

TECHNICAL DATA SHEET

TDS No : BF/SP/007

Revision No : 02

Effective Date : 27/05/2024

Renewal Date : 26/05/2025

Product : Organic Psyllium Husk Powder

Grade : 99% Pure

Mesh Size : 100 Mesh

Reference : USP / EP

Alergens:-When purchased in bulk size original packaging, m When purchased in quantities that need re-packaging, Component			
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm - Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO

















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Table - 1 : Detail Description :

No	Particular	Description	
1	Part Used	Organic Plantago seed, plantago ovata, forskal,	
2	Composition	100% husk of Organic plantago ovata	
3	Botanical source	Organic Plantago ovata	
4	HS Code	12119032 - 1211908690	
5	Classification	Ph. Eur. /USP , food grade	
6	Application	Pharmaceuticals, food, feed, pet food	
7	Functional properties	Natural dietary fiber, hygroscopic, mucilaginous, water holding capacity, gel formation, help in constipation, cholesterol and control of diabetes, use as binder or may be thickner	
8	Appearance	No visible impurities, no visible microbiological contamination	
9	Country of origin	India	
10	Cultivation	Harvested	

Table - 2: Physico-Chemical Properties:

No	Particular	Specification / Limit
1	Appearance*	Pale to medium buff colour husk. The odor is not marked
2	Identifications (microscopically a)	Mounted in cresol-cell, viewed microscopically are composed of polygonal prismatic cells having 4 to 6 straight or slightly wavy walls Mounted in alcohol & irrigated with water viewed microscopically, the
	(microscopically b)	mucilage in the outer part of the epidermal cells swells rapidly goes into solution
3	Taste*	Bland mucilaginous
4	Texture	Powder
5	Purity	Not less than 99%
6	Mesh size (material retained on ASTM 100 mesh sieve)	Not more than 5% (Pass thru 100 mesh not less than 95%)
7	Moisture/loss on drying	12% maximum
8	Total ash	4% maximum
9	Acid insoluble ash	1% maximum
10	Swell volume	Not less than 100 ml/gm
11	Swell index	Not less than 95 ml/gm
12	Light extraneous matter	1% maximum
13	Foreign bodies (stones, glass & metals)	None
14	Total consumable fiber	About 90%
15	Insect fragments	NMT100 parts/25g
16	Eggs larvae or whole insects	Absent

^{*} Being a natural agricultural product, the colour & test may vary batch to batch.















<u>Table – 3 : Microbiological Properties :</u>

No	Particular	Specification / Limit
1	Total aerobic plate count	Max.50000 cfu/gm.
2	Total yeast & Mold per gm	Max.1000 cfu/gm.
3	E.coli per gm	Negative/gm.
4	Salmonella per 25 gram	Negative/25gm.
5	Pseudomonas aeruginosa	Negative/gm.
6	Staphylococcus aureus	Negative/gm.

Table - 4: Mycotoxins Details:

No	Particular	Specification / Limit	
1	Aflatoxins B1	<2ppm	
2	Aflatoxins B1,B2,G1,G2,	< 4ppm	

Table - 5 : Heavy Metal :

No	Particular	Specification / Limit
1	Lead	NMT 3.0 ppm
2	Cadmium	NMT 0.5 ppm
3	Arsenic	NMT 0.3 ppm
4	Mercury	NMT 0.1 ppm

<u>Table – 6 : Additional Analysis :</u>

No	Particular	Specification / Limit
	ETO: Ethylene Oxide (sum of ethylene oxide and 2-chloroethanol	<0.01 mg /Kg
1	expressed as ethylene oxide)	
2	Pesticide	N/A

Table - 7: Nutritional Values:

No	Particular	Specification		
1	Calories: kj /kcal (without calculating of dietary fibers)	62.76 /15		
2	Protein	0.97 gm		
3	Carbohydrate	2.14 gm		
4				
5	Fat	0.24 gm		
6	Total dietary fiber	Total -about 90.00gm		
		Soluble dietary fibers -55.25 gm		
		Insoluble dietary fibers -34.75 gm		
7	Sodium (mg)	120 mg		
8	Potassium (mg)	1.34 gm		

Table - 8 : Dietary Information :

No	Particular	Status	
1	GMO status	GMO free	
2	Gluten	Free	
3	Vegan	Yes	















4	Vegetarian	Yes
5	Halal	Declaration
6	Kosher	Certified

Table - 9: Allergens Information of our supplier/ manufacturer:

