

TECHNICAL DATA SHEET

Version : 1

Created on : 27/01/2020

Last update : N/A

Content : Organic Acacia Seyal gum purified and instantised (soluble dietary fibre)

Legal position : Regulations 231/2012/EC, USP/NF, FCC, Eur.Ph / Regulation (EC) 834/2007/EC and USDA-NOP (Certified by ECOCERT FR-BIO-01)

Standard Packaging : Net 25 kg multilayer paper bag with inner polyethylene liner

Maximum Storage : 3 years

Storage Condition : Keep closed in a cool and dry place in original intact packaging

MATERIAL CHARACTERISTICS

Physical and chemical data

Analysis	Description	MINI	MAXI	UNIT	Test Method
Moisture	5h @ 105°C		10	%	USP <921> Method III
Colour @ 25%	Aqueous solution 25% - Lovibond AF900	Brown		-	-
pH	25% aqueous solution, @ 20°C	4,1	4,8	-	Eur. Ph. 2.2.3
Viscosity 25%	25%, Brookfield LVF 60 rpm @ 20°C	60	130	mPa.s	-
Total Ashes @ 600°C	8h @ 600°C		4	%	Eur. Ph.
Acid insoluble ashes	Ashes + acid hydrolysis		0,5	%	USP<561>
Acid insoluble matters	Gravimetric determination after acid hydrolysis		0,5	%	-
Total dietary fibre (on dry weight)	Enzymatic & gravimétric	90		%	AOAC 985.29
Mesh size powder through 63 µm	Vibro - sieving		15	%	-
Glucose and Fructose*	Chromatography	Pass test		-	Eur. Ph.
Starch, Dextrin and Agar*	Iodine solution test	Pass test		-	Eur. Ph.
Sterculia gum*	Eur. Ph (A-B)	Pass test		-	Eur.Ph
Tragacantha*	Chromatography	Pass test		-	HPLC
Identification test*	Eur. Ph (A-B-C-D)	Pass test		-	Eur. Ph
Tannin test*	reaction with ferric chloride solution	Pass test		-	Eur, Ph
Solubility and reaction*	solution in water	Pass test		-	USP

27/01/2020

*tested 1/year (product of the same grade)

The information contained in this bulletin is correct to the best of our knowledge. The recommendations or suggestions herein are made without guarantee or representation as to result, since the conditions of use are beyond our control. We suggest that you evaluate the recommendations contained in this bulletin in your own laboratory prior to use. No statement is to be construed as violating any copyright or patent. They are intended only as source of information. (Used date format : dd/mm/yyyy).

Total heavy metal*			5	ppm	FCC (Method 2)
Arsenic*	ICP-Mass spectrometry		0,5	ppm	ICP -OES/ICP-MS
Lead*	ICP-Mass spectrometry		0,1	ppm	ICP -OES/ICP-MS
Mercury*	Atomic Absorption spectrometry		0,1	ppm	SAA / ICP-MS
Cadmium*	ICP-Mass spectrometry		0,1	ppm	ICP -OES/ICP-MS
Bacteriology					
Analysis	Description	MINI	MAXI	UNIT	Test Method
Total Plate Count	72 h @ 30°C - PCA		1000	cfu/g	ISO 4833-1
Yeast	5 days @ 25°C - YGC		100	cfu/g	ISO 6611
Molds	5 days @ 25°C - YGC		100	cfu/g	ISO 6611
E. coli (test for the presence of)	48 h @ 44°C - EP without indole + Kovacs reagent	abs	/5g	-	ISO 7251
Salmonella (presence)	Pre-enrichment, 24 h @ 41°C	abs	/25g	-	ISO 6579-1

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Séléno Méthionine Se 0.5%
Seleno Methionine 0.5% Se
Code 2004030

SPECIFICATION DATA SHEET / FICHE TECHNIQUE

Manufacturing	
Product name	Seleno methionine
Molecular formula	C ₅ H ₁₁ NO ₂ Se
Molecular weight	196.106 g/mol
CAS N°	3211-76-5
Origin	Synthetic
Carrier	Di Calcium Phosphate anhydrous
Properties	
Specifications	
Organoleptic	
Appearance	White to Off white powder
Chemical	
Se content	≥ 0.5%
Microbiological*	
Total plate count	≤ 10 000 CFU/g
Yeast & Mold	≤ 1 000 CFU/g
Enterobacteriaceae	≤ 100 CFU/g
E.coli	< 10 CFU/g
Salmonella	Absence (25g)
Heavy metals*	
Lead	≤ 3ppm
Arsenic	≤ 1ppm
Cadmium	≤ 1ppm
Mercury	≤ 0.1ppm
Shelf Life	
	Indicative value : 2 years

*According to a control plan

Remarks: To be stored in original tightly closed package away from moisture and sunlight

Abbreviations: ND: not determined / NA: not applicable

Approuvé par le département qualité

As received from our supplier - Certifié conforme à l'original.

