

SANACEL®

Company and product profile

Healthy & functional dietary fibre solutions

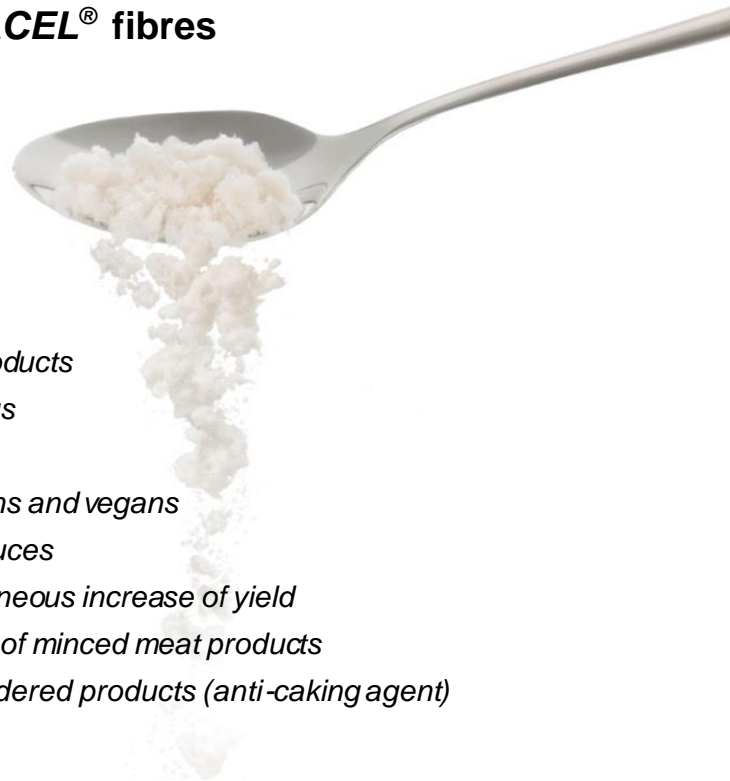
The **SANACEL®** fibre range provides natural dietary fibres concentrates, complex fibres and fibre blends which offer various health benefits.

With a dietary fibre content up to 97% **SANACEL®** fibre concentrates are able to enhance satiety, stimulate the bowl movement and improve the wellbeing of the gut. According to the European legislation it is recommended to claim fibre enriched products (≥ 3 g dietary fibres/ 100g food) and products rich in fibre (≥ 6 g dietary fibres/ 100g food) on the product packaging.

Further to their nutritional value all **SANACEL®** fibres are incredibly functional. Besides a high water and oil binding capacity their functionality enables further positive technological effects. Especially with our fibre blends **SANACEL® add** food innovations know no limits. Please feel free to contact us for further information and support.

Motivations for the application of **SANACEL®** fibres

- ✓ *extension of freshness of bread or cakes*
- ✓ *reduction of breakage in cookies or wafers*
- ✓ *improvement of freeze-thaw stability*
- ✓ *allergen free or sugar free foods*
- ✓ *fat replacement in cakes or meat products*
- ✓ *clean labeling without E numbers*
- ✓ *increase of stability and quality of extruded products*
- ✓ *prevention of water- and oil separation in fillings*
- ✓ *improvement of injection processes*
- ✓ *development of meat substitutes for vegetarians and vegans*
- ✓ *increase of viscosity in dressings, soups or sauces*
- ✓ *texture enhancement in sausages and simultaneous increase of yield*
- ✓ *reduction of cooking losses and fat separation of minced meat products*
- ✓ *enhancement of the flowability of spices / powdered products (anti-caking agent)*



About CFF

Located in Germany CFF GmbH & Co. KG is responsible for the development, production and worldwide sales of natural dietary fibres. Founded in 1977 CFF distributes cellulose products from Ilmenau into more than 70 countries around the world. Within the business unit Nature the CFF division Food is joined by the divisions Filtration, Pharma, Animal Nutrition as well as Personal & Home Care.

Since 2018 CFF Belgium N.V. is part of CFF alliance. They manufacture highly functional fibres for food and industrial applications at its manufacturing site in Temse, Belgium. The well-known fibre products from Belgium are provided under the well-established CFF brand name **SANACEL®**.

This information about our products and their potential application are based on our knowledge and practical experience. We exclude all liability for any use of this information. Results can be influenced by many different factors (among others, materials and process sequences). Therefore we recommend individual trials. You are welcome to contact us with any questions you may have.



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natural



sustainable



allergen free



vegan



GMO free



The product range

We combine the nutritional value of our natural fibre with their beneficial technological properties. Within our **SANACEL®** fibre range we offer insoluble fibre concentrates, complex fibres and functional fibre blends.

Fibre concentrates

SANACEL® cellulose – powdered cellulose

SANACEL® wheat – wheat fibre

SANACEL® oat – oat fibre

SANACEL® bamboo – bamboo fibre

SANACEL® sugarcane – sugarcane fibre



Advantages:

- ✓ highly pure & white / beige fibre powders
- ✓ odourless & tasteless
- ✓ temperature stable & pH stable
- ✓ high water and oil binding capacity
- ✓ available in different fibre lengths and functionalities
- ✓ positive effect on postprandial glucose levels and weight management

Complex fibres

SANACEL® apple – apple fibre

SANACEL® citrus – citrus fibre

SANACEL® potato – potato fibre

SANACEL® pea – pea fibre



Advantages:

- ✓ contain soluble and insoluble fibre and other natural components
- ✓ very high water and oil binding capacity
- ✓ thickening properties
- ✓ water binding can be increased by shearing or heating processes
- ✓ typical aroma & flavour

Functional fibre blends – technological multi-talents

SANACEL® add – fibre blends

Advantages:

- ✓ accurate blends of complex and insoluble dietary fibre
- ✓ no limitations in the food applications
- ✓ developed according to individual product requirements, recipe guidelines or targets



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