



BAMBOO DIETARY FIBRE

Bamboo dietary fibre is an insoluble dietary fibre produced by purely physical processing of bamboo stems (*Dendrocalamus asper*), consisting of concentrated cellulose and hemicellulose from the plant cell wall. It is a white, neutral-tasting powder with a total dietary fibre content of approximately 97 % on dry substance and a capillary structure that binds several times its own weight of water and oil, improving structure, yield and freshness. Free from gluten, allergens and GMO.

APPLICATIONS

Bakery products, breads and fine bakery wares, where the fibre binds water, stabilises crumb structure and improves yield, freshness and slicing behaviour.

Meat and convenience products, dairy alternatives and snacks, where it prevents shrinkage and syneresis and enriches fibre content at a reduced calorie level.

BAMBOO DIETARY FIBRE · INSOLUBLE · FIBRE APPROX. 97 % · 350 MICRON

Specification:

IDENTITY, PHYSICAL AND CHEMICAL CHARACTERISTICS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
APPEARANCE	White, free-flowing powder, free from visible foreign matter	Visual; producer technical data sheet
COLOUR	White to off-white	Visual; producer technical data sheet
ODOUR, FLAVOUR	Neutral, free from off-flavours and off-odours	Organoleptic; producer technical data sheet
BOTANICAL SOURCE, plant part	Dendrocalamus asper, stem only (EC Novel Food catalogue / EuroFIR-NETTOX plant list)	Producer technical data sheet
TOTAL DIETARY FIBRE, dry substance	approx. 97 %	AOAC 991.43 / 985.29 (enzymatic-gravimetric); producer technical data sheet
LOSS ON DRYING, max.	7.5 %	Gravimetry; producer technical data sheet
ASH (OXIDE ASH), 850 °C, 4 h, max.	0.5 %	Producer technical data sheet
PROTEIN, typical	0 g/100 g	Nutritional data; producer technical data sheet
FAT, typical	0.02 g/100 g	Nutritional data; producer technical data sheet
pH, 10 % suspension	5 – 8	Potentiometry; producer technical data sheet
AVERAGE FIBRE LENGTH	350 µm	Producer technical data sheet
BULK DENSITY	55 – 100 g/l	DIN EN ISO 60; producer technical data sheet
WATER-BINDING CAPACITY, dry substance	approx. 8.3 g water/g	AACC method; producer technical data sheet
OIL-BINDING CAPACITY (OIL ABSORPTION), dry substance	approx. 5.5 g oil/g	Producer technical data sheet
GLUTEN, max.	20 mg/kg (“gluten-free”)	R5 ELISA (AOAC 2012.01); Reg. (EU) No 828/2014
GENETICALLY MODIFIED ORGANISMS (GMO)	Absent	Reg. (EC) No 1829/2003, (EC) No 1830/2003

Physical, chemical and functional values are the specification values of the producer technical data sheet for bamboo fibre of grade approx. 97 % fibre content and 350 µm fibre length; other fibre lengths are available per order. The product contains none of the allergens listed in Annex II to Regulation (EU) No 1169/2011.

RESIDUE LIMITS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
LEAD (Pb), max.	2 mg/kg	Producer technical data sheet (monitoring); ICP-MS
ARSENIC (As), max.	3 mg/kg	Producer technical data sheet (monitoring); ICP-MS
CADMIUM (Cd), max.	1 mg/kg	Producer technical data sheet (monitoring); ICP-MS
MERCURY (Hg), max.	1 mg/kg	Producer technical data sheet (monitoring); cold vapour AAS
PESTICIDE RESIDUES	In accordance with the maximum residue levels applicable to the plant raw material	Reg. (EC) No 396/2005; GC-MS / LC-MS-MS
RADIONUCLIDES, caesium-137, strontium-90	On request; determined per batch on customer agreement	Gamma / beta spectrometry, on request

Commission Regulation (EU) 2023/915 sets no product-specific maximum level for bamboo fibre; the toxic element limits above are the producer specification (monitoring) values and are confirmed in the certificate of analysis.

MICROBIOLOGICAL CHARACTERISTICS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
TOTAL PLATE COUNT (TPC), max.	5×10^3 CFU/g	ISO 4833-1; producer technical data sheet
YEASTS AND MOULDS IN TOTAL, max.	2×10^2 CFU/g	ISO 21527-2; producer technical data sheet
COLIFORMS / ENTEROBACTERIACEAE	As agreed per order	ISO 21528-2
Escherichia coli, max.	3 MPN/g	ISO 16649-2 / AOAC 988.19; producer technical data sheet
Salmonella spp.	Absent in 25 g	ISO 6579-1

Total plate count, yeast and mould and Escherichia coli limits are producer specification values tested by the ISO reference methods stated; absence of pathogens including Salmonella in 25 g is a producer specification requirement. Sample preparation according to ISO 6887-4.

Botanical source: Dendrocalamus asper, stem only

CN / HS code: 1404 90 (vegetable products not elsewhere specified or included)

Regulatory status: food ingredient; not a food additive under Reg. (EC) No 1333/2008

Appearance: white, free-flowing powder, neutral in taste and odour

Status: insoluble dietary fibre, gluten-free, non-GMO, vegan

Applications: bakery and bread, meat and convenience products, dairy alternatives, snacks, fibre-enriched foods

Packaging: multi-ply paper or polypropylene bags 20 / 25 kg net; corrugated cartons 10 kg net with 0.5 kg polyethylene inner bags

Storage & transport: dry, clean, well-ventilated premises at room temperature, relative humidity max. 70 %, protected from sunlight and odours

Shelf life: 24 months from production in unopened original packaging

COMPLIANCE & DOCUMENTATION

- The product is a plant food ingredient obtained by physical processing of bamboo stems; the species Dendrocalamus asper (stem) is listed in the EC Novel Food catalogue and the EuroFIR-NETTOX plant list.
- It complies with Commission Regulation (EU) 2023/915 on maximum levels for certain contaminants in food and with the hygiene requirements of Regulation (EC) No 853/2004 on the hygiene of foodstuffs.
- Fibre nutrition claims of Regulation (EC) No 1924/2006 apply to the final product: “source of fibre” from 3 g fibre per 100 g and “high fibre” from 6 g fibre per 100 g.
- Naturally gluten-free; a gluten content below 20 mg/kg for the “gluten-free” statement under Regulation (EU) No 828/2014 is confirmed per lot on request.
- Non-GMO within the meaning of Regulations (EC) No 1829/2003 and (EC) No 1830/2003; free from the allergens listed in Annex II to Regulation (EU) No 1169/2011; not irradiated.
- Kosher and halal statements, third-party audit certificates of the producing plant and allergen declarations are available on request.
- Each consignment is accompanied by a certificate of analysis with batch-specific results.

References: JRS VITACEL Bamboo Fiber BAF 200 food technical data sheet, biolineintegratori.com; JRS VITACEL BAF bamboo fibre product information, jrs.eu; Ingredient Nutriloid Bamboo Fiber technical data sheet, ingredient.com; Commission Regulation (EU) 2023/915 on contaminants in food, eur-lex.europa.eu.

This specification is issued for information purposes and does not constitute a warranty. Batch-specific values are confirmed in the certificate of analysis accompanying each consignment.