

PEKTOS AG

Know-How & Experience

Company Introduction



PEKTOS AG

Know-How & Experience

Functional Food Fibers & Blends *Blending & Packaging*



PEKTOS AG - *About Us*

- ❖ PEKTOS AG draws its name from the Greek word "pectos or pectus", which means gel, gelatinated, or solidified.
- ❖ Based in Northern Switzerland, PEKTOS AG offers natural Food Ingredients, mainly fibers used as thickeners, viscosifiers, gelling agents and stabilizers.
- ❖ Food ingredients and additives, as well as technological background and qualification, are our competence and domain, with decades of technical and marketing experience among our people. We are happy to listen to your questions and promise you an honest and funded answer.
- ❖ Product performance and food safety are our utmost concerns.
- ❖ We also offer contract packaging of ingredients and powder mixtures in various sizes of stand-up pouches produced on our own machine.

PEKTOS AG - *Our Motto*

“Sales is not necessarily the sole deciding point in our business.

It is much more important to align the customers’ and the suppliers’ needs and expectations so that both see the business they are doing with each other positively and are eager to continue and grow it.

Once we have achieved that, the sale is only the logical consequence of our actions.”

Ulrich Zuber, President/Founder

PEKTOS AG - *Facts*

- ❖ Founded 2021 in Switzerland.
- ❖ Ownership 100%.
- ❖ Wholly owned subsidiary **PEKTOS Ingredients AG**
- ❖ Manufacturing partner companies in Germany and Switzerland.
- ❖ Warehouses in Germany, Switzerland and Italy.
- ❖ Global reach.
- ❖ Serving various market segments (food, petfood, technical).
- ❖ Ongoing expansion into blending and packaging.

PEKTOS AG - *Quality*

❖ ISO 9001:2015

❖ Certified in June 2023

❖ FSSC 22000

❖ Certified in January 2024

❖ Kosher Certificate

❖ Available for all our food fiber products

❖ Halal Certificate

❖ Available for all our food fiber products



PEKTOS AG - Market Offer

❖ NATURAL FIBERS

- ❖ Beet Fiber
- ❖ Carrot Fiber
- ❖ Citrus Fiber
- ❖ Apple Fiber



❖ Hydrocolloids

- ❖ Hydrocolloid Blends for Pet Food
- ❖ Distributed by **PEKTOS Ingredients AG**, a wholly owned subsidiary.

❖ Blending and Packaging

- ❖ In-house stand-up pouch packing line for 100g – 2,000g pouches.

BEET FIBER BF – *qualities*

- ❖ **BEET FIBER BF 5** – Standard quality
- ❖ **Bio/Organic Quality** under development
- ❖ **WBC (Water Binding Capacity)**
 - ❖ **BEET FIBER BF 5:** 3.5 – 6.0 g water/1g fiber



BEET FIBER BF 5 – *grades*

PEKTOS Beet Fiber Grade	Particle Size, Granulation
BEET FIBER BF 5 A	min. 90% < 0.07 mm
BEET FIBER BF 5 C	min. 95% < 0.15 mm
BEET FIBER BF 5 E	min. 95% < 0.50 mm
BEET FIBER BF 5 G	Min. 95% < 0.50 mm, max. 5% > 1.40 mm
BEET FIBER BF 5 H	Coarse, not milled
BEET FIBER BF 5	Flakes, rolled
BEET FIBER BIO BF 5	BIO certified

CARROT FIBER KF 15 C – facts

- ❖ 100% pure Carrot Fiber, produced from carrot pulp after juice processing.
- ❖ The expanded fiber matrix and the juicing process provide enhanced functionality.
- ❖ **CARROT FIBER KF 15 C**: fine particle size, 250 micron (60 Mesh)
- ❖ Produced in Germany.
- ❖ PEKTOS CARROT FIBER KF 15 C disperses instantly and lump-free into water, no agitation necessary.
- ❖ CARROT FIBER KF 15 C takes up water instantly. Dispersions of CARROT FIBER KF 15 C in water, after only minimal mixing or stirring, have a pasty, fibrous, apple-paste like texture, it is non-flowing with little syneresis. The mouth-feel is smooth and slightly fibrous.
- ❖ High dietary fiber content (min. 60%), high ratio of approx. 18% soluble fiber (=pectin).
- ❖ Clean-label, E-No. free. Labelled as vegetable fiber, plant fiber or similar.
- ❖ Fine, light-yellowish powder, with a slightly sweet taste
- ❖ Gluten-free (< 3ppm)
- ❖ Non-GMO
- ❖ GRAS
- ❖ Kosher, Halal



CARROT FIBER KF 15 C - *functionality*

Water Binding Capacity.

