

## PRODUCT DATA SHEET

# PEKTOS TOMATO FIBER TF 25

### Origin, Raw Material, Production

**PEKTOS TOMATO FIBER TF 25** is

- Pure, undiluted, 100% Tomato Fiber.
- It is made from fresh tomato pulp in the growing region.
- Produced (polishing/purification, milling, sifting, standardization) and packed in Switzerland.

### 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 TOMATO FIBER TF 25** is natural, gluten-free (EU limit < 20ppm), and multi-functional dietary fiber suitable for various food products through its high fiber content, high water-binding and moisture retention capacity as well as the texture, colour and flavour it creates and provides.

**PEKTOS TOMATO FIBER TF 25** is a free-flowing medium-fine powder with a reddish-brown or yellow-reddish colour and a weak but typical flavour (fruity, sweet, umami).

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

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

**PEKTOS TOMATO FIBER TF 25** is fairly rich in insoluble and soluble fiber.

Total dietary fiber content: approx. 50 %  
of which soluble: approx. 15 %  
of which insoluble: approx. 35 %

The additional treatment by gently grinding (polishing) the tomato pomace improves functionality due to an expanded fiber matrix and improved water binding capacity (WBC).

The WBC of **PEKTOS TOMATO FIBER TF 25** is 15 – 20 g water/1 g fiber with mechanical treatment (for instance, by high-speed mixing).

Adding to water, liquids or liquid products with only a little mixing will keep the product's viscosity low and delays the viscosity effect until the product is heated and sheared/stirred/mixed.

**PEKTOS TOMATO FIBER TF 25** dispersions in water with subsequent high-speed mixing display a soft, pasty, stable texture with some syneresis. The mouthfeel is smooth without noticeable sandiness.

- **PEKTOS TOMATO FIBER TF 25 C**, the fine grade, creates a non-fibrous, smooth and pasty texture.
- **PEKTOS TOMATO FIBER TF 25 E**, the coarse grade, creates a fibrous, pulpy and pasty texture.

In food systems with free water, **PEKTOS TOMATO FIBER TF 25** creates viscosity, texture, and body and enhances flavour and taste; it binds water and shows good process stability (heat, pH, salt, shear, freeze/thaw stability).

It is an excellent addition to gelling and thickening agents, stabilizers, and emulsifiers.

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### Applications and benefits

- **Sauces, marinades, dressings**
  - Thickener
  - Binder
  - Texture provider
  - Tomato paste extender
- **Meat products**
  - Juiciness
  - Colour provider
  - Stabilizer
  - Flavour enhancer
  - Water binder
- **Bakery products**
  - Gluten-free bread and cakes
  - Fiber enrichment
  - Colour provider
  - Yield increase and freshness prolongation
- **Fruit and vegetable preparations**
  - Texture and mouthfeel optimization
  - Colour and flavour provider
  - Thickening
- **Health Food, Nutraceuticals, and Supplements**
  - Fiber supplement
  - Soluble and insoluble fiber source
  - Slimming and weight management
  - Digestion improvement
- **Spice blends, seasonings, toppings, and coatings**
  - Colour and flavour provider
  - Texture improvement
  - Viscosity adjustment
  - Oil uptake reduction
- **Feed and Pet Food Ingredient**
  - Source of antioxidant compounds including  $\alpha$ -tocopherol (vitamin E), lycopene, folate, vitamin C,  $\beta$ -carotene, phenolics and flavonoids.

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