

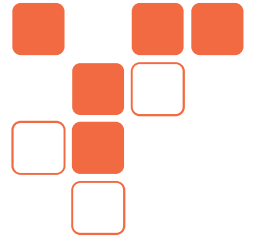
Vegetable Fibers

- Dried pulp from pectin production

- ✓ High water retention 1:8 - hot or cold
- ✓ Improved cooking yield - less shrinkage
- ✓ Adds texture and juiciness
- ✓ Fiber enrichment - for nutritional claims
- ✓ Plant based
- ✓ Allergen-free
- ✓ Clean label
- ✓ Non-GMO
- ✓ Halal & Kosher – on request



Denico[®]
Food Ingredients



DenFiber series

DenFiber are vegetable fibers derived from pectin production. Our fibers can be used in a wide range of applications and is mainly used for its high capacity to bind water and oil, resulting in stable products.

In meat and fish products as well as meatless products DenFiber provides texture, reduced drip loss, higher yield, and freeze/thaw stability. Furthermore, in bakery DenFiber can replace fat/egg and contribute to retaining moist, improve texture, juiciness and reduce crumbling. DenFiber can likewise be used in dairy, dressings, mayonnaise and ketchup as thickener, yield enhancer and for syneresis control.

When using DenFiber in applications you will be able to obtain cost savings, stable products, and higher fiber content.

Product Name		Applications	Ratio in Water	Direct addition, %
DenFiber PFR 200 11.633		Pale fiber suitable for sausages, chicken nuggets, coldcuts, meatless products, bakery, dairy and dressings, soups & sauces.	1:8	0,5 - 3
DenFiber PFNR 200 11.634		Dark fiber suitable for sausages, beef burger patties, coldcuts, meatless products, bakery, dairy and dressings, soups & sauces.	1:8	0,5 - 3



Grow your business with us

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