- ❖ WBC: min 15* (1g fiber binds 15 g water), in aqueous dispersion with little mixing. *PEKTOS method
- ❖ WBC increases strongly to WBC 25* and higher, through higher shear forces (high-speed mixer), creating a pasty, non-flowing, fibrous, apple-paste like texture, with only little syneresis and a smooth mouth-feel.
- ❖ Water binding capacity comparable to water holding capacity, strong affinity of the fiber to water.

Quick hydration, **STRONG** and **HIGH SWELLING CAPACITY**

- ❖ **CARROT FIBER KF 15 C** has a unique and outstanding wetting ability, starts hydrating immediately after contact with and rapidly absorbs water, without forming lumps.
- ❖ The fiber matrix expands rapidly on contact with water and occupies a large space, without the need to apply strong mechanical treatment like shearing or mixing.

Oil binding capacity.

- ❖ OBC = 4 (1g fiber binds 4 g of oil).

Texture, structure, viscosity enhancement.

- ❖ **CARROT FIBER KF 15 C** has a relatively low viscosity in water, which strongly increases in dispersions of 2% or higher.
- ❖ Produces viscosity and body, a smooth, rich texture and structure and stabilises the water in various food systems.

Process stability: **CARROT FIBER KF 15 C** has excellent heat, pH, salt, shear and freeze/thaw stability in food products.

CITRUS FIBER CF 1525 *-facts*

- ❖ 100% pure Citrus Fiber, produced from South-American, 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 1525 C**: fine particle size, 150 micron (100 Mesh)
- ❖ **CITRUS FIBER CF 1525 A**: super-fine particle size, 70 micron (200 Mesh)
- ❖ Produced in Germany.
- ❖ Dispersions of CITRUS FIBER CF 1525 in water have a unique soft, non-flowing, syneresis-free, mousse-like texture, similar to a gelatinized starch slurry, and a smooth, non-fibrous mouth-feel.
- ❖ 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 *-facts*

- ❖ Our **second-generation functional Citrus Fiber**.
- ❖ 100% pure Citrus Fiber, produced from South-American, specially treated citrus peels.
- ❖ **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 1525 - *functionality*

Water Binding Capacity.

- ❖ WBC = 13 – 15* (1g fibre binds 13 – 15 g water), in aqueous dispersion with little mixing. *PEKTOS method
- ❖ WBC increases strongly to WBC = 20 – 25* and higher, through higher shear forces (high-speed mixer, homogenizer), creating a unique soft, non-flowing, stable mousse-like texture similar to a gelatinized starch slurry, without 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 1525** starts hydrating immediately after contact with moisture and rapidly absorbs water.

Oil binding capacity.

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

Texture, structure, viscosity enhancement.

- ❖ **CITRUS FIBER CF 1525** has a relatively low viscosity in water, which strongly increases in dispersions of 3% or higher.
- ❖ Produces viscosity and body, a smooth, rich texture and structure and stabilises the water in various food systems.
- ❖ Substitute or extension for thickening agents, stabilisers and emulsifiers.

Gelation: The pectin in **CITRUS FIBER CF 1525** is mainly HM pectin and therefore gels in high sugar / low pH conditions.

Process stability: **CITRUS FIBER CF 1525** demonstrates excellent heat, pH, salt, shear and freeze/thaw stability in food products.

APPLE FIBER AF 3 C *-facts*

- ❖ **PEKTOS APPLE FIBER AF 3 C** is produced from Swiss-grown, high-quality, freshly squeezed and dried apples.
- ❖ 100% pure Apple Fiber, for excellent performance in nutritional applications.
- ❖ Produced in Germany.
- ❖ High dietary fiber content (min. 60%), ratio of soluble fiber (HM pectin) approx. 10%).
- ❖ Clean-label, E-No. free.
- ❖ Labelled as apple fiber, fruit fiber, or similar.
- ❖ Fine, light brown powder, fruity flavour.
- ❖ Gluten-free (< 20ppm)
- ❖ Non-GMO
- ❖ GRAS
- ❖ Kosher



Stand-up Pouch Contract Packing

- ❖ Flexible, efficient, fast, good value.
- ❖ Efficient mixers.
- ❖ Allergen-free, gluten-free, vegan.
- ❖ Powders, granules, coarse-grained products.
- ❖ Large and small batches and production runs.
- ❖ Fill sizes from 100 to 1,500 g or ml.
- ❖ Various pouch sizes and measures are possible.
- ❖ Coding (Lot.-Nr./date).
- ❖ Carton and pallet packaging.
- ❖ Pouches are usually provided by customer.
- ❖ Filling in bags and cartons (max. 25 kg) or Big Bags is also possible.

Our Mixing Options

- ❖ **Plough blade mixer**
 - ❖ Max. 200 kg
- ❖ **Belt mixer**
 - ❖ Max. 500 kg
 - ❖ Cooling and heating possible
- ❖ **Drum mixer**
 - ❖ Max. 750 kg
- ❖ **Laboratory Mixer**
 - ❖ Max. 2,000 g