

PRODUCT SPECIFICATIONS

Mak The food Company

Product	FIBER CONCENTRATE 85%	HS Code	1702.90.95	Version	3
Material Code	549.005	Product Code	FIB – 005	Date	30/12/2024

Product description

Concentrate with high fibre content (Fructooligosaccharides).
Origin: Cane.

Application

Foods and drinks.

Physical and Chemical Characteristics

Characteristics	Unit of measure	Parameters
Dry Matter ¹	%	76,5 – 78,5
Brix ¹	% w/w	76,5 – 78,5
pH ¹	pH units	5,5 – 6,5
SO ₂	mg/kg	≤ 10

¹Measurements made at 20°

Sugar Spectrum

Characteristics	Unit of measure	Parameters
Fructooligosaccharides	%	83,0 – 87,0
GF ₂	%	23,0 – 36,0
GF ₃	%	52,0 – 56,0
GF ₄	%	11,0 – 21,0
Mono and disaccharides	%	13,0 – 17,0

Sensorics properties (on RTD)

Characteristics	Specification
Color (visually)	Slightly yellow
Odour	Typical
Taste	Typical

Microbiological Characteristics

Parameter	Unit	Specification
Total Viable Count	CFU/ml	< 1000
Yeasts	CFU/ml	< 100
Molds	CFU/ml	< 100

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Storage and packing information

IBC Container 1.200 kg.

Shelf-life: 12 months from the date of manufacture.

The best-before date is guaranteed until the opening of the caps and/or seals on the container. Once opened, the best-before consumption will depend on the hygienic-sanitary conditions maintained during product handling.

Storage conditions: Store in a cool, dry place and protect from sunlight.

Regulation

This product has been made from non-GMO raw materials complying with the requirements of GMO legislation in force in the EU, so its use does not require additional labelling.

This product is not irradiated / treated with ionizing radiation.

The product is free of radioactive contaminants.

Allergens Information

This product does not contain allergen substance according to *Annex II (Substances or products causing allergies or intolerances)* of the EU Regulations No 1169/2011.

Additional Information

Equivalences as a freight forwarder

- 100 g liquid sugar (67 °Brix) = 86 gr FIBER MIX (78 °Brix)

- 100 g sugar = 128 g FIBER MIX (28 g of water is added)

Sweetening power:

- 100 g FIBER MIX = 40 g sugar

It is recommended to use an intensive sweetener, a sweet flavor or a natural sweetener to offset the sweetness of the product.

Remarks

This product complies with the requirements of the legislation in the EU for food and Ingredients, and the regulation of labelling, hygiene, additives, contaminants and pesticides.

Due to the intended use, vulnerable consumer groups have not been taken into account.

Mak Food Company S.L. is not responsible for the improper use or use of the product for purposes other than those for which it was manufactured by the buyer, or any third party may make with the product.

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Nutrition declaration (per 100 g)

Energy	928 kJ /222 kcal
Total Fat	0 g
of which saturates	0 g
Carbohydrate	23 g
of which sugars	12 g
Fiber*	65 g
Protein	0 g
Salt	0 g

(*) Dietary fiber HMWDF & LMWDF AOAC 2009.01