



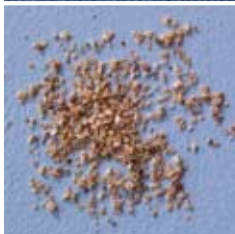
Fibrex

Fibrex 595

Fibrex 610

Fibrex 600

Fibrex 630



Key characteristics

- Fibrex is a natural dietary fibre produced from Swedish sugar beet.
- Fibrex contains 73 g dietary fibre/100 g, whereof 2/3 is insoluble and 1/3 soluble fibre.
- Fibrex has a high thermostable water holding capacity.
- Available in several particle sizes.
- By nature free from gluten.



Areas of application

- All types of bread from French bread to darker whole-meal products.
- Cookies and biscuits.
- Crisprolls and rusks.
- Soft bread, flat bread and pizzas.

Product advantages in application

- Fibrex prolongs shelf life of bread by its unique water holding capacity (WHC) of 3-3.5 g water/g Fibrex.
- Prevents crumbling in soft products.
- Improves porosity and mouthfeel of crisprolls.
- Gives better “snap and bite” to biscuits.

Product development

Nordic Sugar continuously strives to improve the quality and application of products. We like to work closely with the customers so they can achieve the best possible results to further improve their products.

Product advantages in production

- Fibrex prevents frozen dough from drying out.
- Better yield.
- Better processability of soft dough.
- Reduced shrinkback.

Storage recommendations

- Store dry at <65 % relative humidity.

Dosage for soft breads

Calculated on the flour weight, mix 0.5-2 % Fibrex directly into the dough and add 3-3.5 g extra water/g Fibrex.

Facts about production

After the sugar extraction, the beet pulp is dried under high temperature and pressure. The result is Fibrex, a dietary fibre with a natural balance between insoluble and soluble fibre.

Product facts (g/100 g)	Energy	Protein	Sugar	Fat	Dietary fibre	Minerals
Fibrex	266 KJ/63 kcal	9	5.5	0.5	73	4

The values in the table are indicative

