 and FSSC 22000.

This product is Kosher-Pareve and Halal certified.

Intended for use in foodstuffs for human consumption.

The information contained in this product data sheet is accurate to the best of our knowledge available at the indicated date.

The content of this document is subject to change without further notice. This document is non controlled and will not be automatically replaced when updated.*Monitored parameters guaranteed in the Certificate of Analysis.

Regulations can vary between countries. Always consult the local requirements regarding the labeling and use of this product.