



## Product information

# SANACEL<sup>®</sup> apple



### Description

**SANACEL<sup>®</sup> apple** is a fibre, which is made by a particularly gentle production from apple pomace. In total the pomace contains a large amount of dietary fibres <sup>(1)</sup>, including pectin. It also contains polyphenols <sup>(2)</sup>, particularly procyanidins and quercetin have a high antioxidant potential.

**SANACEL<sup>®</sup> apple** is directly produced after harvesting and has therefore limited seasonal availability.

### Nutritional properties

- soluble and insoluble fibre <sup>(1)</sup>
- contains 5 % pectin (soluble fibre)
- about 0.2 – 0.7 % total polyphenols <sup>(2)</sup> (especially quercetin glycosides)

### Technological properties

- viscosity-enhancing
- good water binding capacity

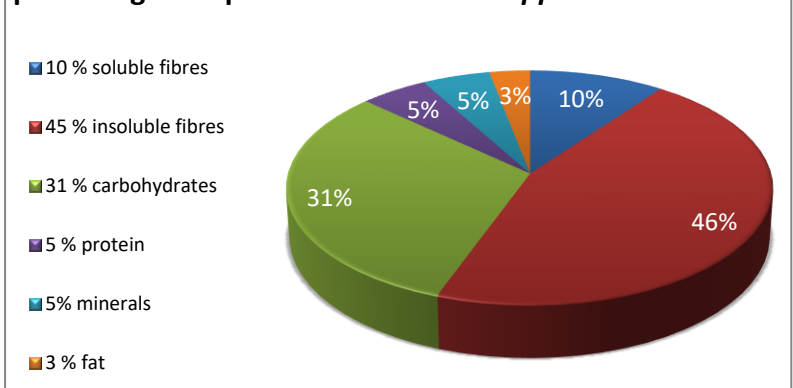
### Applications <sup>(3)</sup>

- bread and bakery products, especially rye bread
- cookies and crackers
- cereals, muesli, extruded bars
- fruit preparations

### Declaration <sup>(4)</sup>

simply as “apple fibre” (without E number)

percentage composition<sup>(5)</sup> SANACEL<sup>®</sup> apple



<sup>(1)</sup> For detailed descriptions, see the background information of dietary fibre.

<sup>(2)</sup> For detailed descriptions, see the background information of polyphenols.

<sup>(3)</sup> For detailed descriptions, see the application information of the individual product.

<sup>(4)</sup> Please consider the specific food regulatory terms and laws about the declaration of foods valid in your country.

<sup>(5)</sup> The values given are guidelines, since there are inevitably variations in the composition of the various raw materials.