

## PRODUCT DATA SHEET

# PEKTOS CITRUS FIBER CF 1525

### Origin, Raw Material, Production

#### PEKTOS CITRUS FIBER CF 1525 is

- Pure, undiluted, 100% Citrus Fiber.
- Produced from South American specially treated and processed citrus peels.
- Produced (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 CITRUS FIBER CF 1525 is natural, gluten-free (EU limit < 20ppm), clean label, and multi-functional dietary fiber suitable for various food products through its high fiber content, water-binding and moisture retention capacity as well as the texture it creates and provides.

PEKTOS CITRUS FIBER CF 1525 is a fine or super-fine powder, beige with a yellowish tinge and weak citrus note.

- **PEKTOS CITRUS FIBER CF 1525 C:** fine particle size, 150 micron
- **PEKTOS CITRUS FIBER CF 1525 A:** Super-fine particle size, 70 micron

PEKTOS CITRUS FIBER CF 1525 is rich in soluble fiber, predominantly high ester pectin. The pectin remains functional, and

can gel in high solids and low pH conditions ( $\geq 58$  Bx,  $\leq$  pH 3.3).

Total dietary fiber content:	> 70 %
of which soluble:	> 35 %
of which insoluble:	> 35 %

The treatment and processing of the peels in their country of origin after the harvesting and juice processing weakens the strong bonds between the hemicellulose, pectin, proteins and sugars and leads to an enhanced functionality through an expanded fiber matrix, resulting in a significantly improved water-binding capacity (WBC).

The WBC of PEKTOS CITRUS FIBER CF 1525 is 12 - 15g water/1g fiber with only little mechanical treatment (for instance, by stirring it into water), but up to 20 - 25g water/1g fiber with high-speed mixing, and even higher if the fiber dispersion is homogenized.

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

PEKTOS CITRUS FIBER CF 1525 dispersions in water display a soft, pasty, stable texture without syneresis. The mouthfeel is smooth without noticeable sandiness.

In food systems with free water, PEKTOS CITRUS FIBER CF 1525 creates viscosity, texture, and body; it stabilizes the water and shows excellent process stability (heat, pH, salt, shear, freeze/thaw stability). It is a good substitute for gelling and thickening agents, stabilizers, and emulsifiers.

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### Applications and benefits

- **Bakery products**
  - Gluten-free bread and cakes
  - Yield increase and freshness prolongation
  - Egg and fat replacement.
- **Processed meat**
  - Texture improvement
  - Moisture retainment
  - Yield increase
  - Emulsion stabilizer
- **Ice cream and frozen food**
  - Ice crystal size-reduction
  - Heat shock and melting behaviour improvement
  - Suckability improvement
- **Sauces, marinades, dressings**
  - Thickener
  - Binder
  - Texture provider
  - Tomato paste replacer
  - Fat replacement
- **Fruit preparations**
  - Pectin extension and replacement
  - Texture and mouthfeel optimization
  - Thickening
- **Dairy products**
  - Thickening and texture improvement
  - Syneresis reduction
  - Anti-caking agent for grated cheese
- **Beverages**
  - Mouthfeel, texture, body supplier
  - Fruit extension/replacement
- **Health Food, Nutraceuticals, and Supplements**
  - Fiber supplement
  - Soluble and insoluble fiber source
  - Slimming and weight management
  - Digestion improvement
- **Pet Food**
  - Fiber supplement
  - Thickening & water binding

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