

**SANACEL**<sup>®</sup> Powdered Cellulose, Wheat Fibre, Oat Fibre  
**QUALICEL**<sup>®</sup> Bamboo Fibre



**Passionate about fibres**



**Optimised Fibre Applications in**

## **Fillings with Baking Stability**

**such as cream and fruit fillings**



### **Advantages**

- Dietary fibre enrichment
- Calorie reduction
- Increased baking stability for baked fillings (e.g. chocolate and fruit fillings)
- Reduced juice soaking in fruit
- Reduced leakage of the cake dough

**Optimised fibre applications made in Thuringia  
for industries all over the world.**

**SANACEL®** Powdered Cellulose, Wheat Fibre, Oat Fibre  
**QUALICEL®** Bamboo Fibre



Passionate about fibres



The use of CFF food fibres for the production of **baked fillings** and **cream and fruit fillings** maintains the typical product qualities. The use of short fibre types has a positive technological influence on various product qualities, improving the final product quality.

### Recommended Fibre Types:

- **SANACEL® wheat 30**
- **SANACEL® wheat 90**
- **SANACEL® oat 300**
- **SANACEL® 90**
- **QUALICEL® 40B**
- **QUALICEL® 90B**

### Dosage

- **1-3%**

### **SANACEL® and QUALICEL®**

*Dietary fibres are acquired from the fibre rich parts of various vegetable raw materials. The plant parts are cleaned and finely ground in several processing steps until the end product, an ultrapure, tasteless powder, is achieved.*

*The basic element of the dietary fibre concentrate is cellulose.*

### Processing

The fibres are added to the other ingredients at the beginning of the production process and intensively mixed. The fillings are then ready for immediate further processing.



CFF GmbH&Co.KG  
Arnstädter Str. 2  
D-98708 Gehren

Phone : +49 - (0)3 67 83 / 882-0  
Fax: +49 - (0)3 67 83 / 882-252

E-mail: [cff@cff.de](mailto:cff@cff.de)  
Internet: [www.cff.de](http://www.cff.de)



DIN EN ISO 9001:2000  
Zertifikat 01 100 035087