



Product information

SANACEL sugarcane



Description

SANACEL ^{*} *sugarcane* is an insoluble vegetable fibre(1) that is obtained through a particularly gentle production from parts of the sugarcane plant.

Nutritional properties

[] insoluble fibre(1)

Technological properties

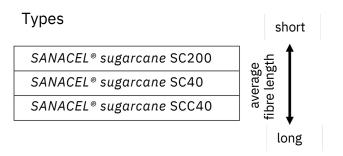
white powder, odour- and tasteless
inert to other substances
temperature-resistant
high water and oil binding capacity

Applications(2)

mainly in baked goods
 as a fat substitute, for calorie reduction or fibre enrichment
 freshness, texture improvement, stabilisation, filler

Declaration(3)

simply as "sugarcane fiber" (without E number; approved as Novel Food)



(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.

This information about our products and their potential application are based on our knowledge and practical experience. We exclude all liability for any use of this information. Results can be influenced by many different factors (among others, materials and process sequences). Therefore we recommend individual trials. You are welcome to contact us with any questions you may have. Version 2_2019 Page 1/1 09.12.2019