



MANILDRA
Group USA

FiberGem®

Product Description

FiberGem® is a resistant wheat starch ideal for boosting fiber in bakery applications. This product has low viscosity and a smooth texture, allowing the ease of incorporation into many foods. **FiberGem®** has general applications in bakery products, tortillas, cookies, and other processed foods where added fiber and nutrition are desired.

Physical/Chemical Property

Moisture, %	12.0 max
Protein, % (N x 5.7)	0.3 max
Ash, %	3.0 max
Total Dietary Fiber, % (AOAC 991.43)	90.0 min (dry basis)

Specification

Microbiological Property

Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
E. coli, cfu/g	Negative
Salmonella, cfu/g	Negative

Specification

Packaging: **FiberGem®** is packed in multi-ply kraft bags with net weight of 50 lbs (22.7 kg). Bulk shipment or other packaging options are available.

Storage and Shelf-Life: To achieve maximum stability, store **FiberGem®** in a cool, dry, and sanitary area away from direct source of heat or any source of water. When stored under the above conditions, the shelf-life is two years from the date of manufacture.

Ingredient Declaration: Modified Wheat Starch

Low FODMAP Certified: Monash University Low FODMAP Certified trademarks used under licence in the United States by Manildra Group. A low FODMAP diet does not treat a disease but may help to meet nutritional needs with reduced gastrointestinal symptoms. Monash University receives a licence fee for use of the Monash University Low FODMAP Certified trademarks. Only products that have formally applied to Monash University's Low FODMAP certification program may claim to be Monash Low FODMAP certified. The application process to Monash University includes undergoing lab analysis to confirm FODMAP compliance. Learn more at monashfodmap.com

Disclaimer: We provide nutrition information for our ingredients based on our analysis of those ingredients, in full compliance with the requirements set forth in 21 CFR 101.9. This information and analysis is limited to each individual ingredient. The finished food manufacturer is responsible for determining the nutritional content of any finished food product that incorporates our ingredient[s], considering the potential impact of further manufacturing or processing (including baking), storage conditions, or other handling that could potentially impact an ingredient's nutritional profile

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