

## PEKTOS TOMATO FIBER TF 25

**TOMATO FIBER TF 25 is the latest addition to our range of functional natural fibers.**

Intensive efforts have been made to test, compare and position this new fiber alongside our other commercially available fibers.

Through extensive testing, it was confirmed that this tomato fiber has various highly interesting properties that we do not see in other fibers to that extent. We, therefore, are convinced that **TOMATO FIBER TF 25** is a worthy addition to our portfolio.



**TOMATO FIBER TF 25** is now available in 2 grades:

- **TOMATO FIBER TF 25 C**  
Fine grade, 150 micron
- **TOMATO FIBER TF 25 E**  
Coarse grade, 500 micron

We are excited to publish our to-date findings, evaluations and assessments in this ADS (Application Data Sheet) to provide interested parties, customers and users with valuable tips and information to help them use **TOMATO FIBER TF 25** sensibly and get the maximum benefit.

This ADS will also be supplemented as new findings and recommendations become known.

As a standard procedure, our fibers are first evaluated in the usual test arrangement:

### 1. Swelling test:

50 ml graduated cylinder  
57 g water + 3 g TF 25 E (5%)  
Addition without stirring.  
Standing time: 24 h

### 2. 5% and/or 3% suspension in water (ambient temp.)

15 g (9 g) fiber  
285 g (291 g) water

- a. Behaviour during addition.
- b. Ease of mixing and stirring behaviour, lumping tendency.
- c. Sheared/high-speed mixed with Ultra-Turrax for 30, 60 and 120 seconds.



## RESULTS:

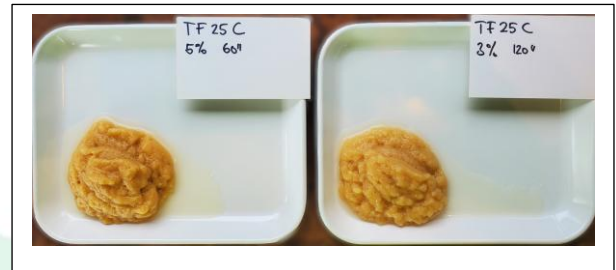
### 1. Swelling test

**TOMATO FIBER TF 25 C** and **TF 25 E** can be added to water and other low-viscosity systems without vigorous stirring; They do not tend to form lumps, distribute and sink quickly and then swell slowly and to a limited extent.

After 24 h standing time, both fibers expanded approximately 4 times. The viscosity remained virtually unchanged.



**TOMATO FIBER TF 25 C, fine grade**



**2. 5% suspension shearing test (or 3% if viscosity development is too strong and fast)**

Note: our fibers are usually evaluated after 30, 60 and 120 seconds of shearing.

**TOMATO FIBER TF 25 E, coarse grade**



a. **TOMATO FIBER TF 25 C** needs more time to absorb water than **TF 25 E**, but develops a paste-like consistency still quite quickly and efficiently under shear.

There is little difference between a 3% suspension sheared for 120 seconds and a 5% sheared for 60 seconds.

- b. The texture of the paste reminds of apple paste/sauce. It is soft with a very smooth mouthfeel and has some syneresis.
- c. Colour of the paste: medium reddish-brown with a notable yellow tinge.
- d. A few black spots are visible.
- e. Odour: fruity.
- f. Taste: Slightly sweet and sour with an umami note.

a. **TOMATO FIBER TF 25 E** absorbs water quickly, easily under shear, and promptly develops a paste-like consistency.

There is virtually no difference between a 3% suspension sheared for 60 seconds and a 5% sheared for 30 seconds.

- b. The texture of the paste reminds of apple paste/sauce. It is soft and fibrous but without any sandiness and has some syneresis.
- c. Colour of the paste: medium reddish-brown with a notable yellow tinge.
- d. A few black spots are visible.
- e. Odour: fruity.
- f. Taste: Slightly sweet and sour with an umami note.

These findings, impressions and experiences in its application lead us to the assessment and our belief that **TOMATO FIBER TF 25** is excellently suited for viscosity, water binding, thickening, stabilization of fruit, vegetable, delicatessen and processed meat products of all kinds.

Its functionality makes it appear as a logical, if not ideal, addition to tomato paste/sauce, in dressings, marinades, sauces, soups, stocks, broths, and processed meat products, but also baked goods, desserts, ice cream, fruit preparations and confectionery.