



Passionate about fibres

CFF DIETARY FIBRE

multifunctional and healthy

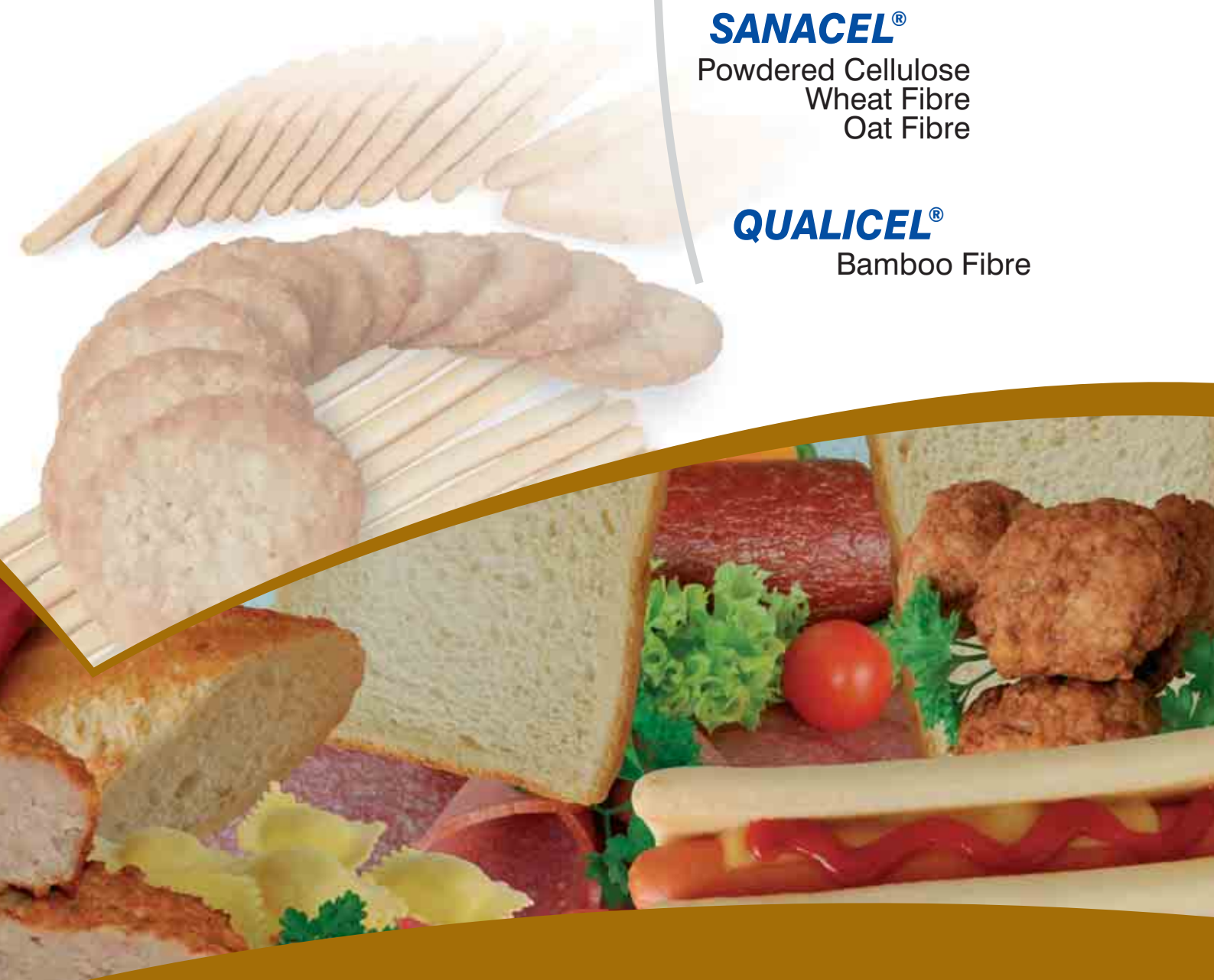
Natural fibres for better and healthier food products

SANACEL[®]

Powdered Cellulose
Wheat Fibre
Oat Fibre

QUALICEL[®]

Bamboo Fibre



Optimised fibre applications from Thuringia
for food applications all over the world.

