



FOOD INGREDIENTS GROUP

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Centara 5

Dietary Pea Fiber

Centara 5 is a natural food-grade vegetable fiber manufactured from the bran of Canadian golden field peas. The raw materials, Golden Canadian field peas are not genetically modified. Centara V is therefore suitable for a GMO-free label.

Technical Information

Origin hulls of Golden Canadian peas
(100% GMO-free)

Composition based on dry matter

Moisture (16 hrs ± 100°C ± 5°C)	<8.0%
Protein (Kjeldahl, N x 6.25)	<2.0%
Fat (AOAC 7.060, 14 th Ed)	<0.5%
Ash (AOAC 14.006, 14 th Ed)	<2.0%
Total Dietary Fiber (AOAC 43-A14, 14 th Ed)	>95.0%
pH (10% solution)	neutral

Physical Data

Flavor	neutral
Color	white
Water Retention	>5.0x
Particle Size (through a 120 mesh tyler)	>95%
Microns	125

Microbiology

Total Plate Count (AOAC 46.015, 14 th Ed)	<10,000/g
E.Coli (AOAC 46.016, 14 th Ed)	negative
Salmonella (AOAC 46.117, 14 th Ed)	negative
Yeasts and Molds (AOAC 997.02, 16 th Ed)	<100/g

Minerals

Sodium	930 ppm
Potassium	840 ppm
Magnesium	3030 ppm
Calcium	5200 ppm
Phosphorus	601 ppm
Manganese	8 ppm
Iron	43 ppm
Zinc	15 ppm
Copper	<1 ppm

The above analyses are merely typical guides and are not to be construed as being specifications. While the information contained herein is believed to be true, accurate and reliable to the best of our knowledge, no warranty as to accuracy, completeness or results is expressed or implied by such data.

Applications

In addition to an excellent moisture retention capacity, **Centara 5** offers an excellent means of fiber enrichment for manufacturers. Its fine powder and high dietary fiber content makes **Centara 5** particularly suitable for bakery and cereal products. **Centara 5** is white in color and is particularly suited for white-finished food applications, such as white breads, tortillas and pastas.

- tortillas • crackers • bagels • cereal • extruded products
- pasta • cereal bars • breads • health products

Ingredient Declaration

Pea Fiber
Vegetable Fiber
Dietary Fiber

Shelf Life

2 years (dry and cool conditions)

Packaging

20 kg multi-walled, kraft paper bags