

PEKTOS CITRUS FIBER CF 2535

Origin, Raw Material, Production

PEKTOS CITRUS FIBER CF 2535 is

- Pure, undiluted, 100% Citrus Fiber.
- Produced from specially treated and processed citrus peels.
- Produced (milling, sifting, standardization) and packed in Switzerland.

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

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 2535 is natural, gluten-free (EU limit < 20ppm), clean label, and multi-functional dietary fiber suitable for various food products through its high fiber content, very high water-binding and moisture retention capacity as well as the texture it creates and provides.

PEKTOS CITRUS FIBER CF 2535 is a fine powder, beige with a yellowish tinge and weak citrus note.

- **PEKTOS CITRUS FIBER CF 2535 D:**
fine particle size, 250 micron

PEKTOS CITRUS FIBER CF 2535 is rich in soluble fiber, predominantly high ester pectin, that can gel in high solids and low pH conditions (≥ 58 Bx, \leq pH 3.3).

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

The WBC of **PEKTOS CITRUS FIBER CF 2535** is > 20g water/1g fiber with only little mechanical treatment (for instance, by stirring it into water), but up to 25 – 30g 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 2535 dispersions in water display a soft, pasty, stable texture without much syneresis. The mouthfeel is smooth without noticeable sandiness.

In food systems with free water, **PEKTOS CITRUS FIBER CF 2535** 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.
- **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

To our knowledge, the information contained herein is true and accurate. Still, all recommendations or suggestions are made without guarantee since we can neither anticipate nor control the different conditions under which this information and our products are used. Therefore, each manufacturer should evaluate its final products to determine compliance with all relevant federal, state, and local regulations. Further, we can disclaim all liability concerning its customers' infringement of third party intellectual property, including, but not limited to, patents.

