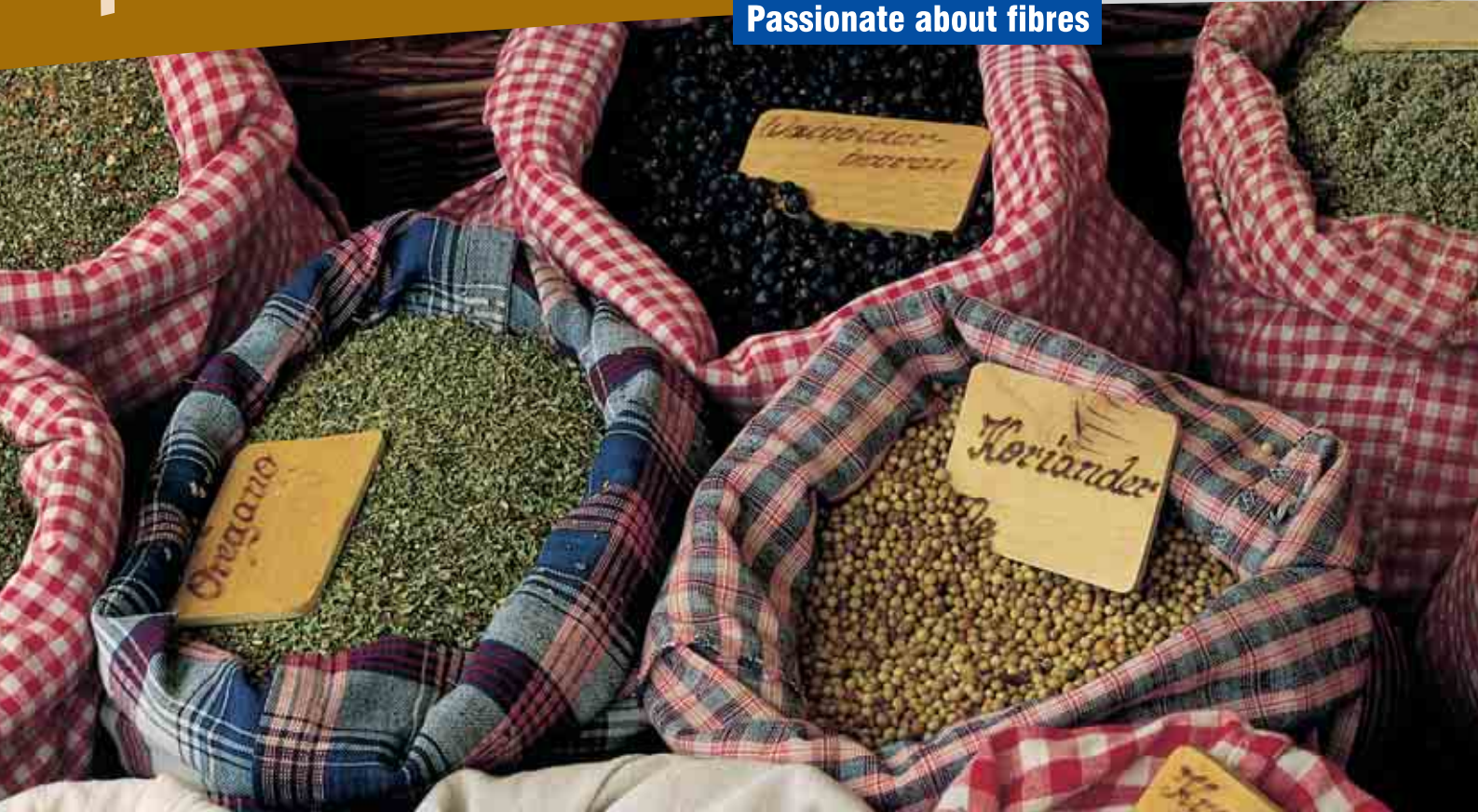


**SANACEL**<sup>®</sup> Powdered Cellulose, Wheat Fibre  
**QUALICEL**<sup>®</sup> Bamboo Fibre



Passionate about fibres



Optimised Fibre Applications in

## Powdery Foodstuffs

e.g. seasoning mixtures



### Advantages

- Dietary fibre enrichment
- Reduced calories
- Free-flow agent
- Anticaking agent
- Carrier substances for aromas
- Improved flowing properties
- Acting as a separator, keeping a distance between the seasoning particles

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

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**Seasoning mixtures** are mixtures that have generally been produced by the comminution or grinding of seasoning substances according to a specific recipe. As most seasonings have a high content of etheric oils, they are particularly liable, when stored for long periods, to agglomerate into lumps. To prevent this from happening, seasoning mixtures can have free-flowing agents and anti-caking agents added to them.

