

# HI-FIBRE 115

## VEGETABLE FIBER

An innovative added-value fiber of natural origin with high water-binding capacity and cold gelling properties.



### PRODUCT CHARACTERISTICS

- High water-binding capacity
- 1 part of fiber binds up to 20 part of water
- Increases softness/freshness
- Gelling capacity in cold and hot conditions
- Provides stability, viscosity and gel formation
- Freeze/thaw stability
- Cryoprotectant effect
- Yield increasing

### OTHER FEATURES

- Enhanced gluten plasticity
- Moisture retention and shelf-life extension
- Neutral organoleptic properties
- Reduced moisture migrations between layers (in complex systems)

### DOSAGE & EXAMPLES

According to GMP and final application, some examples:

- To stabilize pizza topping: 0,3-0,7%
- To give freshness to bakery products: 0,2-1% (on the flour)
- To give freshness to gnocchi: 0,15%
- To prevent water loss during thawing in frozen buns: 0,7-1% (on the flour)
- To reduce ice crystal size in frozen desserts: 0,5-1%

### GO-TO-MARKET ADVANTAGES

- Gluten-free
- Allergen-free
- Without food additives
- Clean label
- Cost-in-use advantages

### TYPICAL APPLICATIONS

- Conventional bakery
- Gluten-free bakery
- Sponge cakes
- Croissants and brioches
- Piadina and tortillas
- Gnocchi
- Frozen buns
- Cheese analogues
- Fillings (savory and sweet)
- Pizza toppings
- Desserts
- Sorbets and ice cream
- Vegan meat analogues



In this picture we show the difference of the water binding properties between a typical insoluble cellulose fiber and Hi-Fibre 115.



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**INQUIRIES?**  
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