

Fibrean[®]

Multifunctional vegetable
fibres 100% natural



Nature offers a wide variety of fibres found in fruits, vegetables, cereals, pulses and other plants. Some of these fibres have complex structures that confer excellent technological properties for the food industry. These include the ability to gel, thicken, emulsify, sweeten, texturise or retain liquids.

Our technical team identifies, studies and combines fibres from all over the world in order to optimise their functional properties. From this effort in R&D&I, Fibrean has emerged as natural solutions to reduce sugars and fats, as an alternative to certain allergens or to replace E-coded additives. Our solutions are divided into the following families:

Texturising fibres & Soluble fibres

Fibrean provides the food industry with a natural, technologically innovative and healthy alternative.



Texturising Fibres

Advantages and Properties:

- Fat reduction
- Nutritional fibre
- Natural texturisers
- High water retention capacity
- Provide viscosity and stability
- Stable to thermal processes and pH variations

Range of solutions

| Fibrean | Fibre Type | WHC | Granulometry | Taste | Colour |
|----------------|---|----------|--------------|---------|-------------|
| FIBREAN PS100* | Psyllium fibre 99% | 1:40 | <150 micras | Neutral | White-cream |
| FIBREAN CT80 | Citrus fibre | 1:20 | <250 micras | Neutral | White-cream |
| FIBREAN CT200 | Citrus fibre | 1:20 | <100 micras | Neutral | White-cream |
| FIBREAN PF100 | Soybean fibre | 1:4 -1:6 | <150 micras | Soft | White-cream |
| FIBREAN PF40 | Soybean fibre | 1:6 -1:8 | <400 microns | Soft | White-cream |
| FIBREAN BF30 | Bamboo fibre | 1:5 | <32 micras | Neutral | White |
| FIBREAN BF90 | Bamboo fibre | 1:7 | <90 micras | Neutral | White |
| FIBER MIXES | Synergistic and customised combinations of texturising fibres | | | | |

(*) Also available in organic version

Soluble Fibres

Advantages and Properties:

- Reduction of fats and sugars
- Nutritional fibre supply
- Syrups with high wetting power as polyol substitutes
- High solubility
- Improve creaminess and mouthfeel

Range of solutions

| Fibrean | Fibre Type | Wealth | Aspect | Taste | Colour |
|----------------|--------------------------|--------|--------|----------------|--------------|
| FIBREAN HS100 | Soluble fibre (Inulin) | 90% | Powder | 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% | Powder | Slightly sweet | White |
| FIBREAN PLD | Polidextrose | 90% | Powder | Neutral | Cream-white |
| FIBREAN PLD-L | Polidextrose | 70% | Syrup | Neutral | Light yellow |
| FIBREAN IM90 | Isomalto-oligosaccharide | 90% | Powder | Sweet | White |
| FIBREAN IM90-L | Isomalto-oligosaccharide | 75% | Syrup | Sweet | Colorless |

Applications in all types of foodstuffs





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