SaporePuro

TECHNICAL DATA SHEET · EN

SPFB · Rev. 3

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QUALITY APPROVED / TRADUZIONE APPROVATA · en · IT rev. 3

Bamboo fiber

Product page
saporepuro.com/products/bamboo-fiber-natural-fiber-origin-germany-ideal-for-dairy-products-baked-goods-and-ice-cream



Illustrative image · indicative format

Product code	SPFB
Available formats	SPFB100 · 100 g · Stand-up SPFB500 · 500 g · Bag SPFB800 · 800 g · Bag
Origin	Germany
Packaging country	Italy

The product

Fiber of natural origin obtained from the fiber-rich parts of the bamboo plant. The plant parts are physically cleaned, purified, and milled. The product appears as a white, fibrous, and odorless powder.

Ingredients

100% Bamboo fiber

Use and dosage

From 1% to 10% of the total recipe weight.

Shelf life

5 years from the production date

Storage

Keep the container tightly closed in a dry, well-ventilated place, away from food, feed, drinks, and incompatible materials.

Packaging materials

bag: LDPE90 label: PAP22

Environmental notes

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

Declarations

NON-GMO: this product does not contain, is not made of, and is not obtained from genetically modified organisms, in accordance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Product not hazardous under normal conditions of use.
PESTICIDES AND CONTAMINANTS: compliant 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, it may be labeled as "Gluten free" as the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

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Nutritional information

Parameter / component	Amount per 100 g
Energy	767 kJ
Energy	192 kcal
Fats	<0,5 g
of which saturates	<0,1 g
Carbohydrates	<0,5 g
of which sugars	<0,5 g
Fibers	95 g
Proteins	<0,5 g
Salt	0,2 g

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Fiber content	> 97	%	
Chemical-physical Oxide ash (850°C, 4h)	< 0,5	%	
Chemical-physical Loss on drying (105°C, 2h)	< 7,5	%	
Chemical-physical pH	5-8		
Chemical-physical Bulk density	80-110	g/L	
Chemical-physical Average fiber length	200	µm	
Microbiological Total Bacterial Count	< 5000	cfu/g	
Microbiological Yeasts and molds	< 200	cfu/g	

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Bamboo fiber

Allergens and derived products

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

Category	In the product	In 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
Soybeans	No	No	No
Milk (including lactose)	No	Yes	Yes
Tree nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

Additional information

The information contained in this sheet, although accurate and prepared to the best of our current knowledge, is provided for informational purposes only and releases Gioia Group s.r.l. from any liability regarding improper use of the above-mentioned product.