

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



Passionate about fibres



Optimised Fibre Applications in

Milk Products

e.g. cream cheese and soft cheese preparations



Advantages

- enriches fibre
- preserves creaminess in spreadable products
- creates a firmer bite and reduced elasticity in hard products
- has no impact on taste
- reduces synereses in cream cheese preparations, in particular
- increases microbiological product stability
- reduces cost through partial replacement of casein/caseinate
- has synergisms with hydrocolloids

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

SANACEL® Powdered Cellulose, Wheat Fibre
QUALICEL® Bamboo Fibre



Passionate about fibres



The functional qualities of CFF dietary fibres are used in **cream cheese** and **soft cheese preparations**. The water and oil absorption capabilities and the stabilising qualities of the fibres play an important role in this.

Recommended Fibre Types:

- **SANACEL® wheat 30**
- **SANACEL® wheat 90**
- **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 in the same way as the dry ingredients (skimmed milk powder, whey powder, melting salt, etc.) and processed.



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

ViKe1.00707

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



Passionate about fibres



Optimised Fibre Applications in

Milk Products

e.g. grated cheese



Advantages

- enriches fibre
- reduces calories
- anti-caking agent
- has no impact / influence on taste
- acts as a spacer between individual particles of cheese
- enhances microbiological product stability thanks to durable moisture absorption

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

SANACEL® Powdered Cellulose, Wheat Fibre
QUALICEL® Bamboo Fibre



Passionate about fibres



Due to their good water and oil absorption capabilities, CFF dietary fibres are very good anticaking agents in hygroscopic and fat-containing products. In addition, the fibres act as spacers between the agglomerates, thus inhibiting the formation of lumps.

Recommended Fibre Types:

- **SANACEL® wheat 30**
- **SANACEL® wheat 90**
- **SANACEL® 90**
- **SANACEL® 150**
- **QUALICEL® 40B**
- **QUALICEL® 90B**

Dosage

- **1% sufficient for technological purposes**
- **dosages of up to 3% can be made without hesitation for pure fibre enrichment**

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.



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