

FOOD

VIDOFIBRES BF

(Sugar beet fibre)



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.

Production

VIDOFIBRES BF: washing, pressing, 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.

VIDOFIBRES BF (beet fibre) are natural, clean label, gluten-free (EU limit), multifunctional dietary fibre 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 %

Natural functional Fibres

Water binding 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 (under development)
- BF 12 – Premium quality (under development)
- Bio / organic quality

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.

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.