

Fibrean[®]

The natural solution to improve
the texture of your formulations.



Looking for a natural alternative to improve texture or stabilise your products? If you haven't yet found the perfect ingredient for the perfect *mouthfeel*, **Fibrean®** is just what you need.

This 100% natural, multifunctional plant fibre blend is designed for a wide variety of applications in the food industry.

We select, analyse and combine fibres from different parts of the world to maximise their functionality and adapt them to the specific needs of your product.

With **Fibrean®**, you will be able to:

- Naturally thicken, stabilise and enhance texture
- Reduce sugars and fats without compromising quality
- Substitute E-coded additives and offer allergen-free alternatives

Harness the potential of fibre and transform your developments with a versatile, efficient and clean label solution.



Texturising fibres

Benefits and properties:

- Fat reduction and nutritional fibre intake
- Natural texturisers with high water-holding capacity
- They provide viscosity and stability, stable to thermal processes and pH variations.

Range of solutions

Fibrean	Type of fibre	WHC	Granulometry	Flavour	Colour
Fibrean PS100*	99% psyllium fibre	1:40	<150 microns	Neutral	Cream-white
Fibrean CT80	Citrus fibre	1:20	<250 microns	Neutral	Cream-white
Fibrean CT200	Citrus fibre	1:20	<100 microns	Neutral	Cream-white
Fibrean PF100	Pea fibre	1:4 -1:6	<150 microns	Smooth	Cream-white
Fibrean PF40	Pea fibre	1:6 -1:8	<400 microns	Smooth	Cream-white
Fibrean BF30	Bamboo fibre	1:5	<32 microns	Neutral	White
Fibrean BF90	Bamboo fibre	1:7	<90 microns	Neutral	White
Fibrean GL/Vs/TX	Synergistic, optimised and tailor-made combinations of texturising fibres				

* Also available in organic version



Soluble fibres

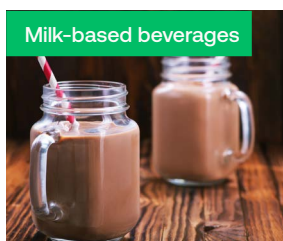
Benefits and properties:

- Fat and sugar reduction
- Nutritional fibre supply
- Syrups with high wetting power as polyol substitutes
- High solubility
- Improve creaminess and mouthfeel

Range of solutions

Fibrean	Type of fibre	Richness	Appearance	Flavour	Colour
Fibrean HS100	Soluble fibre (Inulin)	90%	Turkey	Slightly sweet	White
Fibrean FO60	Fructooligosaccharide	60%	Syrup	Slightly sweet	Light yellow
Fibrean FO75	Fructooligosaccharide	75%	Syrup	Slightly sweet	Light yellow
Fibrean FO95	Fructooligosaccharide	95%	Turkey	Slightly sweet	White
Fibrean PLD	Polydextrose	90%	Turkey	Neutral	Cream-white
Fibrean PLD-L	Polydextrose	70%	Syrup	Neutral	Light yellow
Fibrean IM90	Isomalto-oligosaccharide	90%	Turkey	Sweet	White
Fibrean IM90-L	Isomalto-oligosaccharide	75%	Syrup	Sweet	Colourless

Applications in all types of food





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