

**Product Technical Data Sheet**

<b>Product name: Psyllium Husk Powder 95%, 40 Mesh</b>	<b>AC code: I4U03779a</b>
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<b>1. Technical Data Sheet</b>		
<b>Product Description:</b>  This product is Natural Dietary Fiber, Hygroscopic, Mucilaginous, Water Holding Capacity, Gel Formation, Help In Constipation, Cholesterol And Control Of Diabetes, Use As Binder Or May Be Thickener.		
<b>Item</b>	<b>Standard</b>	<b>Analysis Method</b>
<b>Appearance &amp; Solubility</b>		
Appearance	Pale Buff White Colored Husk Powder. The Odour Is Not Marked	
<b>Typical Analysis</b>		
Identification	To Comply with TLC	Positive
Psyllium Husk Powder	95%	HPLC
Loss on Drying	12% Maximum	USP 43
Solvent Residue	USP Standard	Conforms
Pesticides Residue	USP Standard	Conforms
<b>Heavy metals</b>		
Total Heavy Metals	≤ 10 ppm	AOAC 21st edition 2015.01
Lead	≤ 1.0 ppm	AOAC 21st edition 2015.01
Arsenic	≤ 0.5 ppm	AOAC 21st edition 2015.01
Cadmium	≤ 0.5 ppm	AOAC 21st edition 2015.01
Mercury	≤ 0.1 ppm	AOAC 21st edition 2015.01
<b>Microorganism</b>		
Total Plate Count	Max.100000 cfu/gm	USP <61>
Total Molds & Yeasts	Max.1000 cfu/gm	USP <61>
E.Coli	Absent	USP <61>
Salmonella	Absent	USP <61>
S.Aureus	< 10 cfu/gm	USP <61>

Storage & Shelf Life	
Package	Available In 10 Kgs, 15 Kgs, 25 Kgs, 450 Kgs, 500 Kgs, 950 Kgs, 1000 Kgs
Shelf life	2 Years From The Date Of Manufacture
Storage	Store In Tightly Sealed Containers In A Cool, Dry Area. Protect From Insect Infestation, Excess Moisture, Strong Odors & Any Adulterants

## 2.Origin & Ingredient

Country of origin of the product: Psyllium Husk Powder in India, Liposomal made in India.

Origin statement: available

This product is a pure material <input checked="" type="checkbox"/>		This product is a compound material <input type="checkbox"/>	
Animal origin	<input type="checkbox"/> bovine	Specific Source: /	
	<input type="checkbox"/> porcine	Specific Source: /	
	<input type="checkbox"/> avian	Specific Source: /	
	<input type="checkbox"/> Others:	Specific Source: /	
Synthetic	<input type="checkbox"/>	Starting material:	origin:
Biotechnological processing	<input type="checkbox"/> Catalysis By Enzymes	Name Of Enzyme: /	
		Sources Of Enzymes: /	
	<input type="checkbox"/> Fermentation	Source Of Medium: /	
		Strain: /	
Botanical Origin	Botanical Name:	Plantago Ovata	
	Part:	/	
	Wild Or Cultivated:	/	
	Country Of Origin:	India	
	Solvent Used:	/	



Cereals containing gluten(1) and products thereof	N		N		N		N
Crustaceans and products thereof	N		N		N		N
Eggs and products thereof	N		N		N		N
Fish and products thereof (2)	N		N		N		N
Peanuts and products thereof	N		N		N		N
Soybeans and products thereof (3)	N		N		N		N
Milk and products thereof (including lactose)(4)	N		N		N		N
Nuts (5) or products thereof	N		N		N		N
Celery and products thereof	N		N		N		N
Mustard and products thereof	N		N		N		N
Sesame seeds and product thereof	N		N		N		N
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/l expressed as SO <sub>2</sub>	N		N		N		N
Lupines and products thereof	N		N		N		N
Mollusc and product thereof	N		N		N		N

(1) Cereals which contain gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) except: wheat-based glucose syrups including dextrose, wheat-based maltodextrins, glucose syrups based on barley, cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;

(2) Except: fish gelatine used as carrier for vitamin or carotenoid preparations, fish gelatine or Isinglass used as fining agent in beer and wine;

(3) Except fully refined soybean oil and fat, natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, 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;

(4) Except when used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages, lactitol;

(5) almond (*Amygdalus communis* L.) hazelnuts (*Corylus avellana*), walnut (*Juglans regia*), cashew (*Anacardium occidentale*), pecan nuts (*Carya illinoensis*), brazil nut (*Bertholletia excelsa*), pistachio nut (*Pistacia vera*), macadamia nut and queensland nut (*Macadamia terniflora*) and products thereof, except nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;

