

# PEKTOS CITRUS FIBER **CF 2535 D**

*Our 2<sup>nd</sup> generation functional Citrus Fiber*



# CITRUS FIBER **CF 2535 D** –facts

- ❖ 100% pure Citrus Fiber, produced from selected and specially treated citrus peels.
- ❖ Pre-processing loosens the strong bonds between the hemicellulose, pectin, proteins and sugars. The expanded fiber matrix provides enhanced functionality.
- ❖ **CITRUS FIBER CF 2535 D**: fine particle size, max. 5% > 250 micron (60 Mesh)
- ❖ Produced in Switzerland.
- ❖ Sheared 5% dispersions of **CITRUS FIBER CF 2535 D** in water have a soft, non-flowing, low syneresis mousse-like texture, and a smooth, non-fibrous mouth-feel.
- ❖ Slightly acidic taste, odour and flavour typical and relatively neutral.
- ❖ High dietary fiber content (min. 70%), high ratio of soluble fiber/HM pectin (approx. 35%).
- ❖ Clean-label, E-No. free. Labelled as Citrus fiber, fruit fiber, plant fiber or similar.
- ❖ Fine, beige/yellowish powder, weak citrus note.
- ❖ Gluten-free (< 20ppm)
- ❖ Non-GMO
- ❖ GRAS
- ❖ Kosher, Halal

# CITRUS FIBER **CF 2535 D** - *functionality*

## Water Binding Capacity.

- ❖ WBC > 20\* (1g fibre binds more than 20 g water), in aqueous dispersion with little mixing. \*PEKTOS method
- ❖ WBC increases strongly to WBC = 30\* and higher, through higher shear forces (high-speed mixer, homogenizer), creating a unique soft, gel-like, non-flowing, stable mousse-like texture, with little syneresis and with a smooth, non-fibrous mouth-feel.
- ❖ Water binding capacity comparable to water holding capacity, strong affinity of the fiber to water.

## Quick hydration.

- ❖ **CITRUS FIBER CF 2535 D** is added easily and relatively lump free to water and starts hydrating immediately after contact with moisture and rapidly absorbs moisture.

## Oil binding capacity.

- ❖ OBC = 4 - 6 (1g fibre binds 4 - 6 g of oil).
- ❖ Emulsion stabilization through water and oil immobilisation.

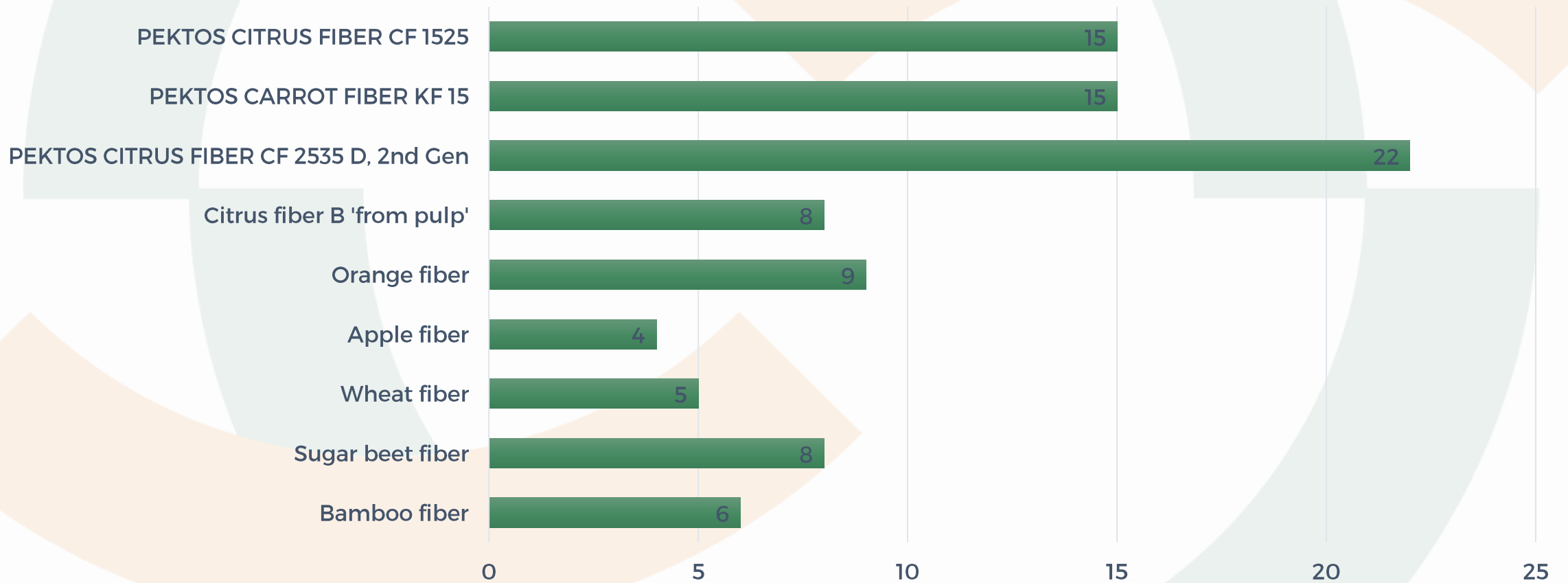
## Texture, structure, viscosity enhancement.

- ❖ **CITRUS FIBER CF 2535 D** has a relatively low viscosity in water, which strongly increases in dispersions of 3% or higher.
- ❖ 3 - 5% suspensions in water are form stable, and non-flowing, with a dull, non-glossy surface.
- ❖ Produces viscosity and body, a smooth, pasty, fibrous, rich texture and structure and stabilises the water in various food systems.
- ❖ Substitute or extension for thickening agents, stabilizers and emulsifiers.

**Process stability:** **CITRUS FIBER CF 2535 D** demonstrates excellent heat, pH, salt, shear and freeze/thaw stability in food products.

# Water Binding Capacity of various commercial fibers

WBC in g of water/g of fiber, average value from various tests and methods



# CITRUS FIBER **CF 2535 D**

## *Texture vs. Shear Rate*



*5% dispersion, Ultra-Turrax 10,000rpm, 30 sec.,  
after 15 minutes.*

*5% dispersion, Ultra-Turrax 10,000rpm, 30 sec.,  
after 2 hours*