PROPHAR Laboratoire - 8 rue du Rocher, 49124 Saint Barthélémy d'Anjou

☎ : 02 41 87 20 20 - 📠 : 02 41 87 84 60 - ✉ : prophar@prophar.fr

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ATTESTATION ALLERGENES / ALLERGENS STATEMENT

Au regard du règlement 1169/2011 et de ses modifiants, veuillez trouver ci-dessous la liste des allergènes dans le produit ci-dessus :

Absence d'allergènes Présence d'allergènes (préciser ci-dessous)

SOURCE D'ALLERGENES	Présence dans la préparation	
Céréales contenant du gluten et produits à base de ces céréales	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Crustacés et produits à base de crustacés	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Œufs et produits à base d'œufs	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Poissons et produits à base de poissons	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Arachides et produits à base d'arachides	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Soja et produits à base de soja	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Lait et produits à base de lait (y compris le lactose)	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Fruits à coque et produits à base de ces fruits	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Moutarde et produits à base de moutarde	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Céleri et produits à base de céleri	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Graines de sésame et produits à base de graines de sésame	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Lupin et produits à base de lupin	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Mollusques et produits à base de mollusques	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Anhydride sulfureux et sulfites en concentration de plus de 10 mg / litre exprimées en SO ₂	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON

In accordance with Regulation (EU) 1169/2011 and its modifications, please find below the list of allergens in the product named above:

Without allergens Allergens (specify below)

ALLERGEN SOURCE	Presence in the preparation	
<i>Cereals containing gluten or derived products</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>Crustaceans and derived products</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>Eggs and derived products</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>Fishes and derived products</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>Peanuts and derived products</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>Soybeans and derived products</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>Milk and derived products (including lactose)</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>Tree nuts and derived products</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>Mustard and derived products</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>Celery and derived products</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>Sesame seeds and derived products</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>Lupins and products with lupin</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>Mollusks and products with mollusks</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
<i>The Sulphur Dioxide and Sulphites (E220 to E228) are lower than 10 mg/kg</i>	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO

Approuvé par le service qualité

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ATTESTATION DE NON IONISATION / NON IONIZATION STATEMENT

Le produit cité ci-dessus n'a pas été soumis à des rayonnements ionisants conformément aux Directives 1999/2/CE et 1999/3/CE.

According to Directives 1999/2/EC and 1999/3/EC, we confirm that the product named above has not been subjected to ionizing radiation.

ATTESTATION OGM / GMO STATEMENT

Conformément aux Règlements 2001/18/CE, 1829/2003/CE et 1830/2003/CE, nous déclarons que le produit ci-dessus n'est pas génétiquement modifié puisqu'il :

- Ne provient pas de substances génétiquement modifiées
- Ne contient pas de supports ou d'additifs génétiquement modifiés.

According to Regulations 2001/18/EC, 1829/2003/EC and 1830/2003/EC and its modifications, we declare that the product above is not genetically modified as it:

- Does not come from genetically modified raw material
- Does not contain any carrier or additive coming from genetically modified organisms.

ATTESTATION NANOMATERIAUX / NANOMATERIALS STATEMENT

Le produit cité ci-dessus est conforme au Règlement n°1169/2011 du Parlement européen et du conseil du 25 octobre 2011 sur la fourniture d'information sur les aliments pour les consommateurs.

Le produit contient-il des nanotechnologies telles que définies dans le Règlement n°1169/2011? Oui Non

The product named above is in compliance with Regulation n°1169/2011 of the European parliament and the council of October the 25th 2011, on the provision of food information to consumers.

Does the product contain nanotechnology as defined by the French decree n°2012-232? Yes No

ATTESTATION EST-ESB / TSE-BSE STATEMENT

Le produit cité ci-dessus est conforme à la réglementation européenne relative au risque d'Encéphalopathie Spongiforme Transmissible (EST).

