

MELTEC®

VEGETABLE FIBER

Innovative patented product: semi-solid ingredient for sugar and syrup replacements. Based on ingredients of natural origin: vegetable fibers from legumes and cereals. Product structure is long and thick due to its fibrous nature. Contains both, soluble and insoluble fibers.

OTHER FEATURES

- Neutral in taste & odorless
- No sandy mouthfeel
- Not a sweetener
- No sugar (<1%)
- Low calories
- No Maillard reaction
- 70-75% vegetable fibers (≈66% dietary fibers)



PRODUCT CHARACTERISTICS

- 30% sugar replacement virtually in all applications
- Humectant
- Additive replacement (i.e. Sorbitol, Glycerin)
- Texturizer
- Binding agent
- Cryoprotectant & effect on freezing point
- Thickener
- Bulking agent

GO-TO-MARKET ADVANTAGES

- Low sugar (<1%)
- Fiber content increase
- Clean label
- Additive-free
- Additive replacement
- GMO-free
- Consumer friendly labeling: vegetable fibers (from legumes and cereals)
- Made in Italy (by HIFOOD)

DOSAGE

- 1 to 10% depending on final product and process

Nutritional facts MELTEC® Serving size 100g	
Energy	160 Kcal / 660 KJ
Dry substances	≥ 74,0%
Moisture	≤ 26,0%
Carbohydrate	≈ 6,0%
<i>of which sugar</i>	< 1%
Dietary Fiber	≈ 66,0%
Proteins (Nx6,25)	≈ 2,0%
Fat	< 1,0%
<i>of which saturated</i>	< 0,5%
Salt	< 0,1%
Ashes / Minerals	< 2,0%

TYPICAL APPLICATIONS

- Bakery
- Sweet bakery/cakes
- Fillings
- Bars
- Confectionery
- Ice cream
- Sauces
- Toppings
- Sugar-free glue for coatings (e.g. spices, small seeds, breadcrumbs, special batters)
- Neutral stabilizer for margarine
- Many others yet to be discovered...



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INQUIRIES?
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