



CEAMFIBRE[®]
Citrus fibre



- Bakery -

FROZEN DOUGH

CEAMFIBRE[®]
to avoid crystallization,
reduce stickiness and
improve shelf life

CEAMFIBRE 90-472F and **CEAMFIBRE 7000F** reduce modifications in the gluten network, avoid crystal formation after frost and defrost cycles and reduce stickiness. CEAMFIBRE 90-472F improves cohesive and emulsifying properties.



Citrus Fibre

Ceamfibre 90-472F

Ceamfibre 7000F

BENEFITS



- Avoid gluten network modifications.
- Control of crystal ice formation.
- Avoid syneresis during defrosting.
- Reduce stickiness and improved processability.
- Ceamfibre 7000F option for clean label products.
- Improve quality of the final product.
- Cost effectiveness due to increased yields.

FROZEN DOUGH WITH CEAMFIBRE

SENSORIAL ANALYSIS

Control



Ceamfibre



BASIC RECIPE FOR FROZEN DOUGH WITH CEAMFIBRE

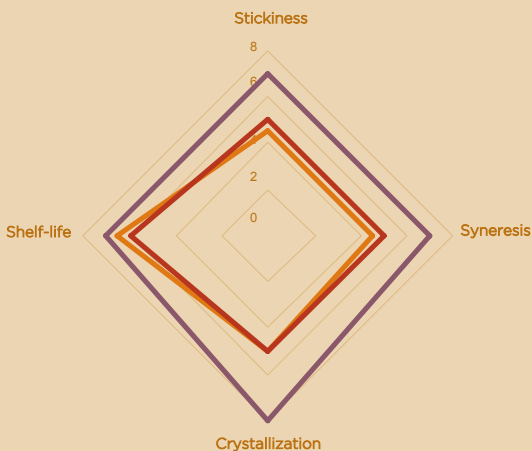
INGREDIENTS

	%	
	Ceamfibre 90-472F	Ceamfibre 7000F
Ceamfibre 90 - 472F ..0.50	-	-
Ceamfibre 7000F	-	1.00
Wheat flour	61.05	61.05
Water.....	38.30	38.30
Dry yeast	0.62	0.62
Salt.....	1.33	1.33
Improver	0.20	0.20

NUTRITIONAL VALUES

COMPONENTS	Ceamfibre 90-472F	Ceamfibre 7000F
Fat	0.85%	0.85%
Proteins	6.55%	6.55%
Carbohydrates	46.70%	47.20%
Dry matter	54.12%	54.57%
Total Kcal /KJ	221/937	223/945

- Ceamfibre 90 - 472F
- Ceamfibre 7000F
- Control



CEAMSA - Application Guidelines

AGL n°5008 Ceamfibre in frozen dough