

SANACEL[®] Powdered Cellulose, Wheat Fibre, Oat Fibre
QUALICEL[®] Bamboo Fibre



Passionate about fibres



Optimised Fibre Applications in **Baked Goods**



Advantages

- Dietary fibre enrichment
- Calorie reduction
- Increase in dough yield due to high water binding capacity
- Improved dough stability
- Improved shelf life
- Improved freeze and thaw stability of frozen 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 neutral colour and taste of CFF natural fibres **SANACEL® wheat**, **SANACEL® powdered cellulose** and **QUALICEL®** make them particularly well suited to the production of white bread.

SANACEL® oat is ideal for dietary fibre enrichment of white and dark bread.

Recommended Fibre Types for Technological Purposes

- **SANACEL® wheat 150**
- **SANACEL® wheat 200**
- **SANACEL® 150**
- **SANACEL® 200**
- **QUALICEL® 150B**
- **QUALICEL® 200B**

Recommended Fibre Types for Nutritional-Physiological Purposes

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

Dosage

- 1-4%, based on flour
- Up to 6% to claim “rich in fibre”

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 mixer/kneader together with the other dry ingredients
- Extra water is added to avoid a dry end product



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
Internet: www.cff.de



DIN EN ISO 9001:2000
Zertifikat 01 100 035087

VisKe1.00707

SANACEL[®] Powdered Cellulose, Wheat Fibre, Oat Fibre
QUALICEL[®] Bamboo Fibre



Passionate about fibres



Optimised Fibre Applications in

Extruded Products

such as cornflakes, snacks



Advantages

- **Regular, fine pore structure**
 - Increase in breaking strength and abrasion resistance
- **Strengthened structure and improved crispiness**
 - Increased stability compared to standard products

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



Extruded products are foodstuffs based on flour and starch. Applying thermal and mechanical energy melts the starch and flour. This results in a high-viscous mass, which expands when it comes out of the nozzle. A lot of water is lost during this expansion, which forms dry, foamy products, such as as snacks or cereals.

Recommended Fibre Types

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

Dosage

- Recommended quantity between 0.5% and 2%

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 mixed together with the other dry ingredients at the beginning of the production process



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
Internet: www.cff.de



SANACEL[®] Powdered Cellulose, Wheat Fibre, Oat Fibre
QUALICEL[®] Bamboo Fibre



Passionate about fibres



Optimised Fibre Applications in

Biscuits and Crackers



Advantages

- **enriches fibre**
- **reduces calories**
- **reduces the stickiness and elasticity of the dough**
 - better process-stability of the dough when in machine
 - Improve the rheology of the waffle dough (the dough will be more homogenous)
 - better shape preservation of end products during baking
- **enhances stability of the end products**
 - reduces the formation of fissures on the product surface
 - increases the breaking strength and abrasion resistance
 - decreases moisture penetration of the end products
- **reduces dehydration of filled biscuits**

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



Biscuits/crackers belong to the sub-group of **long-life bakery products** and are distinguished by a low water content, meaning that they are relatively durable in contrast to other types of baked goods. However, problems can arise with breaking strength due to the low water content and occasionally there can also be a negative impact on the freshness of the end products. CFF dietary fibres can assist with this.

Recommended Fibre Types:

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

Dosage

- **1-6% dependent on the volume of flour**
- **technological effects even with an added 1% of fibres**

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

- In the manufacture of biscuits/crackers, the fibres are added together with the other dry ingredients, flour and/or farina, sugar, spices.



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
Internet: www.cff.de



ViKe1.00707

SANACEL[®] Powdered Cellulose, Wheat Fibre, Oat Fibre
QUALICEL[®] Bamboo Fibre



Passionate about fibres



Optimised Fibre Applications in **Waffle Products**



Advantages

- Improve the rheology of the waffle dough (the dough will be more homogenous)
- enhances waffle stability
- increases waffle weight
- creates a more flexible waffle sheet
- increases breaking strength and abrasion resistance
- decreases moisture penetration in the end product, in ice cream cones, for example

**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 CFF dietary fibres **SANACEL® wheat**, **SANACEL® oat**, **SANACEL® powdered cellulose** and **QUALICEL®** lend themselves to the **manufacture of waffle** products in particular due to the neutral colour and taste which they produce.

Recommended Fibre Types:

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

Dosage

- **1-4%, dependent on the volume of flour**
- **technological advantages even when 2% of fibres are added**

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 pre-mixture at the same time as the flour and the farina before being intensively mixed together.



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
Internet: www.cff.de



SANACEL[®] Powdered Cellulose, Wheat Fibre, Oat Fibre
QUALICEL[®] 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
Internet: www.cff.de



DIN EN ISO 9001:2000
Zertifikat 01 100 035087