

VIDOFIBRES®



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VIDOFIBRES BF sugar beet fibre is a natural product with a high fibre content of more than 70%, of which 1/4th is soluble. VIDOFIBRES BF sugar beet fibre is very suitable as a fibre with a low energy content in various types of fibre-enriched or energy-reduced ('light') products, where the high fibre content does not significantly change the character of the original product (such for instance in bread).

The nutritional and physiological function of VIDOFIBRES BF in terms of influencing cholesterol and sugar levels, stool volume, etc., is extensively researched and documented.

However, one of the main applications of VIDOFIBRES BF is as a natural bread improver/freshness enhancer. Bakers all over Europe use VIDOFIBRES BF because they know that with the use of 1-2% (related to the flour) of this functional fibre, they can keep the bread fresh for longer and in a natural way - without the addition of controversial ingredients. Simultaneously, VIDOFIBRES BF makes the bread softer and juicier, easier to cut, and less crumbly. VIDOFIBRES BF can therefore often replace swelling flour or the scald dough/soak. VIDOFIBRES BF is also used as fibre and functional ingredient in crisp bread and rolls and various biscuits.



Manufacturers of convenience food and ready-to-use meals use 1-2% VIDOFIBRES BF (usually the coarser grades VIDOFIBRES BF G, VIDOFIBRES BF H and VIDOFIBRES BF Flakes) in various minced meat products (such as minced roasts, meatballs or "sauce Bologna" for pasta), pies and blood sausage/black pudding to get a juicy character and the proper "bite". Product developers who work with hamburgers also have found that sugar beet fibre can hold the meat juice and fat emulsion in the meat during frying. This gives a juicier hamburger with a distinct meaty taste. This function is especially important for 'Light'-Hamburgers.



But also fatty (cheap) minced meat can be improved with VIDOFIBRES BF (ideally the finer particle size-types like VIDOFIBRES BF 5 C or A, which can 'dry out' the fatty meat and provide a better structure).

The economic benefits of using VIDOFIBRES BF in meat products are obvious, but even better - the filler is healthy!

Hydrocolloids such as, e.g. pectin can be used as fat substitutes or fat imitation products. Particles that are small enough not to be perceived by the tongue, combined with the "slippery" surface (where the pectin gels with water), can give a mouth-feel very similar to that of fat. VIDOFIBRES BF is available for these



applications as a superfine particle size grade, VIDOFIBRES BF 5 A. Typical applications are sauces, creams, fillings, drinks, ice cream, chocolate, cream cheese,

biscuits, etc., where a fat or calorie reduction, fibre enrichment and improvement of consistency is desired.

VIDOFIBRES BF 5 Flakes, the steam-treated and flaked version, is often used at relatively high ratios in very tasty breakfast cereals (mueslis).



VIDOFIBRES BF is inherently gluten-free (< 20ppm), making it a good fibre alternative in products for people who have celiac disease and who cannot tolerate gluten.

VIDOFIBRES BF sugar beet fibres' applications are countless. The use as a pure fibre was the starting point, but today users and consumers are more focused on functional ingredients/raw materials and, of course, still on fibre. The unique water retention capacity can be used in a wide variety of applications throughout the food industry.

Product Suitability

This document's information and advice are provided by UNIPEKTIN Ingredients AG as a courtesy only and is intended to be general. Any uses suggested in this brochure are presented only to assist our customers in exploring possible applications.

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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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