

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



Passionate about fibres



Optimised Fibre Applications in

Pasta

e.g. dry noodles and fresh noodles



Advantages

- Dietary fibre enrichment
- Reduced calories
- More even drying
- Reduced cooking time
- No effect on the sensory properties of the end product

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

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Pasta products, e.g. light-coloured pasta made from durum wheat semolina, can be enriched by the addition of CFF's dietary fibres.

Recommended Fibre Types:

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

Dosage

- 1-4%
- **Positive effects are already achieved with a dosage of 2% fibre (with added water in a ratio of fibre to water = 1 to 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 should be mixed with the durum wheat semolina at the start of the manufacturing process.



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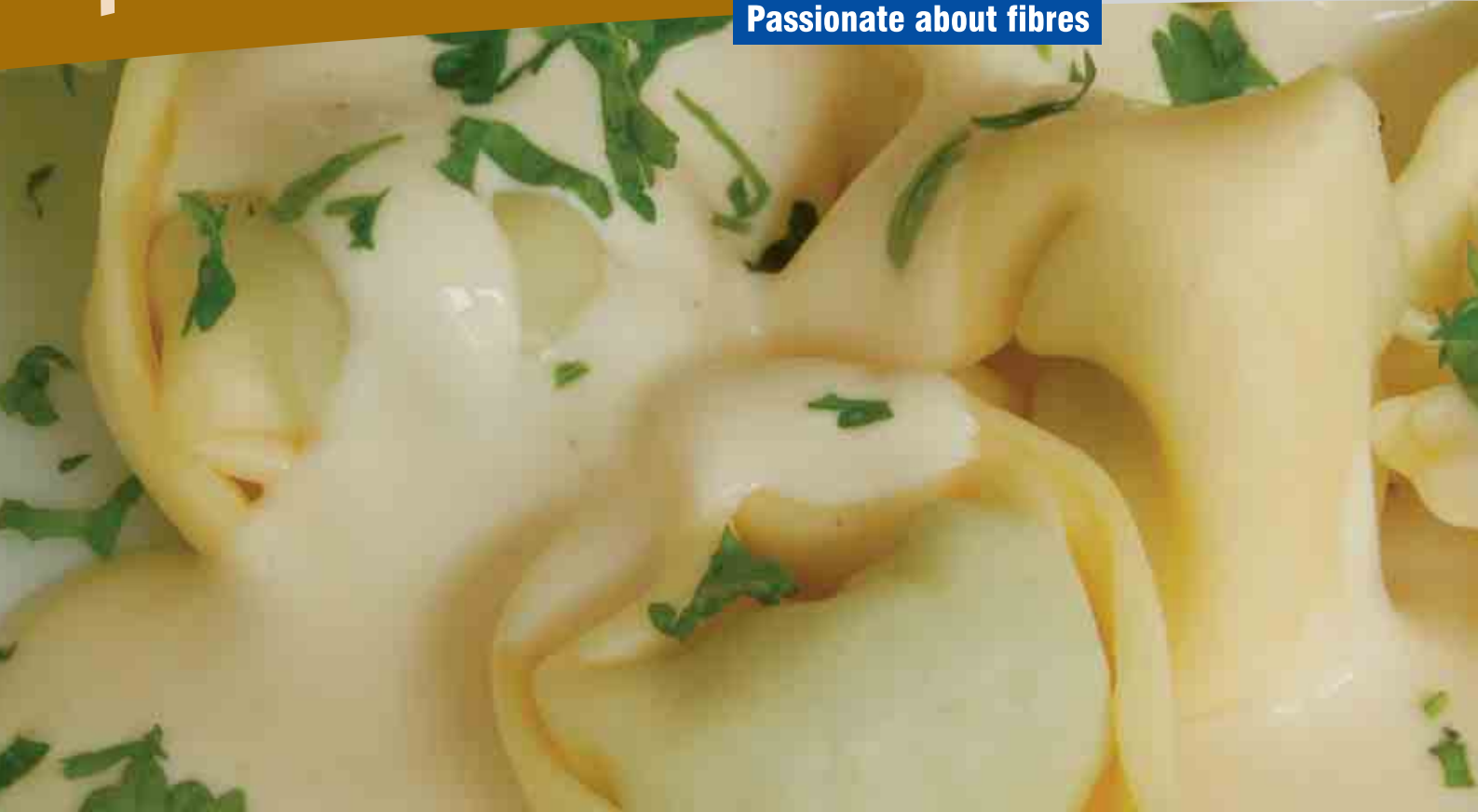
DIN EN ISO 9001:2000
Zertifikat 01 100 035087

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



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Optimised Fibre Applications in

Fillings

such as vegetable fillings, meat fillings, cream cheese fillings



Advantages

- Dietary fibre enrichment
- Calorie reduction
- Improved stability for further processing
- Improved texture
- Improved freezing and thawing stability
- Reduced weight losses during heating
- Avoids water separation
(especially for vegetable fillings)
- More even adhesion of fillings to pasta casing

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for industries all over the world.**

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The use of CFF food fibres in the production of **fillings** maintains the typical product qualities.

Recommended Fibre Types:

- **SANACEL® wheat 90**
- **SANACEL® wheat 150**
- **SANACEL® wheat 200**
- **SANACEL® 90**
- **QUALICEL® 90B**

Dosage

- 1-4% for the production of vegetable fillings
- 1-3% for the production of meat fillings
- 1-4% for the production of cream cheese fillings
(Dosages depend on fibre length)

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 put into a mixer with all the other ingredients at the beginning of the production process and processed to form a smooth paste, ready for immediate further processing.



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