



**CEAMFIBRE<sup>®</sup>**  
*Citrus fibre*

– Bakery –

# FAT REDUCTION

**CEAMFIBRE<sup>®</sup> 7000F**

for butter and oil  
replacement in cookies  
and muffins

**CEAMFIBRE 7000F** shows an excellent final texture in fat reduction cookies and muffins. This fibre improves nutritional values and cost effectiveness. Water and oil binding capacity of Ceamfibre provides sensorial qualities comparable to full fat control.



**Citrus Fibre**

Ceamfibre 7000F

## BENEFITS



- ⦿ Fat replacement.
- ⦿ Delicate texture and flavour.
- ⦿ Improved nutritional quality.
- ⦿ No E-number, gluten-free, no-OMG, no allergen.
- ⦿ Costs savings on fat costs.



## BASIC RECIPE FOR FAT REDUCTION

### INGREDIENTS

%

25% butter replacement in cookies      30% oil replacement in muffins

	0.60	0.60
<b>Ceamfibre 7000F</b> .....	0.60	0.60
Wheat flour .....	28.90	26.60
Egg .....	6.00	22.30
Sugar .....	30.10	22.30
Almond flour .....	15.10	-
Whole milk .....	-	7.60
Butter .....	14.40	-
Sunflower oil .....	-	13.00
Baking powder .....	0.30	1.25
Salt .....	0.30	0.45
Monoglycerides .....	-	0.50
Polyglycerol esters of fatty acids .....	-	0.50
Water .....	4.30	4.90

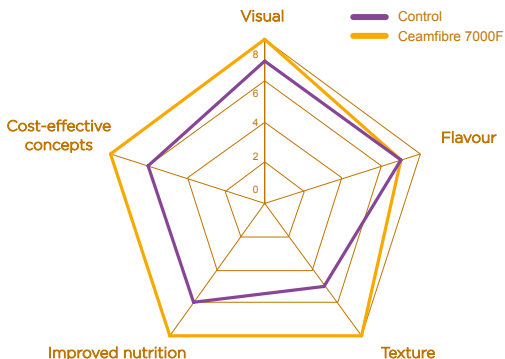
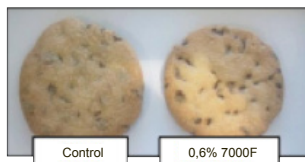
### NUTRITIONAL VALUES

Components	25% butter replacement in cookies	30% oil replacement in muffins
Fat .....	20.85%	15.95%
Carbohydrates .....	56.40%	44.00%
Dry matter .....	84.21%	65.84%
Total Kcal / KJ .....	441/1849	343/1438

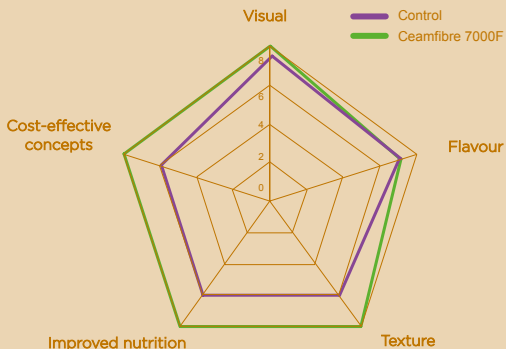
## FAT REDUCTION IN COOKIES AND MUFFINS WITH CEAMFIBRE 7000F

### COMPARATIVE ANALYSIS

#### COOKIES



#### MUFFINS



#### CEAMSA - Application Guidelines

- AGL n° 5002 Reduced fat Cookies: 25% Butter replacement
- AGL n° 5001 Reduced fat Muffins: 30% Oil replacement