



Nordic Sugar
Member of Nordzucker Group

fibrex[®]

Bakery

Fibrex[®], the natural fibre in the bakery, prolongs freshness and enhances softness of bread and prevents frozen dough from drying out.





Bakery



Enhancing softness

In bakery applications the water holding capacity (WHC) of Fibrex is 3-3.5g water/1g Fibrex. The WHC is thermostable and the water will be retained both during and after baking. Increased moisture in the bread delays staling and the softness of bread is prolonged. Calculated on the flour weight, mix 0.5-2% Fibrex directly into the dough and add 3-3.5g extra water/1g Fibrex. In white bread, sponge cakes and sweet baked goods less crumbling and longer shelf life will be obtained. In pizza bases and pastry Fibrex will improve processability of the dough. The exact amount of Fibrex and the ratio of Fibrex to water will depend on the specific application and the recipe.

Frozen dough

As the WHC is unaffected by temperature Fibrex works especially well in frozen dough and bake off products. Fibrex will prevent frozen dough from drying out thereby reducing freeze burns and crackling.

High fibre bread

With Fibrex it is possible to create soft and tasty high fibre bread. The amount of bran can be increased when Fibrex is added and, because of the high fibre content in Fibrex, Fibrex will help to increase the total fibre content in the bread.

Fibrex works in your bread

Fibrex is suitable for all kinds of bread. A number of milled fractions are available, all suitable to enhance and prolong softness in a natural way and at the same time increasing the fibre content. The coarse fractions improve the bread structure and can be used as crust decoration. Furthermore, Fibrex improves the processability of the dough.

More advantages:

- Fibrex is, by nature, free from gluten and therefore a natural ingredient for gluten free products
- Fibrex, containing 73g fibre/100g, has a low calorific value
- Because of the high fibre content in Fibrex, Fibrex can be used for “low carb” and “low GI” bakery products.

For further information please see:

- Product information
- Application advice
- General product information.



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