

HI-SMOOTH

VEGETABLE FIBER

An added-value flaxseed fiber with similar qualities as hydrocolloids, physically treated to create high solubility in water.

HI-SMOOTH works in both conditions, hot and cold, as well as in low and high pH and salt concentrations.



PRODUCT CHARACTERISTICS

- Texturizer and thickening agent
- Stabilizing properties
- Suspending agent
- Emulsifying properties
- Stabilizer and water binder
- Highly soluble/dispersible in water

OTHER FEATURES

- Neutral in taste and color
- Possible replacement of Locust Bean Gum, Xanthan Gum, Carrageenans (k-, i-, λ-), Gellan Gum
- High water-binding properties and oil entrapment capacity
- Foam stabilizer

DOSAGE & EXAMPLE

- Low dosages starting from 0,2% according to GMP and final application

HI-SMOOTH
GEL EXAMPLE 1:20



GO-TO-MARKET ADVANTAGES

- Clean label
- Based on ingredient of natural origin
- Allergen-free
- GMO-free - no Novel Food
- Additive replacement
- Consumer friendly labeling: vegetable fiber (flaxseed)

TYPICAL APPLICATIONS

- Ice cream and Gelato
- Egg replacer
- Sorbet
- Beverages and Smoothies
- Conventional and gluten-free bakery
- Ready meals
- Sauces
- Batter mix
- Processed meat analogues



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INQUIRIES?
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Release: 10/2024