

### **DIAFIBE (Insoluble Dietary fibre origin from Bengal Gram)**

#### **Description**

Dietary fiber produced from Bengal gram, processed as per the guidance of cGMP. The product is powdered cellulose, neutral, bland, odorless used as dietary fiber, improves a vast range of food products by providing unique processing on water binding, thickening, moisture absorbing, softness promoting and anti-caking agent.

#### **Application**

Widely applicable on cheese, diet beverages, confectionaries, mayonnaise, powders, frozen foods, various baked foods, extruded foods, pasta, potato products, cereals, fruit bars, spices, beverages, food dressings, health drink formulation, pizza, burger and instant food preparations.

#### **Physical and Chemical Characteristics**

1. Appearance : white
2. Body texture : crystalline powder
3. Particle size : 100 microns
4. Taste and flavor : Bland and clean
5. Moisture : max 10 %
6. pH : 6 to 7
7. Sulphated ash : 0.1%
8. Heavy Metals (as Pb) : nmt 2 ppm
9. Arsenic : nmt 1 ppm
10. Dietary fiber content : 99% approx
11. Bulk density : 450 to 550 g/L
12. Water absorptions : 1: 3
13. Oil absorption : 1:1:5

#### **Microbiological Standards**

1. Aerobic plate counts :  $10^3$  Cfu per gram
2. Yeast :  $10^2$  Cfu per gram
3. Mold :  $10^2$  Cfu per gram
4. Salmonella : absent
5. E.coli : absent
6. Staphylococcus aureus : absent
7. Pseudomonas aurogeniosa : absent

#### **Benefits**

Diafibe insoluble is a superior alternative by its unique functional characteristics. Neutral taste and is an excellent fat substitute that helps to reduce calories.

