

PSYLLIUM HUSKS

Product code	SPPSIL
Available formats	SPPSIL250 · 250 g · Stand-up SPPSIL500 · 500 g · Stand-up SPPSIL1K · 1 kg · Bag SPPSIL5K · 5 kg · Bag
Origin	India
Country of packaging	Italy

The product

It is a psyllium husk flour (Plantago Ovata), used in many applications in the food industry and as a natural agent to provide a sufficient amount of dietary fiber.

Ingredients

100% Psyllium husks powder

Use and dosage

between 1% and 5% of the total recipe weight

Shelf-life

36 months from date of production

Storage

Store in a cool, dry place. Reseal the package after each use and keep in a clean and cool environment. Handle only with perfectly clean and dry instruments. Before each use always check the storage condition of the product.

Packaging materials

bag: LDPE90; label: PAP22

Environmental information

PLASTIC. Check your local regulations. It is declared that the materials used for packaging the product comply with European Union regulations and are suitable for direct contact with food. The original declaration of conformity is available on request.

Declarations

NON-GMO: this product does not contain, is not made from and is not obtained from genetically modified organisms, in accordance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Product is not hazardous under normal conditions of use.

PESTICIDES AND CONTAMINANTS: complies with Regulation EC 396/2005 for maximum residue levels (MRL) of pesticides and Regulation EU 915/2023 for the presence of heavy metals, mycotoxins and process contaminants.

GLUTEN FREE: in accordance with Regulation EC 828/2014 can be labelled as "Gluten free" as the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

PSYLLIUM HUSKS

Nutritional information

Parameter / component	Quantity	Basis	% NRV
Energy	794 kJ	Per 100 g	—
Energy	190 kcal	Per 100 g	—
Fats	<0,5 g	Per 100 g	—
of which saturates	0,0 g	Per 100 g	—
Carbohydrates	90 g	Per 100 g	—
of which sugars	0,0 g	Per 100 g	—
Fibre	88 g	Per 100 g	—
Proteins	1,0 g	Per 100 g	—
Salt	0,32 g	Per 100 g	—

Specific analysis and parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Moisture	<12	%	
Chemical-physical Fibre	> 80	%	
Chemical-physical Swelling volume	< 40	ml/g	
Chemical-physical Acid insoluble ash	< 1	%	
Chemical-physical Total ash	< 4	%	
Microbiological Total bacterial count	< 300000	cfu/g	
Microbiological Yeasts and molds	< 10000	cfu/g	
Microbiological Escherichia coli	Absent/1 g		

Category / parameter	Specification	Unit	Method
Microbiological Salmonella spp.	Absent/25 g		
Heavy metals Lead	< 0,9	ppm	
Heavy metals Cadmium	< 0,5	ppm	
Heavy metals Mercury	< 0,1	ppm	
Heavy metals Arsenic	< 3,0	ppm	

PSYLLIUM HUSKS

Allergens and derived products

Presence in the product, in the facility, and risk of cross-contamination are distinct pieces of information. “To be checked” does not indicate absence.

Category	In the product	In the facility	Cross-contamination risk
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soy	No	No	No
Milk (including lactose)	No	Yes	Yes
Nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupins	No	No	No
Molluscs	No	No	No

Further information

The information given in this sheet, while accurate and prepared to the best of our current knowledge, is for informational purposes only and releases Gioia Group s.r.l. from any responsibility regarding improper use of the product concerned.