



Product information

SANACEL® oat



Description

SANACEL® oat is a cellulosic and water insoluble fibre ⁽¹⁾, which is produced by a particularly gentle production from oat husk.

Nutritional properties

- insoluble fibre (1)

Technological properties

- white powder, odour- and tasteless
- inert to other substances
- temperature-resistant
- high water and oil binding capacity

Applications (2)

- mainly in baked goods
- for freshness, texture improvement, stabilisation, suitability as filler
- less functional types SANACEL® oat 300 and SANACEL® oat 50 are perfect for fat substitution and for calorie reduction or dietary fibre enrichment
- SANACEL® oat 30G granules are recommended particularly as anti-caking agent for powdered products and spice blends

Declaration (3)

simply as “oat fibre” (without E number)

Types

Types from CFF Ilmenau

SANACEL® oat 30
SANACEL® oat 30G
SANACEL® oat 50
SANACEL® oat 300
SANACEL® oat 90
SANACEL® oat 200

short

Types from CFF Temse

SANACEL® oat OF200N



long

(1) For detailed descriptions, see the background information of dietary fibre.

(2) For detailed descriptions, see the application information of the individual product.

(3) Please consider the specific food regulatory terms and laws about the declaration of foods valid in your country.