



Plant fibers



Pea fiber

- Increases efficiency, water absorption > 500% or > 800%
- Particle size: 60µm or <100µm
- Improves juiciness
- Eliminates leaks
- Reduces moisture on the surface of the product after packaging
- Reduces heat treatment losses
- Minimizes shrinkage
- Makes easier the shaping
- Extends the shelf life
- Increases storage stability

Applications:

- Meat industry
- Fish industry
- Poultry industry
- Dairy industry
- Baking industry

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Potato fiber

- Increases efficiency, water absorption > 1600% or > 1800%
- Particle size: >200µm or >500µm
- Improves juiciness
- Improves porosity in bakery products
- Eliminates leaks
- Reduces surface moisture after packing
- Reduces heat treatment losses
- Minimizes shrinkage
- Stabilizes the gluten mesh
- Increases the efficiency of the dough
- Makes it easier to form the dough

Applications:

- Meat industry
- Bakery
- Diet or reduced calorie foods

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Plant fibers



Corn fiber

- Absorbs hot and cold water
- Forms an emulsion 1: 3: 3 (fiber : water : oil)
- Absorbs and stabilizes the oil
- It is resistant to thermal treatment
- Maintains the given shape
- Has anti-caking properties
- Works with natural thickeners
- A natural alternative to cellulose fibers: bamboo, wheat, oat
- Non-GMO, clean label and no allergens

Applications:

- Bakery and gluten-free products
- Soups and sauces
- Ready meals, products for gastronomy
- Muffins, muesli and granola, extruded grains
- Functional mixtures
- Products based on plant ingredients
- Sports food



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