### Recommended Fibre Types:

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

### Dosage

- **1% is sufficient to prevent the mixtures from forming clumps**
- **Additional dosage of up to 3% is frequently used**

### **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](mailto:cff@cff.de)  
Internet: [www.cff.de](http://www.cff.de)



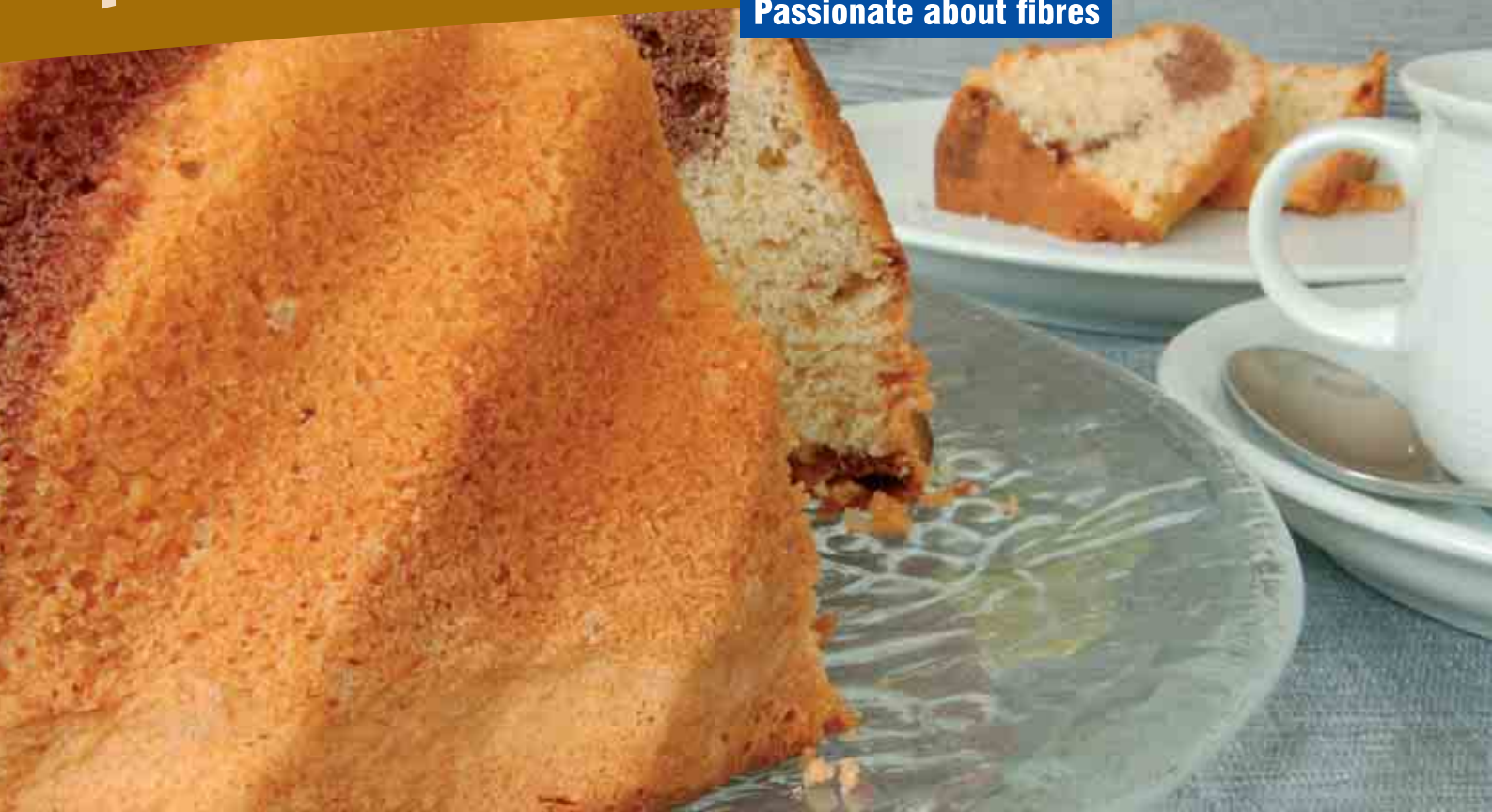
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**QUALICEL®** Bamboo Fibre



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**Optimised Fibre Applications in**

## **Powdery Foodstuffs**

**e.g. ready-to-use mixtures for bread, cakes, pizza dough  
and other foodstuffs in powder form**



### **Advantages**

- Dietary fibre enrichment
- Carrier substances for aromas
- Separator
- Improved flowing properties
- Enhanced stability of the end product
- Low-calorie filler

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For the production of ready-to-use baking mixtures, such as bread, cake or pizza dough mixtures, short fibre types are particularly suitable. These not only offer dietary and physiological benefits, with dietary fibre enrichment, but also play an important part in technological terms, as free-flowing agents and anti-caking agents and providing structure to the end product.

### Recommended Fibre Types:

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

### Dosage

- **1-3% to prevent the mixtures from forming lumps and for dietary 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.*



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**Optimised Fibre Applications in**

## **Powdery Foodstuffs**

**instant products, e.g. soups and sauces**



### **Advantages**

- Dietary fibre enrichment
- Free-flow agent
- Anticaking agent
- Carrier for aromas
- Avoidance of powder decomposition
- Improved texture

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

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**QUALICEL®** Bamboo Fibre



**Passionate about fibres**



For the production of instant products short fibre types are particularly suitable. These not only offer dietary and physiological benefits, with dietary fibre enrichment, but also play an important part in technological terms, as free-flowing agents and anti-caking agents.

### Recommended Fibre Types:

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

### Dosage

- **between 1% and 9%**

### **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.*

