



Raw Material

VIDOFIBRES BF (Beet Fibre) is produced from 100% natural sugar beet pulp after the sugar extraction, from the plant species "Beta vulgaris".

Origin: Switzerland

VIDOFIBRES CF (Citrus Fibre) is 100% pure Citrus fibre, from specially treated citrus peels, loosening the strong bonds between the hemicellulose, pectin, proteins and sugars.

Origin: Switzerland

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 BF: washing, pressing, drying, milling, sifting, standardization.

VIDOFIBRES CF: milling, sifting, standardization.

VIDOFIBRES AF: drying, milling, sifting, standardization.

VIDOFIBRES PF: drying, milling, sifting, standardization.

Characteristics

Natural functional Fibres

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 BF (beet fibre) are natural, clean label, gluten-free (EU limit), multifunctional dietary food ingredients that provide dietary fibre content, moisture retention and texture to a variety of food products.

Total dietary fibre content: > 70 %

of which soluble: < 18 %

of which insoluble: > 52 %

Water holding capacity varies between 3.5 and 13.5 g water / 1 g fibre, depending on quality.

VIDOFIBRES BF come in different qualities:

- BF 5 – Standard quality
- BF 10 – Superior quality
- BF 12 – Premium quality
- Bio / organic quality

VIDOFIBRES CF 1525 (citrus fibre) are natural, clean label, gluten-free (EU limit), multifunctional dietary fibres that provide dietary fibre content, moisture retention and texture to a variety of food products.

Total dietary fibre content: > 70 %
of which soluble: approx. 35 %
of which insoluble: approx. 35 %

Water holding capacity varies between 13 and 15 g water / 1 g fibre with little mixing, up to 20 – 25 and higher with higher shear forces applied.

VIDOFIBRES CF 15 25 C fine particle size
VIDOFIBRES CF 15 25 A super-fine particle size

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
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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.

Benefits

- EU Health Claim for sugar beet fibre and pectin (soluble fibre):
 - Sugar beet fibres prevent constipation and improve bowel function.
 - Stabilize blood sugar after a meal.
 - Contribute to the maintenance of normal blood cholesterol levels.
- Nutritional aspects:
 - Improvement of gastrointestinal health.
 - Positive modulation of the colonic microflora.
 - Enhancement of effectiveness of weight loss.
- 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
Beverages	<ul style="list-style-type: none"> • Stabilizing of fruit juices and high viscous fibre drinks.
Processed meat	<ul style="list-style-type: none"> • Texture and moisture improvement / Appealing juicy appearance • Freeze-thaw stable • Significant Reduction of frying / cooking loss.
Processed vegetable products	<ul style="list-style-type: none"> • Texture and moisture improvement / Appealing juicy appearance • Freeze-thaw stable • Significant Reduction of frying / cooking loss.
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.