



CEAMFIBRE®
Citrus fibre



– Bakery –

CRACKERS

CEAMFIBRE® 7000F

for breakage reduction
in fragile bakery products

CEAMFIBRE 7000F can improve integrity of crispy and fragile bakery products such as crackers susceptible to breakage during manufacture, shipping and handling processes, thus reducing economic losses to the manufacturer.



Citrus Fibre

Ceamfibre 7000F

BENEFITS



- ⦿ Breakage reduction.
- ⦿ Possibility of more crunchy products.
- ⦿ Reduction of economic losses.



BASIC RECIPE FOR CRACKERS

INGREDIENTS %

Ceamfibre 7000F	0.50
Wheat flour	63.40
Salt	1.30
Dry yeast	0.60
Olive oil	5.10
Water	28.80
Improver	0.30

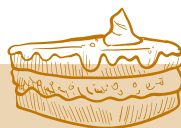
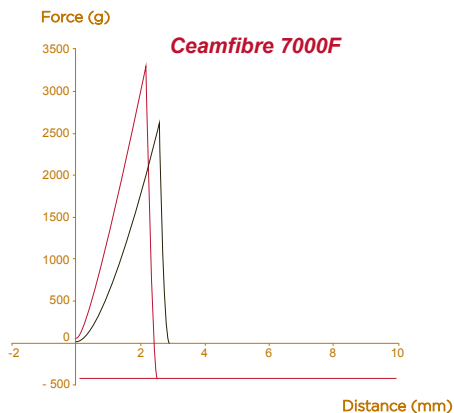
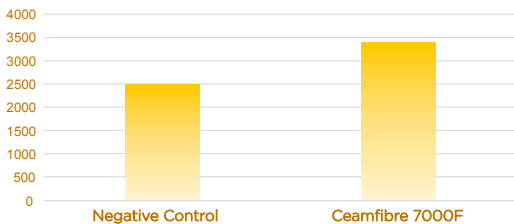
NUTRITIONAL VALUES

COMPONENTS	VALUES
Fat	5.93%
Carbohydrates	48.30%
Dry matter	61.03%
Total Kcal / KJ	274/1156

CRACKERS WITH CEAMFIBRE

COMPARATIVE ANALYSIS

Breaking resistance



CEAMSA - Application Guidelines

AGL n° 5004 Breakage reduction in Crackers