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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
SENSORY	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
PHYSICO-CHEMICAL	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. 50-60%	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
MICROBIOLOGICAL	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
THE PRESENCE OF CONTAMINANTS	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

PRODUCT DESCRIPTION	Fine powder of light yellow, cream color, characteristic smell and taste, without presence of foreign admixtures.
BRIEF DESCRIPTION OF THE TECHNOLOGICAL PRODUCTION PROCEDURE	FiberZ-W is produced by chemical-thermal decomposition of wheat starch.
WHOM IS PRODUCTS INTENDED FOR	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 prebiotic, 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.
ALLERGEN INFO	May contain traces of gluten.
DECLARATION OF GMOs	The product is not genetically modified and should not contain GMOs.

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SHELF LIFE	12 month
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4. DETAILS OF ORIGIN

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

5. INFORMATION ON PACKAGING, TRANSPORT AND DELIVERY

PACKAGING	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
STORAGE	Cool, clean and well-ventilated dry area.
WAY OF DISTRIBUTION (TRANSPORT)	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.
Date: 09.10.2025.	Date: 09.10.2025.