Clean Label, Function, Performance, Sustainability

How plant fibers replace and complement traditional ingredients without compromise.

PEKTOS plant fibers aim to match or complement conventional thickeners and stabilizers while keeping ingredient lists short and natural.








PEKTOS AG
Know-How & Experience

PEKTOS AG

Know-How & Experience

Functional Food Fibers & Blends

Blending & Packaging








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.

Market trends that drive our Business

- Gut health is one of the biggest trends in food and beverage, and gut-friendly foods and beverages are set to dominate sales this year.
  - https://www.foodnavigator.com/Article/2025/02/03/gut-health-what-consumers-want-in-2025
- Plant-based texturisers in plant-based formulations.
  - https://www.foodnavigator.com/News/Promotional-features/the-role-of-texturizers-in-plant-based-food-development/
- Sustainability.
  - https://www.foodnavigator.com/Article/2025/02/14/do-consumers-still-care-about-sustainability/
- Organic, Natural, E-Nr. Free, Kosher, Halal.
  - Organic food and beverage sales rising fast
- Long-term, sustainable, trusted co-operation with all supply chain participants.
- Cost / Cost-in-Use remains an issue and will become more and more important.
- Investment in people (work-life balance) and technology.

PEKTOS AG – *Market Offer*

- NATURAL FIBERS
  - Beet Fiber
  - Carrot Fiber
  - Citrus Fiber
  - Apple Fiber
  - Tomato 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.

PEKTOS AG – *Fiber portfolio*

PEKTOS AG
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Functional Fibers Portfolio and Comparison	v5, FEB 2025								
Product	**APPLE FIBER**	**CARROT FIBER**	**CITRUS FIBER**			**SUGARBEET FIBER**		**TOMATO FIBER**	
Fiber Type / Source	de-juiced apples, apple pomace	de-juiced carrots, carrot pomace	citrus peels			sugarbeet pulp after sugar extraction		tomato pulp	
Tradename	PEKTOS APPLE FIBER AF 3 C	PEKTOS CARROT FIBER KF 15 C	PEKTOS CITRUS FIBER CF 1525 A	PEKTOS CITRUS FIBER CF 1525 C	PEKTOS CITRUS FIBER CF 2535 D	PEKTOS BEET FIBER BF 5	PEKTOS BEET FIBER BF 10	PEKTOS TOMATO FIBER TF 25 C	PEKTOS TOMATO FIBER TF 25 E
						grades: A,C,E,G,H,Flake	grades: A,C		
% Dietary Fiber (average values)	> 60 %	≥ 60 %	> 70 %	> 70 %	> 75 %	≥ 70 %	≥ 70 %	≤ 50 %	≤ 50 %
% insoluble	> 50 %	≥ 40 %	> 35 %	> 35 %	> 50 %	≥ 52 %	≥ 52 %	≤ 35 %	≤ 35 %
% soluble	≤ 10 %	≥ 18 %	> 35 %	> 35 %	> 20 %	< 18 %	< 18 %	≤ 15 %	≤ 15 %
Carbohydrates, total	< 23 %	≤ 22 %	< 11 %	< 11 %	< 2 %	≤ 3.0 %	≤ 3.0 %	< 15 %	< 15 %
Carbohydrates, sugars		≤ 21 %	< 2 %	< 2 %	< 2 %	≤ 2.5 %	≤ 2.5 %	< 15 %	< 15 %
Protein	< 5 %	< 7 %	< 7 %	< 7 %	< 6 %	< 8 %	< 8 %	< 24 %	< 24 %
pH value (1% in water)	3.0 - 5.0	4.5 - 6.5	3.0-5.5	3.0-5.5	4.0-5.5	4 - 6	5.0 - 6.8		
Minerals, ash	< 3.0 %	≤ 5.0 %	≤ 5.0 %	≤ 5.0 %	≤ 5.0 %	≤ 5 %	≤ 5 %	< 10 %	< 10 %
Functionality									
Viscosity (hot or cold)	no significant viscosity	hot & cold viscosity	medium hot & cold viscosity	medium hot & cold viscosity	hot & cold viscosity	low hot & cold viscosity	low hot & cold viscosity	low hot & cold viscosity	low hot & cold viscosity
Water Binding Capacity WBC (g H_2O per g of fibre)*	3 - 4	approx. 15	10 - 15	10 - 15	≥ 25	3.5 - 6	7 - 10	15 - 20	15-20
Swelling Capacity SC (volume in ml per g of sample)**	n/a.	30 - 40	n/a	n/a	n/a	n/a	n/a	n/a	n/a
Oil binding capacity (g oil per g of fibre)	n/a	4	4	4	4	4	4	4	4
Particle size	max. 5% > 0.150 mm	min. 70% < 0.250 mm	max 10% > 0.070 mm	max 5 % > 0.150 mm	min 95 % < 0.250 mm	superfine to flake	superfine & fine	max 5 % > 0.150 mm	max 5 % > 0.500 mm
Solubility	weak	partly soluble	partly soluble	partly soluble	partly soluble	partly soluble	partly soluble	partly soluble	partly soluble
Processing tolerance	stable	stable	stable	stable	stable	stable	stable	stable	stable
Gelling effect (usually shearing necessary)	weak gel >60Bx and pH <3.2	no gel	gels at >55Bx and pH <3.5	gels at >55Bx and pH <3.5	gels at >55Bx and pH <3.5	no gel	no gel	no gel	no gel
Emulsion capacity	n/a	supporting	supporting	supporting	supporting	supporting	supporting	supporting	supporting
Clarity/sheen/opacity in finished product	opaque, brownish	opaque, whitish	opaque, yellow tinge	opaque, yellow tinge	opaque, yellow tinge	cloudy, turbid	cloudy, turbid	cloudy, turbid	cloudy, turbid
Cold water swelling/dispersibility	yes	yes	yes	yes	yes	yes	yes	yes	yes
Film Forming properties	no	no	no	no	no	no	no	no	no
Free flow agent	no	(yes)	yes	(yes)	(yes)	(yes)	(yes)	(yes)	(yes)
Sensory Properties									
Mouthfeel in dispersion	slight pulpiness, sandiness	pulpy, smooth	pulpy, smooth	pulpy, smooth	pulpy, smooth	pulpy, slightly gritty	pulpy, slightly gritty	non-fibrous, smooth, pasty	fibrous, pulpy, pasty
Taste	fruity, typical apple	sweetish, bland	fruity, bland	fruity, bland	fruity, bland	typical	typical	sweet, umami	sweet, umami
Colour	light brown	beige - light orange	beige to off-white	beige to off-white	beige to off-white	beige-grey	beige-grey	yellow-reddish	reddish-brown
Transparency (1% dispersion in water)	low, turbid, light brown	turbid	turbid	turbid	turbid	turbid	turbid	turbid	turbid
Specification details									
Labelling, declaration	apple fiber, fruit fiber, plant fiber	carrot fiber, vegetable fiber, plant fiber	citrus fiber, fruit fiber plant fiber			sugar beet fiber, vegetable fiber		tomato fiber, vegetable fiber, fruit fiber	
Country of origin	Switzerland	Germany	Switzerland / Germany		Switzerland / Germany	Switzerland/Germany		Switzerland	
HS-Code	4706.9100	0712.9089	1302.3900		1302.3900	2303.2090		0712.9089	
Organic certification	certified, BIO quality available	certified, BIO quality available	certified, BIO quality available		no	certified, BIO quality available		no	
GM status	non-GMO	non-GMO	non-GMO		non-GMO	non-GMO		non-GMO	
Allergen status	allergen free	allergen free	allergen free		allergen free	allergen free		allergen free	
Gluten-free	< 20 ppm	< 20 ppm	< 20 ppm		< 20 ppm	< 20 ppm		< 20 ppm	
Halal certified	certified	certified	certified		certified	certified		certified	
Kosher certified	certified	certified	certified		certified	certified		certified	
USP Grade	no	no	no		no	no		no	
Pack size	25 kg bags	12.5 kg bags	20 kg bags		20 kg bags	A - G: 22kg H: 14kg, Flakes: 16kg bags Big Bags available on request	22 kg bags	25 kg bags	
Best before, months after production date	24	24	24			36		36	

