

# PRODUCT SPECIFICATION SHEET



## PRODUCT NAME:

ORGANIC PSYLLIUM HUSK

## BOTANICAL NAME:

Plantago Ovata

## COUNTRY OF ORIGIN:

India

## INGREDIENTS:

100 % Organic Psyllium Seed

## PRODUCT DESCRIPTION:

Through a quite sophisticated procedure the delicate husk is removed from the Psyllium seed, yielding the fine and light Psyllium husk, which is a type of soluble fiber. When mixed into liquid, the husk swells and forms a gelatin-like mass. Psyllium husk has gained recognition for its potential health benefits, particularly digestion and heart health. In addition to its laxative properties, psyllium husk is a prebiotic, supporting healthy gut bacteria growth.

## QUALITY PARAMETERS:

Product is not irradiated. The product is not processed with and does not contain animal products or by-products and is suitable for a vegan diet. No use of pesticides according to EU Regulations 2018/848 and 396/2005 and BNN recommendations.

## OPTIONS:

- Organic Psyllium Husk 99%
- Organic Psyllium Husk 95%

Please note that the grade of psyllium husk (e.g. 95% or 99%) does not refer to "purity" or "foreign bodies". The grade refers to the husk portion vs. seed residues stuck to the husk. So, psyllium husk 95% would be 95% husk and 5% seed residues stuck to the husk. The actual purity of all husk grades is generally 99.9%.

## ORGANOLEPTIC:

Color off white, brownish  
Texture thin husk  
Flavor bland, very mildly grassy, mucilaginous



## ANALYTICAL PROPERTIES:

Moisture 12% Max  
Total Ash 4% Max

## HEAVY METALS:

Lead  $\leq 3,00$  mg/kg  
Cadmium  $\leq 1,00$  mg/kg  
Mercury  $\leq 0,10$  mg/kg  
Contaminants in accordance with EU Regulation 2023/915

## GMO:

Product is not produced with bioengineered or genetically modified material.

## ALLERGENS:

According to EU Regulation 1169/2011 Annex II – no allergens are processed or stored on site. Field level traces of mustard and sesame cannot be ruled out entirely due to the agricultural nature of the product.

## MICROBIOLOGICAL PROPERTIES:

E Coli  $\leq 10.000$  cfu/g  
Mold  $\leq 100.000$  cfu/g  
Clost. Perfringens  $\leq 10.000$  cfu/g  
Pre. Bacillus Cereus  $\leq 10.000$  cfu/g  
Salmonella Absent/25g

## PACKAGING:

25kg paper or poly woven bags with inner liner

## STORAGE:

Store in tightly sealed containers.  
Temperature: 25-35°C  
Humidity: < 65%

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## **SHELF LIFE:**

May exceed 24 months from production date given proper storage.

## **NUTRITIONAL VALUES FOR 99% (per 100 grams):**

|                |                   |
|----------------|-------------------|
| Calories       | 754 KJ / 180 Kcal |
| Total Fat      | 0,24 g            |
| saturated Fat  | 0,00 g            |
| Carbohydrates  | 2,17 g            |
| of which sugar | 0,00 g            |
| Dietary Fiber  | 90,02 g           |
| Protein        | 0,80 g            |
| Salt           | 0,00 g            |

these are estimated values which can vary from lot to lot

## **NUTRITIONAL VALUES FOR 95% (per 100 grams):**

|                |                   |
|----------------|-------------------|
| Calories       | 853 KJ / 204 Kcal |
| Total Fat      | 1,05 g            |
| saturated Fat  | 0,00 g            |
| Carbohydrates  | 3,56 g            |
| of which sugar | 0,00 g            |
| Dietary Fiber  | 85,01 g           |
| Protein        | 2,98 g            |
| Salt           | 0,00 g            |

these are estimated values which can vary from lot to lot