

FOOD VIDOFIBRES CF 1525

(Functional Citrus Fibre)



Natural Functional Fibres

Raw Material

VIDOFIBRES CF 1525 (Citrus Fibre) is 100% pure Citrus Fibre, from specially treated citrus peels. Peel origin: South America.

Produced in Switzerland

Production

VIDOFIBRES CF 1525: 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 CF 1525 is a natural, clean label, gluten-free (EU limit), multifunctional dietary fibre that provides dietary fibre content, moisture retention and texture to a variety of food products. It is particularly designed for excellent water-binding and holding performance in food, nutritional and clean label applications.

Fine, beige/yellowish powder, with a weak citrus note.

Total dietary fibre content: > 70 %

of which soluble: > 30 % of which insoluble: > 30 %

Special treatment of the peels is loosening the strong bonds between the hemicellulose, pectin, proteins and sugars, creating an enhanced functionality through the expanded fibre matrix and leading to an exceptional water-binding capacity (WBC).

The WBC is 10 - 14g water/1g fibre with little mechanical treatment (e.g. stirring), and 20 - 25g water/1g fibre with high-speed mixing, and even higher with homogenization.

Oil binding capacity is approx. 4g oil/1g of fibre.

Dispersions of **VIDOFIBRES CF 1525** in water display a uniquely soft, non-flowing, stable mousse-like texture, similar to a starch slurry, without syneresis and with a very smooth, non-fibrous mouth-feel without sandiness.

VIDOFIBRES CF 1525 produces viscosity and body with smooth, rich texture and structure in products and stabilizes the water in various food systems. It demonstrates excellent heat, pH, salt, shear and freeze/thaw stability in food products.

VIDOFIBRES CF 1525 can substitute or extent thickening agents, stabilizers and emulsifiers. **VIDOFIBRES CF 1525** is rich in soluble fibre, which is mainly high methoxyl pectin. This pectin remains functional and gels at high solids ($\geq 58^{\circ}Bx$) and low pH (≤ 3.3).

VIDOFIBRES CF 1525 C is the fine particle size type, 100 mesh.

VIDOFIBRES CF 1525 A is the super-fine particle size type, 200 mesh.

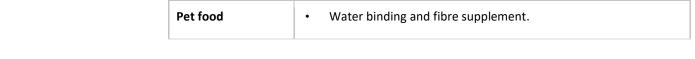


Benefits

- Marketing and labelling aspects, clean-label, no E-Number.
- Improved technological performance.
- Economic advantages.
- High water binding capacity.
- Emulsion-stabilization properties
- Gluten-free.
- Gelling ability, pectin extension.

Areas of Use, examples





Oct 2022 VIDOFIBRES CF 1525, v5