

## PRODUCT DESCRIPTION - PD 230500-3.0EN

### Fibrex 630

Valid from: November 22, 2010

#### Description

Sugar beet fibre in flakes.

#### Ingredients

Sugar beet pulp

#### Physical/Chemical specifications

Flake  
 Dry matter approx 92 %  
 Water holding capacity approx 3.4 - 3.9 g water/g<sup>1</sup>

<sup>1</sup> The water holding capacity is thermostable

#### Microbiological specifications

Analysis according to NMKL methods:

|                         |              |
|-------------------------|--------------|
| Total plate count       | < 1000 CFU/g |
| Yeasts                  | < 100 CFU/g  |
| Moulds                  | < 100 CFU/g  |
| Enterobacteriaceae      | < 10 CFU/g   |
| E.coli                  | negative     |
| Salmonella              | negative     |
| Bacillus cereus         | < 100 CFU/g  |
| Clostridium perfringens | < 10 CFU/g   |

#### Nutritional data

per 100 g

|                       |                                  |
|-----------------------|----------------------------------|
| Energy                | 800 / 200 kJ / kcal <sup>1</sup> |
| Protein               | 8 g                              |
| Carbohydrate          | 5.5 g                            |
| of which sugars       | 5.5 g                            |
| Fat                   | 1 g                              |
| of which saturated    | < 1 g                            |
| Fibre                 | 67 g <sup>2</sup>                |
| of which              |                                  |
| - Hemicellulose (42%) |                                  |
| - Cellulose (28%)     |                                  |
| - Pectin (27%)        |                                  |
| - Lignin (3%)         |                                  |
| Sodium                | 0.05 g                           |
| Minerals              | 4 g                              |

<sup>1</sup> The energy value is corrected according to Commission Directive 2008/100/EC and Codex Alimentarius.

<sup>2</sup> According to AOAC 45.4.07/NMKL 129. Some hemicelluloses, particularly arabans are exceptionally soluble in alcohol and therefore not recovered in the fibre analysis. However, their degree of polymerisation is well above 10 and they are therefore fibre according to current Codex Alimentarius and EU definitions. Taken this into account, the total fibre content is approx. 73%.

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.

#### Storage recommendations

Shelf life in unbroken packaging: 8 years

Keep dry, relative humidity < 65 %

## PRODUCT DESCRIPTION - PD 230500-3.0EN

### Fibrex 630

Valid from: November 22, 2010

#### Packaging

---

63016 / 16 kg, 480 kg/pallet

63099 / Big bag

Fibrex is delivered on Europallets in 2-sheet Semiclupac or Duplex bags, (1x90g/m<sup>2</sup> + 1x80g/m<sup>2</sup>).

#### Produced in

---

Sweden

#### Kosher information

---

The product is Kosher. Certificate is available on request.

#### Halal information

---

The product is Halal. Certificate is available on request.

#### GMO information

---

The product does not contain or consist of GMOs and is not produced from or contain ingredients produced from GMOs as defined in Regulations (EC) No 1829/2003 and 1830/2003.

#### Allergen information

---

The product does not contain any allergens as listed in Directives 2003/89/EC (Annex IIIa), 2005/26/EC (Annex) and 2006/142/EC (Article 1).

#### Additional information

---

Sales office Denmark:

Nordic Sugar

Langebrogade 1

PO Box 2100

1014 Copenhagen K

Denmark

Phone: +45 32 66 25 00

Fax: +45 32 66 21 50