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**PRODUCT SPECIFICATION No. 43**

**FIBER Z-W**


**FUNCTIONAL CLASSES: MODIFIED WHEAT STARCH-SOLUBLE DIETARY FIBER**

**1. QUALITY AND SAFETY PARAMETERS**

CHARACTERISTIC	PARAMETER	REFERENCE VALUE	METHOD
<b>SENSORY</b>	The smell and taste	Characteristics	SRPS ISO 6658:2018
	Color	Light yellow, cream	SRPS ISO 6658:2018
	Sweetness	<10%	ISO 8587:1988 ISO 4120:1983
	Appearance	Powdery	SRPS ISO 6658:2018
<b>PHYSICO-CHEMICAL</b>	Moisture content	max 10%	SRPS EN ISO 1666:2008
	pH	3 – 4	ISI4, method 26-5e
	Solubility	92 – 100%	Reg. 2.12 H.DE 01
	Total fiber content	min. 50%	AOAC 985.29 ili AOAC 2001.03/D-Glucose (Gopod format) Megayzme K-GLUC Enzymatic/spectrophotometric
	Whiteness	84 – 89	SE017 Colour Measurement Solutions for the Food Industry, Konica Minolta Chroma Meter CR400/410 Instruction Manual
	The presence of synthetic dyes	Not allowed to attend	NMKL 114:1985
<b>MICROBIOLOGICAL</b>	Total plate count (30 °C)	max 10000 CFU/g	SRPS EN ISO 4833-1:2014; SRPS EN ISO 4833-1:2014/A1:2022
	<i>Enterobacteriaceae</i> (37°C)	max 100 CFU/g	SRPS ISO 21528-1:2017
	Molds and yeasts	max 1000 CFU/g	SRPS ISO 21527-2:2011
	<i>Escherichia coli</i> (44°C)	negative -/g	SRPS ISO 7251:2018
	<i>Salmonella spp.</i>	negative -/25g	SRPS ISO 6579-1:2017SRPS EN ISO 6579-1:2017 except for annex D;SRPS EN ISO 6579-1:2017/A1:2020
<b>THE PRESENCE OF CONTAMINANTS</b>	Lead (Pb)	max 1 mg/kg	SRPS EN 15763:2012
	Arsenic (As)	max 1 mg/kg	SRPS EN 15763:2012

**2. REFERENCE REGULATIONS**


2.1	Regulation on the quality of starch and starch products for food purposes ("Off. Gazette of SRY", no. 33/95 and "Off. Gazette of SCG", no. 56/03 - other reg., 4/04 - other reg.)
2.2	Regulation on the hygienic quality of drinking water ("Off. Gazette of SRY", no. 42/98, 44/99 and "Off. Gazette of RS", no. 28/19)

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2.3	Law on Food Safety ("Off. Gazette of RS", no. 41/09, 17/19)
2.4	Regulation on food additives ("Off. Gazette of RS", no. 53/18)
2.5	Law on Genetically Modified Organisms ("Off. Gazette of RS", no.41/09)
2.6	Regulation on food hygiene requirements ("Off. Gazette of RS", no.73/10)
2.7	Regulation on general and special conditions of hygiene of food and microbiological criteria for food ("Off. Gazette of RS", no. 30/24)
2.8	Regulation on declaration, marking and advertising of food ("Off. Gazette of RS", no. 19/17, 16/18, 17/20, 118/20, 17/22, 23/22, 30/22, 61/24)
2.9	Regulation on the maximum permitted quantities of residues of plant protection products in food and feed ("Off. Gazette of RS", no.91/22, 26/24)
2.10	Regulation on maximum concentrations of certain contaminants in food ("Off. Gazette of RS", no. 73/24, 90/24, 47/25, 61/25)
2.11	Regulation on methods of physical and chemical analysis for control the quality of the grain, mill and bakery products, pasta and quick-frozen dough ("Off. Gazette of SFRY", no. 74/88)
2.12	H.DE – internal method for analysis of dextrin
2.13	Guide to the application of microbiological criteria for food (Ministry of Agriculture, Forestry and Water Management of RS, June/11)
2.14	International Starch Institute, Denmark
2.15	Regulation on the safety of Dietary products ("Off. Gazette of RS", RS 45/2010,27/2011,50/2012, 21/2015, 75/2015, 7/2017, 103/2018 – other Regulation, 45/2022 – other Regulation, 61/2024 – other Regulation, 73/2024 – other Regulation)
2.16	Regulation on Amendments to the Regulation on the safety of Dietary Products (Sl.glasnik RS br 7/2017 )
2.17	Internal regulations (procedures, instructions, manuals, study quality and safety HPK)

### 3. PURPOSE, USE AND SHELF LIFE

<b>PRODUCT DESCRIPTION</b>	Fine powder of light yellow, cream color, characteristic smell and taste, without presence of foreign admixtures.
<b>BRIEF DESCRIPTION OF THE TECHNOLOGICAL PRODUCTION PROCEDURE</b>	FiberZ-W is produced by chemical-thermal decomposition of wheat starch.
<b>WHOM IS PRODUCTS INTENDED FOR</b>	FiberZ-W is a great source of dietary fiber. It promotes a feeling of fullness, contributing to weight management. It can help reduce LDL cholesterol, acts as a probiotic, improves gut health. Slows down the digestion and absorption of carbohydrates, leading to a lower glycaemic response. Food application: Confectionary, Baked Goods, Chocolate and Candies, Snacks & Protein Bars, Frozen Desserts, Beverages (Liquid), Beverages (Solid), Dairy Products, Cereals, Processed Meats, Sauces & Dressings, Flour Based Products, Infant Foods, Alcoholic Products. Feed application: Fish, Pets, Farm animals.
<b>ALLERGEN INFO</b>	May contain traces of gluten.
<b>DECLARATION OF GMOs</b>	The product is not genetically modified and should not contain GMOs.

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<b>SHELF LIFE</b>	12 month
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#### 4. DETAILS OF ORIGIN

<b>GEOGRAPHICAL ORIGIN OF RAW MATERIALS</b>	Republic Of Serbia
<b>MANAGEMENT SYSTEM</b>	Certified HACCP system; standards ISO 9001:2015, Halal and Kosher

#### 5. INFORMATION ON PACKAGING, TRANSPORT AND DELIVERY

<b>PACKAGING</b>	25/1 kg in natron white bags with a PE layer, 1000 kg per pallet, marked and wrapped with stretch foil - 1000 kg in PP bags
<b>STORAGE</b>	Cool, clean and well-ventilated dry area.
<b>WAY OF DISTRIBUTION (TRANSPORT)</b>	The hygienic and technically correct vehicles (truck, car –tank, container) intended for food transport.

Made by: Jasminka Matić Stojkov	Approved by: Žana Šaranović
Date: December 2024.	Date: December 2024.

Revised by: Čila Kiralj	Approved by: Žana Šaranović
Date: 02.04.2025.	Date: 02.04.2025.
Date: 29.08.2025.	Date: 29.08.2025.