

Raw Material

VIDOFIBRES AF (Apple Fibre) is produced from freshly squeezed and dried apples.

Origin: Switzerland

VIDOFIBRES PF (Pear Fibre) is produced from freshly squeezed and dried pears.

Origin: Switzerland

Production

VIDOFIBRES AF: drying, milling, sifting, standardization.

VIDOFIBRES PF: drying, milling, sifting, standardization.

Characteristics

Dietary fibre is the edible part of plants or analogous carbohydrates that are resistant to digestion and absorption in the human small intestine with complete or partial fermentation in the large intestine. Dietary fibre includes polysaccharides, oligosaccharides, lignin and associated plant substances. Functional fibres consist of isolated, non-digestible carbohydrates that have beneficial effects in human.

VIDOFIBRES AF (apple fibre) are natural, clean label, gluten-free fibres (EU limit) with a high content of minerals and a pleasant fruity taste and flavour. **VIDOFIBRES AF** are designed for excellent water-binding performance in food, nutritional and clean label applications.

Total dietary fibre content: > 55 %
of which soluble: > 10 %
of which insoluble: > 45 %

Water holding capacity varies between 3.0 and 7.0 g water / 1 g fibre, depending on quality.

VIDOFIBRES AF come in different qualities:

- AF 3 C – Standard quality
- AF 7 C – Premium quality
- Bio / organic quality

VIDOFIBRES PF (pear fibre) is a high-quality natural pear fibre with excellent performance in nutritional and clean label applications.

Water holding capacity 3.0 – 4.0 g water / 1 g fibre.

Bio / organic quality is available.

Natural functional Fibres





Benefits

- Nutritional aspects:
 - Improvement of gastrointestinal health.
 - Positive modulation of the colonic microflora.
 - Enhancement of effectiveness of weight loss.
 - Fibres prevent constipation and improve bowel function.
 - Help to stabilize blood sugar after a meal.
 - Contribute to the maintenance of normal blood cholesterol levels.
- Neutral organoleptic properties.
- Marketing and labelling aspects.
- Improved technological performance.
- Economic advantages.
- High water binding capacity.
- Gluten-free.

Areas of Use

Product Group	Benefits in finished product using a selected example
Health / Nutrition	<ul style="list-style-type: none"> • fibre enrichment • food supplement, happy life and strengthen your body
Bakery products	<ul style="list-style-type: none"> • Improvement of freshness, shelf life, crumb and texture.
Cereal bars	<ul style="list-style-type: none"> • Texture and stability for fibre rich fillings. • Flavouring incorporation and support
Extruded cereals	<ul style="list-style-type: none"> • Structure reinforcement and breakage reduction • Flavouring incorporation and support
Dairy products	<ul style="list-style-type: none"> • High viscous fibre and yoghurt drinks. • Cereal yoghurt preparations.
Nutraceuticals	<ul style="list-style-type: none"> • Slimming aid. • Weight management. • Fibre supplement.
Fruit teas	<ul style="list-style-type: none"> • Filler, carrier and flavour and colour support.
Pet food	<ul style="list-style-type: none"> • Water binding. • Fibre supplement.