

PRODUCT DATA SHEET

PEKTOS BEET FIBER BF 5/BF 10

Origin, Raw Material, Production

PEKTOS BEET FIBER BF 5 and BF 10 is

- Functional sugarbeet fiber.
- Pure, undiluted, 100% sugarbeet fiber.
- Produced from Swiss natural beet pulp after sugar extraction.
- Produced (washing, milling, sifting, standardization) and packed in Germany.

Features, properties, functionality

Dietary fiber is the edible part of plants or analogous carbohydrates resistant to digestion and absorption in the human small intestine with complete or partial fermentation in the large intestine.

Dietary fiber includes polysaccharides, oligosaccharides, lignin, and associated plant substances. Functional fibers consist of isolated, non-digestible carbohydrates that benefit humans.

PEKTOS BEET FIBER BF 5 / BF 10 is a natural, gluten-free (EU limit < 20ppm), clean label, and multi-functional dietary fiber suitable for a variety of food products through its high fiber content, the excellent water-binding and moisture retention capacity as well as the texture it creates and provides.

Total dietary fiber content:	≥ 70 %
of which soluble:	< 18 %
of which insoluble:	≥ 52 %

PEKTOS BEET FIBER BF 5 / BF 10 is a fine powder, beige/grey in colour, and with a typical, earthy note.

PEKTOS BEET FIBER BF 5 and BF 10 is available in a range of particle sizes and shapes to suit a multitude of applications:

- **PEKTOS BEET FIBER BF 5 A / BF 10 A:** Super-fine particle size, 70 micron
- **PEKTOS BEET FIBER BF 5 C / BF 10 C:** Fine particle size, 150 micron
- **PEKTOS BEET FIBER BF 5 E:** Medium particle size, 500 micron
- **PEKTOS BEET FIBER BF 5 G:** 10% < 400 micron, 5 % > 1,400 micron
- **PEKTOS BEET FIBER BF 5 H:** Coarse, not milled
- **PEKTOS BEET FIBER BF 5 Flake:** Flakes, rolled

The sugar extraction process, subsequent washing and specialized storing conditions loosen the strong bonds between the hemicellulose, pectin, proteins, and sugars. That creates enhanced functionality through the expanded fiber matrix, leading to a considerable water-binding capacity (WBC).

The water-binding capacity of

- **PEKTOS BEET FIBER BF 5** is 3.5 – 6.0 g water/1g fiber
- **PEKTOS BEET FIBER BF 10** is 7.0 – 10.0 g water/1g fiber

with little mixing (for instance, by stirring it into water).

Oil binding capacity is approximately 4 g oil/1g of fiber.

PEKTOS BEET FIBER BF 5 / BF 10 dispersions in water display a pasty, pulpy, slightly gritty and fibrous texture, non-flowing with little syneresis, after a short and vigorous stirring or slight mixing.

In food systems with free water, PEKTOS BEET FIBER BF 5 and BF 10 create viscosity, texture, and body; it stabilizes the water and shows excellent process stability (heat, pH, salt, shear, freeze/thaw stability).

Applications and benefits

- **Bakery products**
 - Gluten-free bread and cakes
 - Yield increase and freshness prolongation
 - Fiber enrichment
- **Flavours, spices**
 - Carrier substance
- **Pasta Fillings**
 - Yield increase
 - Moisture management
 - Texture optimization
- **Processed meat**
 - Texture improvement
 - Moisture retainment
 - Yield increase
 - Emulsion stabilizer
- **Sauces, marinades, dressings**
 - Thickener, binder, texture provider
 - Tomato paste extender
 - Fat replacement
- **Beverages**
 - Fiber source
- **Nutraceuticals & Supplements**
 - Fiber supplement
 - Soluble and insoluble fiber source
 - Slimming and weight management
 - Digestion improvement
- **Pet Food**
 - Fiber supplement
 - Breakage reduction
 - Texture improvement

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