# FOOD VIDOFIBRES AF & PF

(Apple fibre & Pear fibre)

## 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.

**Natural Functional Fibres**

**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 % |

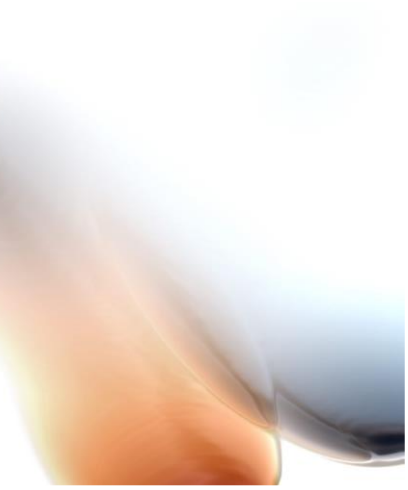
Water binding capacity varies between 3.0 and 7.0 g water / 1 g fibre, depending on quality.

**VIDOFIBRES AF** come in different qualities:

- AF 3 C – Standard quality
- AF 7 C – Premium quality (under development)
- Bio / organic quality

**VIDOFIBRES PF** (pear fibre) is a high-quality natural pear fibre with excellent performance in nutritional and clean label applications.
Water binding capacity 3.0 – 4.0 g water / 1 g fibre.
Bio / organic quality is available.

**UNIPEKTIN Ingredients AG** Bahnhofstrasse 9 CH-8264 Eschenz Tel. +41 52 742 31 31 Fax +41 52 742 31 32 info-unipektin@nexira.com
**Switzerland** **www.unipektin.ch**



## 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** | • fibre enrichment<br>• food supplement, happy life and strengthen your body |
| **Bakery products** | • Improvement of freshness, shelf life, crumb and texture. |
| **Cereal bars** | • Texture and stability for fibre rich fillings.<br>• Flavouring incorporation and support |
| **Extruded cereals** | • Structure reinforcement and breakage reduction<br>• Flavouring incorporation and support |
| **Dairy products** | • High viscous fibre and yoghurt drinks.<br>• Cereal yoghurt preparations. |
| **Nutraceuticals** | • Slimming aid.<br>• Weight management.<br>• Fibre supplement. |
| **Fruit teas** | • Filler, carrier and flavour and colour support. |
| **Pet food** | • Water binding.<br>• Fibre supplement. |



**UNIPEKTIN Ingredients AG** Bahnhofstrasse 9 CH-8264 Eschenz Tel. +41 52 742 31 31 Fax +41 52 742 31 32 info-unipektin@nexira.com
**Switzerland** **www.unipektin.ch**