No	Allergen Name	Farm level	Present in product	Processed on equipment	Used on site
1	Gluten	No	No	No	No
2	Wheat and products thereof				
3	Other cereals containing gluten (rye, barley, oats, spelt, kamut) and products thereof	No	No	No	No
4	Crustacean and products thereof	No	No	No	No
5	Shellfish and products thereof	No	No	No	No
6	Eggs and products thereof	No	No	No	No
7	Fish and products thereof	No	No	No	No
8	Peanuts and products thereof	No	No	No	No
9	Soybeans and products thereof	No	No	No	No
10	Lactose at concentrations	No	No	No	No
11	Milk and products thereof	No	No	No	No
12	Nuts and products thereof	No	No	No	No
13	Tree nuts (almonds, pecans, walnuts, chestnut, coconut,) And products thereof	No	No	No	No
14	Mustard and products thereof	Yes	* Traces	No	No
15	Sesame seeds and products thereof	Yes	* Traces	No	No
16	So2 and sulphites	No	No	No	No
17	Lupin and products thereof	No	No	No	No
18	Molluscs and products thereof	No	No	No	No
19	Celery and products thereof	No	No	No	No
20	Beech nut	No	No	No	No
21	Butter nut	No	No	No	No
22	Chestnut	No	No	No	No
23	Chinquapin	No	No	No	No
24	Coconut	No	No	No	No
25	Ginko nut	No	No	No	No
26	Hickory nut	No	No	No	No
27	Sheanut	No	No	No	No
28	Lichee nut	No	No	No	No
29	Pine nut	No	No	No	No
30	Sheanut	No	No	No	No

^{*} Since, they are grown in the same area and traded in the same market yard, there is a possibility of their traces coming due to friction with each other from farm to market yard & market yard to processing facility. These traces will be of protein level, no any physical presence. The allergen testing report of our product will be provided upon request.















<u>Table – 10 : Additives Information:</u>

No	Particular	Specification / Limit
1	Colours	Free
2	Preservatives	Free
3	Antioxidants	Free
4	Sweeteners	Free
5	Emulsifiers	Free
6	Stabilizers	Free
7	Thickeners	Free
8	Gelling agents	Free

Table - 11: Health & Safety Information:

No	Particular	Description
1	Hazards	Not classified as according to regulation (EC)no.1272/2008, directive 67/548/EEC or 1999/45/EC
2	Precautions	NA NA
3	First aid	NA.
4	Spillage	Sweep up and dispose to landfill (boigradeable)

Table - 12 : Additional Information :

No	Particular	Description	
1	Shelf life(unopened)	3 years from the date of manufacture	
2	Storage	Store in tightly sealed containers in room temperature, dry area. Protect from insect infestation, excess moisture, strong odors & any adulterants storage temperature@ 25-35°c with humidity<65%	
3	Pesticide	As per USP <chapter 561=""> & ph. Eur. <chapter 2.8.13.=""></chapter></chapter>	
4	Confirmation of the following EU regulations as amended:	 (EC) 1829/2003 + 1830/2003 (genetic modified organisms) (EU) 2023/915 (contaminants) + (EC) 396/2005 (pesticides) (EC) 2015/2283 (novel foods) (EC) 1935/2004 + (EC) 10/2011 + (EC) 2023/2006 (conformity of packaging) 	
5	Ionization & ETO	No treatment	
6	Primary packaging	Multiwall paper bonded poly woven bags with food grade PE in-liner or big bags [super sacks] with product name, production date, batch/lot number, net weight, gross weight clearly marked.	
7	Packing size	Available in 15 kgs, 25 kgs, 450 kgs, 500 kgs, 950 kgs, 1000 kgs	
8	Palletization	Available with wooden/plastic palletization with/without corrugated boxes wrapped with gummed shrink rapper	

Table – 13: Quality Standards Following:

Table 19 1 Quality Standards 1 Showing		
No	Standards	
1	ISO 9001	
2	ISO 14000	
3	ISO 22000	
4	BRC ISSUE-8	
5	cGMP	
6	EU-GMP	















7	FOR ORGANIC NPOP+NOP
8	FOR ORGANIC EU

Table - 14 : Applications :

No	Applications
1	Gluten free bread
2	Bakery products
3	Breakfast cereals
4	Health drinks
5	Direct consumption with water for increasing fiber intake, encourage gut health by increasing growth of probiotics
6	Slimming ingredients noodles
7	Pet food
8	Meat
9	Fish cake
10	Ice creams
11	Capsules and as API

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Table - 15 : Revision History :

Rev No	Reason for Revision	Revision Details	Date of Revision
01	Legal Notice	A legal notice clause has been added	12.10.2023

SPECIFICATION APPROVAL ON BEHALF OF our supplier	
SEAL AND SIGNATURE	
	Uncontrolled Copy
NAME	MR. A. P.
TITLE	MANAGER QA/QC
DATE	27.05.2024