SANACEL® Powdered Cellulose
Wheat Fibre
Oat Fibre

QUALICEL® Bamboo Fibre



Natural fibres for better and healthier food products

CFF DIETARY FIBRES multifunctional and healthy

Applications:

- Bread and bakery products
- Sausage and meat products
- Extruded products
- Dairy products
- Frozen food
- Powdered food e.g. baking mixes and spices

Functions:

- Texture former
- Carrier substance
- Anticaking agent
- Moisture control
- Dietary fibre

Advantages:

- Natural vegetable raw materials
- Uncomplicated dietary fibre enrichment
- No negative influence on taste, smell or colour
- Improved shelf life
- High temperature resistance
- Increased stability
- High water and oil binding properties
- Calorie reduction
- Prevents soaking from fruits
- Reduction of syneresis
- Crispier products
- Improved mouth feeling

Technical Information
Application Services
Product Declaration
CFF GmbH&Co.KG
Phone: + 49-(0)36783 / 882-205
oder+ 49-(0)36783 / 882-217
Fax: + 49-(0)36783 / 882-252
E-Mail: customerservice@cff.de

Functional Fibres:

Improved shelf life, yield, appearance and taste of products - optimisation of cost/performance ratio

e.g. in milk products and cheese



- Calorie reduction
- Control of the water binding
- Improved creaminess
- Anticaking agent and separator in grated cheese
- Increased microbiological stability
- No effect on taste
- Partial replacement of casein/caseinate

e.g. in pasta products



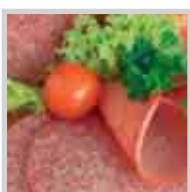
- Dietary fibre enrichment
- Calorie reduction
- Improved water binding
- Consistent drying
- Improved workability of dough
- Reduction of cooking time
- No negative influence on taste, smell or colour
- Optimised fillings

e.g. in bread, waffles and baking products



- Dietary fibre enrichment
- Improved shelf life
- Increased dough yield
- Calorie reduction
- Improved workability of dough
- Improved dough stability
- Improved freeze and thaw stability of frozen products
- Moisture control
- Optimised baking stability of fillings

e.g. in sausages



- Improved consistency, form stability and texture
- 'Juicier' products
- Optimised control of fat and water binding
- Calorie and fat reduction
- Reduction of weight loss
- Improved freeze and thaw stability
- Longer shelf life

State of the art technology

for better products made of natural raw materials

Tested quality

Quality management in accordance with **DIN EN ISO 9001:2000**

Consistent realisation of the CFF quality strategy for raw material selection, production and service.

Continuous optimisation strategy in technology, procedure and product development.

Customer benefits from efficiency, flexibility and sustainability thanks to the most modern production technology.

High quality natural raw materials and environmentally friendly production process satisfy CFF's high ecological demands.



Qualified consulting for optimised solutions

CFF is a competent partner for consulting, production implementation, logistics and service.

Use the flexibility, know-how, and the years of experience assembled by our team of fibre specialists from Thuringia.

For industry around the world

Our CFF slogan "Passionate about fibres" describes the core of our company philosophy: for more than 30 years, we have committed ourselves to the development, production and application optimisation of customer-specific cellulose fibre solutions for almost all areas of modern industry.

With expert knowledge, application and market know-how, together with significant commitment and flexibility, we're available to our customers as an experienced friend and partner for all technology, product and logistical issues.

Use our experience and know-how regarding many areas of today's food industry. As an established fibre specialist, we offer optimised solutions from a competent source.

Our high quality demands together with an efficient, certified quality management guarantees best results, efficiency and reliability prerequisites for a trusted, profitable relationship.

Our company headquarters in Gehren/Thuringia are centrally located in the heart of Europe, meaning it is never far away.

Our worldwide presence, with regional and local specialist representatives, guarantees proximity to our customers and effective communication.

We look forward to helping you!



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