



Functional fibers

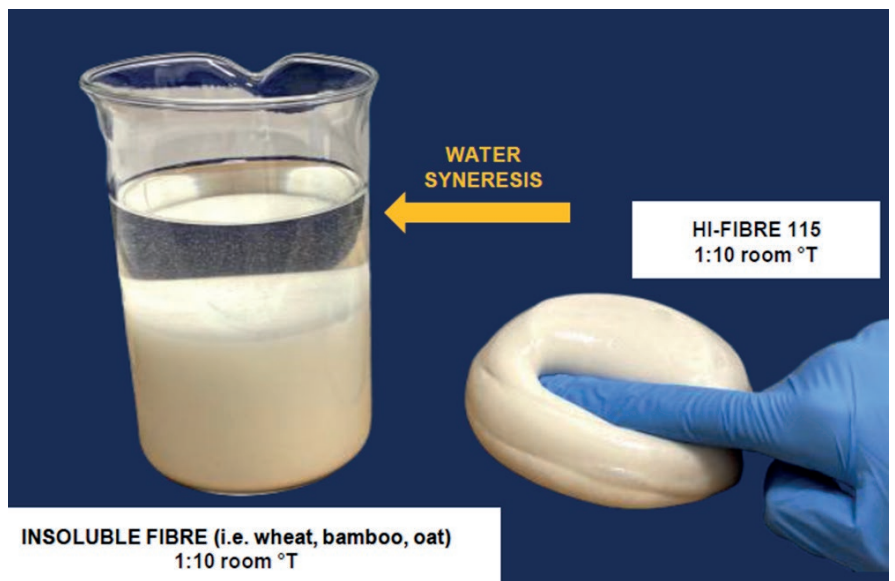


HI-FIBRE 115

- Water absorption level 2000%
- Excellent cold and hot gelling properties
- Gives stability and improves the viscosity of the gel structure
- Improves the elasticity of the gel
- Stable for freezing and thawing
- Increases efficiency
- Partial egg replacement
- It allows to lower the fat content, giving the effect of fullness

Applications:

- Bakery
- Burgers
- Biscuits
- Croissants
- Tortillas
- Gnocchi
- Frozen buns
- Cheese analogues
- Rolls and fillings
- Desserts
- Ice cream
- Vegan meat analogues





Functional fibers



HI-SMOOTH

- Stabilizer for texture and stickiness
- Excellent gelling and emulsifying properties
- Allows you to suspend particles in the gel
- Binds water up to 1000%
- Easily dissolves in water
- Creates a uniform and smooth texture
- Colorless, neutral in taste and smell
- It successfully replaces thickeners: locust bean gum, xanthan, carrageenan and others
- High vegetable fiber content 76%

Applications:

- Ice cream
- Plant-based drinks and smoothies
- Bakery
- Gluten-free products
- Sauces
- Meat analogues
- Gastronomy
- Bakery mixes
- Breadcrumbs
- Meat injection mixtures



Hi-Smooth Gel example 1:20



MELTEC®

- Honey-like, clear, semi-liquid fiber
- No added sugar
- Clean label - declaration as „vegetable fiber, water“
- Water-soluble
- Does not contain allergens
- No „E“ additives
- Odorless and tasteless (not sweet)
- Does not cause a browning effect



It is an excellent replacement for syrups in:

- Bars, ice cream, sweets
- Fruit fillings, creams
- Beverages, jellies, confection
- Sauces
- Dairy products
- Bread and bakery products
- Candied fruit
- Cereal grain sticking coatings

Technological functions:

- Absorbs moisture
- It is texturing and thickening
- Joins ingredients
- Bulking and cryoprotecting substance
- Lowers the freezing point
- Extends the shelf life

For more information, please contact info@impag.pl

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