

## **Fibersym<sup>®</sup> RW**

U.S. Patent No. 5855946

### **Product Description**

**Fibersym<sup>®</sup> RW** is a resistant wheat starch which delivers 85% (d.b.) Total Dietary Fiber (AOAC Method 991.43). **Fibersym<sup>®</sup> RW** has a low water-holding capacity that allows for enhanced crispness and ease in formulating higher levels of inclusion to achieve labeling benefits. Providing a smooth texture, neutral flavor and white color, **Fibersym<sup>®</sup> RW** is a nearly invisible source of fiber. **Applications include bakery products, pasta and nutritional food products to boost fiber content, snack foods and batter products to enhance crispness, breakfast cereals to increase bowl life and maintain crispness, and nutritional products targeting controlled glucose release.**

<b><u>Property</u></b>	<b><u>Value</u></b>	<b><u>Test Method</u></b>
Appearance	Fine powder	Visual
Color	White to off-white	Visual
Odor	Bland	Sensory
Moisture*	< 12%	Mettler moisture analyzer
pH	4.5 – 6.5	25% Slurry
Ash	3.0% maximum	AACC 08-03
Protein	0.5% maximum	AACC 46-30 Combustion (Leco)
Total Dietary Fiber	85% min. (dry basis)	AOAC 991.43

\*The moisture content can vary depending on environmental conditions during storage.

### **Microbiological**

Aerobic Plate Count	10,000 cfu/g maximum	FDA-BAM, 8 <sup>th</sup> Ed. Rev.A, Ch 3
Mold and Yeast	200 cfu/g maximum	FDA-BAM, 8 <sup>th</sup> Ed. Rev.A, Ch 18
<i>Escherichia coli</i>	Negative	FDA-BAM, 8 <sup>th</sup> Ed. Rev.A, Ch 4
<i>Salmonella</i> spp.	Negative in 25 grams	AOAC 990.13

### **Packaging, Storage, and Shelf Life**

**Fibersym<sup>®</sup> RW** is packaged in multi-ply Kraft bags with a net weight of 50 lbs. (22.7 kg) (bulk sizes also available). Typical bulk density (packed) is 48 lbs./cubic ft. (769 g/L). The product should be stored in a cool, dry, and sanitary area to achieve maximum stability. Shelf life is two (2) years from the date of manufacture when stored under these conditions.

### **Ingredient Labeling Statement**

Modified Wheat Starch. (**Fibersym<sup>®</sup> RW** is Phosphated distarch phosphate wheat starch with CAS Number 977043-58-5 and INS Number 1413.)

### **Disclaimer Statement**

Total dietary fiber meets the above specification at point of manufacture. Additional processing may affect the fiber content of products containing any resistant starch. Due to the nature of the testing procedure, TDF results may vary between laboratories, and it is crucial to meet the specified temperature range of 95°C as specified in the AOAC 991.43 test for best reproducibility. Final fiber content may differ from software-based calculations and it is better determined by testing.