

Company and product profile

SANACEL®

Healthy & functional dietary fibre concentrates

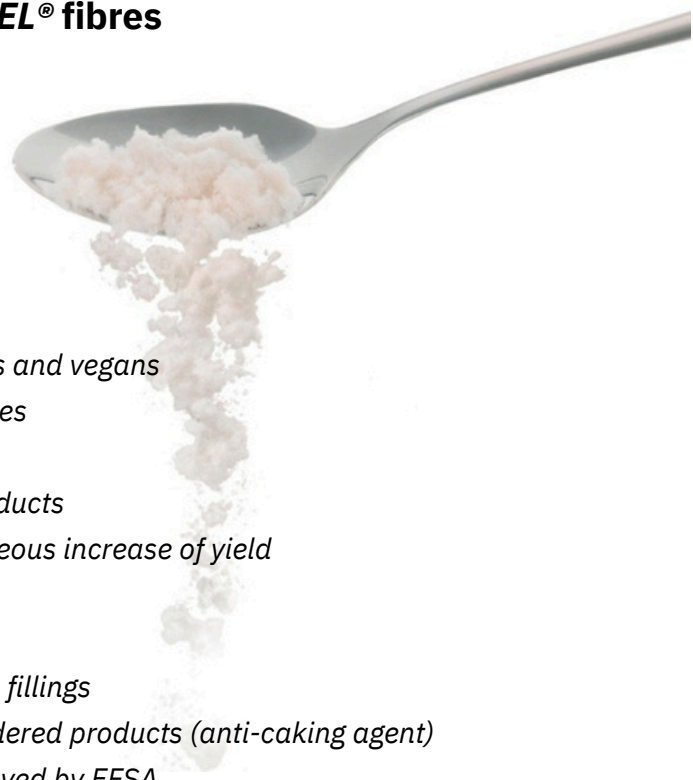
The **SANACEL** fibre range provides natural, insoluble and partly soluble dietary fibre concentrates which offer various health benefits.

With a dietary fibre content up to 97% **SANACEL**® fibres are able to enhance satiety, stimulate the bowel 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 **SANACEL**® fibres are incredibly functional. Besides a high water and oil binding capacity their functionality enables further positive technological effects.

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
- fat replacement in cakes
- clean labeling without E-numbers
- development of meat substitutes for vegetarians and vegans
- increase of viscosity in dressings, soups or sauces
- allergen free or sugar free foods
- increase of stability and quality of extruded products
- texture enhancement in sausages and simultaneous increase of yield
- reduction of cooking losses
- improvement of injection processes
- prevention of water- and oil separation in pasta fillings
- enhancement of the flow ability of spices / powdered products (anti-caking agent)
- product development with „health claim“ approved by EFSA



Especially with our fibre blends **SANACEL**® **add** food innovations know no limits. Please feel free to contact us for further information and support.

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 fibres from Gehren into more than 70 countries around the world. Within the business unit Nature the CFF division Food is joined by the divisions Filtration, Pharma, Feed & Pet food as well as Personal & Home Care.



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SANACEL®

The product range

We combine the nutritional value of our fibres with their beneficial technological properties. Within our fibre range we offer natural insoluble and partly soluble dietary fibre concentrates.

Insoluble fibres

SANACEL® – powder cellulose

SANACEL® wheat – wheat fibre

SANACEL® oat – oat fibre

SANACEL® bamboo – bamboo fibre

Technological properties:

- highly pure & white / beige fibre powders
- odorless & tasteless
- temperature stable & pH stable ingredients
- high water and oil binding capacity
- allergen free, GMO free, vegan
- available in different fibre lengths and functionalities



Fibres that naturally contain parts of soluble and insoluble fibres

SANACEL® AF – apple fibre

SANACEL® pot – potato fibre

SANACEL® betaG – barley fibre rich in beta glucan

Technological properties:

- thickening properties
- high water and oil binding capacity
- water binding can be increased by shearing or heating processes
- scientifically proven health benefits of soluble fibre
- prebiotic effect & positive impact on cholesterol and blood sugar levels (e.g. beta glucan)



Dietary fibre blends – technological multi-talents

SANACEL® add

Technological properties:

- accurate blends of soluble and insoluble dietary fibre
- combines the benefits of insoluble and soluble fibre
- regulation of the technological and nutritional properties of the final product
- developed according to individual product requirements, recipe guidelines or targets
- no limitations in the applications range