## 6. NON IRRADIATION

(According to EU directive 1999/2/EC & 1999/3/EC)		
This product has not been treated with ionising radiation	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO, not treated
None of the raw materials we used for this product have been treated with ionising radiation.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO, not treated
We confirm above Non-Irradiation statement is available	<input checked="" type="checkbox"/>	

<b>7.NANOMATERIAL</b>		
(according to EU Regulation (EU) No. 1169/2011)		
This product does not contain any nanomaterials as defined in EU food legislation	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO, does not contain
This product has not been made with nanotechnology	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO, is not made with nanotechnology
We confirm above Non-Nanomaterial statement is available	<input checked="" type="checkbox"/>	

<b>8. Residual solvents</b>		
(according to UE Directive 2009/32 modified by(UE)2010/59; EP5.4;USP476;ICH Q3C(R7))		
For this product following solvents are used during production process:  Solvent A:                    max residual level:		<input type="checkbox"/> solvent used <input checked="" type="checkbox"/> solvent not used
We confirm solvent residual of this product complies with:	<input checked="" type="checkbox"/> EP 7.0 <input checked="" type="checkbox"/> USP <476>	
We confirm Solvent residual statement is available	<input checked="" type="checkbox"/>	

<b>9.Pesticide residual</b>		
(according to EC 396/2005; EP07; USP <561>)		
This product is of vegetable origin	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	
We confirm pesticide residual of this product complies with:	<input type="checkbox"/> EP 07/2008	

	<input checked="" type="checkbox"/> USP<561> <input type="checkbox"/> N/A
Pesticide residual statement available	<input checked="" type="checkbox"/>

<b>10.BSE/TSE information</b> (according to EU legislation 999/2001; EP general chapter 5.2.8)	
<p>Cattle, sheep, goats and animals that are naturally susceptible to infect with transmissible spongiform encephalopathy agents or susceptible to infection through the oral route other than humans and non-human primates are defined as “ESE-relevant animal species</p> <p>Pigs ad birds are not naturally susceptible to infection via the oral route; therefore, they are not TSE-relevant animal species. Dogs, rabbits and fish are not TES-relevant animal species.”</p>	
the product contains no ingredients of ruminant origin and no materials derived from, or exposed to ruminants affected by or under quarantine for Transmitting Transmissible Spongiform Encephalopathy (TSE) / Bovine Spongiform Encephalopathy (BSE)	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA
In the manufacturing of this product, there is no any raw or source material and /or reagent used that is of animal origin i.e. bovine, serum-albumin, enzymes, culture broths including those used to prepare working or master cell tanks	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Equipment/systems/tools use for processing or storage of the material do not come into contact at any time with materials of animal origin (e.g., components of media filler used to check such system)	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
The material is not purified by using solvents, chromatographic media or buffers that contain components of animal origin	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
We confirm this product complies with:	<input checked="" type="checkbox"/> EU legislation 999/2001 & <input checked="" type="checkbox"/> EP general chapter 5.2.8
We confirm BSE/TSE statement is available	<input checked="" type="checkbox"/> YES

### 11. Contaminants information

(according to EU Regulation No 915/2023 and NO.629/2008 as regards maximum levels for certain contaminants in foodstuff)

<ul style="list-style-type: none"> <li>● Aflatoxin B1 &lt;5ppb</li> <li>● Aflatoxins B1 + B2 + G1 + G2 &lt;10ppb</li> <li>● Ochratoxin A &lt;15ppb</li> </ul>	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA
<ul style="list-style-type: none"> <li>● Melamine</li> </ul>	<input checked="" type="checkbox"/> YES
<p>For polycyclic aromatic hydrocarbons, in cocoa fibre, banana chips, food supplements and their preparations, dried herbs <i>and dried spices</i>:</p> <ul style="list-style-type: none"> <li>● Maximum level of 10 µg/kg of benzo(a)pyrene</li> <li>● 50 µg/kg for the sum of PAH4 (PAH4; benzo[a]pyrene, chrysene, benz[a]anthracene and benzo[b]fluoranthene) in food supplements</li> </ul>	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA
<p>We confirm this product complies with NO.1881/2006 and NO.629/2008 and keep compliance statement available</p>	<input checked="" type="checkbox"/> YES

### 12. Others

We confirm we could meet with the requirement on hygiene of foodstuffs according to Reg 852/2004.

We confirm we could meet with the requirement on general principles and requirements of food law according to REGULATION (EC) No 178/2002