The product named above is in compliance with the European legislation relative to the risk of Transmissible Spongiform Encephalopathy (TSE).

STATUT VEGAN / VEGAN STATUS

Le produit cité ci-dessus est vegan et ne contient aucun produit animal (incluant produits laitiers, œufs, miel...).

The product named above is vegan. It doesn't contain any animal products (including dairy products, eggs, honey...).

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PRODUCT IMPURITIES*

Contaminants and residues		Analysis		Not tested	Content- limit	Reference and/or method
		Each batch	Control plan			
Heavy metals	Lead (Pb)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<3ppm	GB5009.12-2017
	Cadmium (Cd)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<1ppm	GB5009.12-2017
	Mercury (Hg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<0.1ppm	GB5009.12-2017
	Arsenic (As)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<2ppm	GB5009.12-2017
Microbiological control	Total plate count	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<10 000 cfu/g	CP2010
	Yeast & moulds	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<500 cfu/g	CP2010
	Bile tolerant gram – bacteria (enterobacteria)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<100 cfu/g	Pharma Eur.
	E. coli	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Negative/g	CP2010
	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Negative/25g	CP2010
	Staphylococcus aureus	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Negative	Pharma Eur.
	Others ...	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	
Contaminants control	Residual solvent ...	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	
	Pesticides	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
	Aflatoxin B1	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	
	Sum of B1, B2, G1, G2	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	
	Ochratoxin A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	
	Dioxins and PCBs	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	
	Benz(o)apyrene	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
	Sum of PAH (benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	
	Melamine and its structural analogues	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	-
	Iodine (algae)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	-
	Microcystin (algae)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	-
	Other contaminants :					
	Pyrrrolizidine alkaloids	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>On customer's request</i>	-
	3-MCPD (3-monochloro-propanol-1,2-diol)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	-

*Information given by our supplier on the date of updating of data sheet

Approved by quality department

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ATTESTATIONS - STATEMENTS

GMOs FREE STATEMENT

According to the manufacturer's declaration and to the European Regulations:

- Regulation (EC) No. 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed
- Regulation (EC) No. 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning tractability and labelling on GMOs and tractability of food and feed products produced from GMOs and amending Directive 2001/18/EC

GMOs FREE

Yes **No**

If no, name and quantity (%):

NON-IRRADIATION STATEMENT

According to the manufacturer's declaration and to the European Directive 1999/2/EC and 1999/3/EC of the European Parliament and of the Council:

NON-IRRADIATION

Yes **No**

BSE/TSE FREE STATEMENT

According to the manufacturer's declaration:

BSE/TSE FREE

Yes **No**

NANOMATERIALS FREE STATEMENT

According to the manufacturer's declaration and to the EU Regulation No 1169/2011 of the European Parliament and of the Council of 25 October 2011:

NANOMATERIALS FREE

Yes **No**

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If no, name and quantity (%):

ALLERGENS AND CROSS CONTAMINATION STATEMENT

According to the manufacturer's declaration and to the EU Regulation No 1169/2011 of the European Parliament and of the Council of 25 October 2011, this product is:

ALLERGENS FREE			<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	(if no see below)
	Present in the product (Yes/No)	Quantity (ppm) In case of presence	Presence of allergen on the production site or on the same production line (On site and supplier site)		
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof (1)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Crustaceans and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Eggs and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Fish and products thereof (2)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Peanuts and products thereof	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Not applicable
Soybeans and products thereof (3)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Milk and products thereof (including lactose) (4)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof (5)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Celery and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Mustard and products thereof	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Not applicable
Sesame seeds and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ (6)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Lupin and products thereof	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Not applicable
Molluscs and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable

The risk of cross contamination on site and supplier site is avoided by cleaning procedures.

1) Exceptions: Wheat based glucose syrups including dextrose / Wheat based maltodextrins / Glucose syrups based on barley /Cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin

(2) Exceptions: fish gelatin used as carrier for vitamin or carotenoid preparation / fish gelatin or Isinglass used as fining agent in beer and wine

(3) Exceptions: Fully refined soybean oil and fat / natural mixed tocopherols (E306), natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources / vegetable oils derived phytosterols and phytosterol esters from soybean sources / plant stanol ester produced from vegetable oil sterols from soybean sources

Approved by quality department

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