

VIDOFIBRES®



VIDOFIBRES BF (Sugar Beet Fibres) in Bakeries



Sugar Beet Fibre in Bakeries

VIDOFIBRES BF is a new generation of fibre. A pure natural product of the fertile fields of Switzerland. With more than 70 % healthy fibres, approx. 1/4th of which are soluble fibres.

VIDOFIBRES BF enriches your dough with fibres and gives it several positive properties without affecting its characteristic features.

VIDOFIBRES BF is available in different degrees of fineness from fine to coarse to unmilled and even as rolled flakes, all of which are suitable for baking use.



VIDOFIBRES BF binds water especially well during normal baking processes: up to three to four times its own weight. Higher water content makes the bread not drying out as quickly, and it stays fresh longer. In addition, the bread is softer, making it look even fresher. VIDOFIBRES BF is equally suitable for light as well as for dark loaves of bread.

Scald dough can be omitted

Often, the addition of VIDOFIBRES BF can be used to replace the scald dough. Both methods ensure a longer freshness, but VIDOFIBRES BF also offers additional benefits. On the one hand, the energy-intensive heating of water for the soak is eliminated; on the other hand, the process can be shortened by adding VIDOFIBRES BF and cold water instead of making the scald dough and letting this stand for some time. With VIDOFIBRES BF, you save time and energy.

Other benefits

With VIDOFIBRES BF, the bread cuts better and crumbs less. VIDOFIBRES BF is almost tasteless and can be used with other fibre-rich baking ingredients.

VIDOFIBRES BF is naturally gluten-free and can be used for all types of baked goods. In its

coarser structure or the flakes, VIDOFIBRES BF is also ideal for decorating loaves of bread or buns.

Proven in many ways

In Europe, many bakeries, large and small, use VIDOFIBRES BF every day. VIDOFIBRES BF is most commonly used in soft bread production, but even biscuit manufacturers have changed their recipes in favour of VIDOFIBRES BF.



VIDOFIBRES BF is the ideal fibre ingredient in the development and production of calorie-reduced bread. The coarser VIDOFIBRES BF is, the lower the impact on the original colour of the bread. Wholemeal bread is almost unaffected.

When baking soft bread, VIDOFIBRES BF is added in a proportion of 5-10% of flour.

If VIDOFIBRES BF is only used as a freshness additive, 1-3% is sufficient.

The higher the proportion of wheat flour and the stronger the flour variety, the more VIDOFIBRES BF can be added.



Fibre enriched loafs or buns with VIDOFIBRES BF (sugar beet fibre)

Recipe:

1,000 g	VIDOFIBRES BF 5 C, or BF 5 E, BF 5 F, BF 5 G, BF 5 H, BF 5 Flakes
3,000 g	Hot water (approx. 50°)
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4,000 g	Soak
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5,000 g	Wheat wholemeal
4,000 g	Strong Wheatflour (e.g. Type 550)
4,500 g	Water
180 g	Salt
500 g	Fresh yeast
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18,180 g	Dough weight



Manufacturing

- A: Mix the soak immediately with the other dough ingredients, then adjust dough firmness with the remaining water.
- B: Mixing time: 3 minutes slow, 4 minutes fast
- C: Dough temperature 28°C
- D: Dough rest approx. 30 minutes

Dough processing:

Form loaves or round buns, brush with water and dunk into a mix of linseed, oat flakes, sesame and sunflower seeds, or use VIDOFIBRES BF 5 H or Flakes. Let proof, bake at full proof with steam.

Product Suitability

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It is in the interest of the customer and user to determine whether our products are suitable for the intended use and if they do comply with all applicable laws and regulations valid for the food industry in their country and also observe all third-party rights



Know-How and Experience



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