* Method Water Binding Capacity (WBC): 0.8g sample is mixed with 9.2g water, let stand for 24h, the centrifuged at 3,000rpm for 10 min. The supernatant is weighed off, then the WBC calculated as x g of water per g of fibre.

** Method Swelling Capacity (SC): modified method of Rosell, Santos & Collar (2009). One gram of sample is mixed with 40 ml dist. water with light agitation/panning (no mechanical shearing or stirring), then allowed to hydrate for 24 h at 25 °C ± 1 °C. The volume of the sample is recorded after 24 h. SC is expressed as ml/gram of sample.

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

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 Switzerland and/or 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 D – *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 firm, 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

TOMATO FIBER TF 25 – *facts*

- **PEKTOS TOMATO FIBER TF 25** is produced from fresh tomato pulp in the growing region.
- **TOMATO FIBER TF 25 C** : fine particle size, 150 micron (100 Mesh)
- **TOMATO FIBER TF 25 E** : coarse particle size, 500 micron (35 Mesh)
- 100% pure and undiluted Tomato Fiber, for excellent performance in nutritional applications.
- Produced (polishing/purification, milling, sifting, standardization and testing) and packed in Switzerland.
- High dietary fiber content (approx. 50%), ratio of soluble fiber approx. 15%).
- Clean-label, E-No. free.
- Labelled as tomato fiber, plant fiber, fruit or vegetable fiber.
- Medium-fine, reddish-brown powder, weak typical flavour.
- Gluten-free (< 20ppm)
- Non-GMO
- GRAS
- Kosher, Halal

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 Switzerland.
- 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, Halal

APPLICATIONS

New Recipes and Application Information are continuously being developed and made available to download from our website as a useful source of inspiration for product development.

- Delicatessen, Fine Food, Sauces
- Bakery
- Beverages
- Convenience Food & Commercial Kitchens
- Cereals, Bars, Snacks
- Dairy
- Processed Meats
- Ice Cream, Sorbets, Water Ice
- Plant-based Meat and Dairy Alternatives
- Health Food and Supplements

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