

TECHNICAL DATA SHEET

INAVEA BAOBAB ACACIA

Content	Blend of 50% Organic baobab fruit pulp powder & 50% Organic Acacia Seyal gum purified and instantised (soluble dietary fibre)
Legal position	Regulations (EC) n° 848/2018, 834/2007 (Certified by ECOCERT FR-BIO-01). Baobab fruit pulp powder :Regulation (EC) n°2017/2470. Acacia gum : Regulation (EC) n°231/2012, USP/NF, FCC, Eur.Ph.
Maximum storage	3 Years
Standard packaging	Net 25 kg multilayer paper bag with polyethylene inner liner
Storage conditions	Keep closed in a cool and dry place in original intact packaging

MATERIAL CHARACTERISTICS

Physical and chemical data		
Analysis	Methods	Specifications
Source species identification***	PCR	Adansonia digitata and acacia seyal
Botanical part used	Regulation	Baobab fruit pulp and acacia seyal
Color of the powder		BEIGE
Description		POWDER
Total dietary fibers (on dry weight) (%)	AOAC 985.29	≥ 67%
Dry matter (12H-105°C) (%)	Internal	≥ 88%
Mesh size through 125 µm (%)	Vibro sieving	≥ 70%
Density un-tapped	Internal	≥ 0.3 g/ml
Density tapped	Eur.Ph	≥ 0.3 g/ml
Aflatoxins B1,B2,G1,G2* (ppb)	HPLC	≤4 ppb
Aflatoxine M1 (ppb)	HPLC	≤2 ppb
Benzo[a]pyren* (ppb)	GC-MS	≤10 ppb
PAH* (ppb)	GC/MS-MS	≤50 ppb
Heavy metals		
Analysis	Methods	Specifications
Lead* (ppm)	ICP-OES/ICP-MS	≤ 0.1 ppm
Arsenic* (ppm)	ICP-OES/ICP-MS	≤ 1.0 ppm
Mercury* (ppm)	SAA	≤ 0.1 ppm
Cadmium* (ppm)	ICP-OES/ICP-MS	≤ 0.05 ppm
Microbiological		
Analysis	Methods	Specifications
Total plate count (CFU per g)	ISO 4833-1	≤ 6000/g
Yeast and molds (CFU per g)	ISO 6611	≤ 5000/g
E.coli	NF ISO 7251	ABS/5g
Staphylococcus aureus	NF ISO 6888-3	ABS/g
Salmonella	NF EN ISO 6579-1	ABS/25g

* tested 1/year (product of the same grade)

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