

(Functional Citrus Fibre)

Raw Material

VIDOFIBRES CF 1525 (Citrus Fibre) is 100% pure Citrus Fibre, from specially treated citrus peels. Peel origin: South America. Produced in Switzerland

Production

VIDOFIBRES CF: 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 CF 1525 is a natural, clean label, gluten-free (EU limit), multifunctional dietary fibre that provides dietary fibre content, moisture retention and texture to a variety of food products. It is particularly designed for excellent water-binding and holding performance in food, nutritional and clean label applications.

Fine, beige/yellowish powder, with a weak citrus note.

Total dietary fibre content: > 70 %
of which soluble: > 30 %
of which insoluble: > 30 %

Special treatment of the peels is loosening the strong bonds between the hemicellulose, pectin, proteins and sugars, creating an enhanced functionality through the expanded fibre matrix and leading to an exceptional water-binding capacity (WBC).

The WBC is 12 - 15g water/1g fibre with little mechanical treatment (e.g. stirring), and 20 – 25g water/1g fibre with high-speed mixing, and even higher with homogenization.

Oil binding capacity is approx. 4g oil/1g of fibre.

Dispersions of **VIDOFIBRES CF 1525** in water display a uniquely soft, non-flowing, stable mousse-like texture, similar to a starch slurry, without syneresis and with a very smooth, non-fibrous mouth-feel without sandiness.

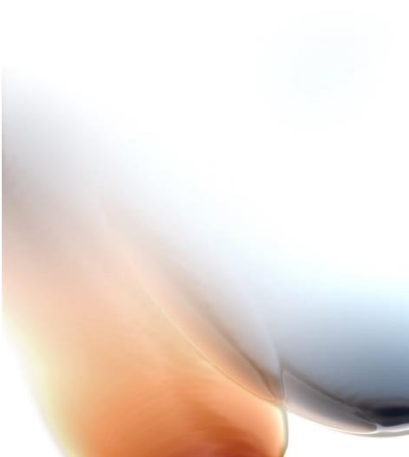
VIDOFIBRES CF 1525 produces viscosity and body with smooth, rich texture and structure in products and stabilizes the water in various food systems. It demonstrates excellent heat, pH, salt, shear and freeze/thaw stability in food products.

VIDOFIBRES CF 1525 can substitute or extend thickening agents, stabilizers and emulsifiers.

VIDOFIBRES CF 1525 is rich in soluble fibre, which is mainly high methoxyl pectin. This pectin remains functional and gels at high solids ($\geq 58^\circ\text{Bx}$) and low pH (≤ 3.3).

VIDOFIBRES CF 1525 C is the fine particle size type; a super-fine quality will be available also.

Natural functional Fibres



Benefits

- Marketing and labelling aspects, clean-label, no E-Number.
- Improved technological performance.
- Economic advantages.
- High water binding capacity.
- Emulsion-stabilization properties
- Gluten-free.

Areas of Use

Product Group	Benefits in finished product using a selected example
Processed meat	<ul style="list-style-type: none"> • Texture and moisture improvement. • Yield improvement. • Emulsion stabilizer.
Bakery products	<ul style="list-style-type: none"> • Gluten-free. • Freshness extension and yield increase. • Fat and egg reduction.
Ice Cream, Ice lollies, Sorbets	<ul style="list-style-type: none"> • Reduction of ice crystal size. • Moisture binder. • Melting and suck-ability improver.
Fruit Preparations	<ul style="list-style-type: none"> • Pectin extension. • Thickening, gelling, texture and mouth-feel. • Syneresis control.
Beverages	<ul style="list-style-type: none"> • Mouth-feel, body and texture. • Thickener. • Fruit extension.
Dairy products	<ul style="list-style-type: none"> • Thickener and texture improver. • Reduction of syneresis. • Anti-caking agent.
Sauces, dressings	<ul style="list-style-type: none"> • Thickener and texture provider. • Emulsion stabilization. • Fat reduction.
Health Food	<ul style="list-style-type: none"> • Insoluble & Soluble Fibre Source.
Nutraceuticals	<ul style="list-style-type: none"> • Slimming aid and weight management. • Fibre supplement.
Pet food	<ul style="list-style-type: none"> • Water binding and fibre supplement.