

CEAMFIBRE®
Citrus fibre



- Bakery -

GLUTEN-FREE & FAT REDUCTION

CEAMFIBRE® for
improving texture of
gluten-free cakes and
fat reduction

CEAMFIBRE 7000F and **CEAMFIBRE 91-434** improves texture and freshness throughout shelf life. At the same time, CEAMFIBRE 7000F improves volume and CEAMFIBRE 91-434 increases elasticity for a better final product texture.



Citrus Fibre

Ceamfibre 7000F
&
Ceamfibre 91-434

BENEFITS



- Improved texture by increasing tenderness and springiness.
- Reduction of crumbliness.
- Improved volume (Ceafibre 7000F) and elasticity (Ceafibre 91-434) of final product.
- Improved sensory quality.
- Improved nutritional quality due to fat replacement.
- Costs reduction.

BASIC RECIPE FOR GLUTEN-FREE CAKE

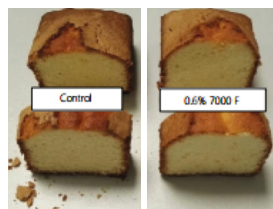
NUTRITIONAL VALUES

COMPONENTS	Gluten-free cake	30% oil reduction with Ceafibre 7000F	30% oil reduction with Ceafibre 91-434
Fat	24.18%	17.77%	17.77%
Proteins	4.76%	4.90%	4.92%
Carbohydrates	45.50%	48.40%	48.40%
Dry matter	74.41%	71.09%	71.08%
Total Kcal / KJ	419/1749	373/1564	373/1564

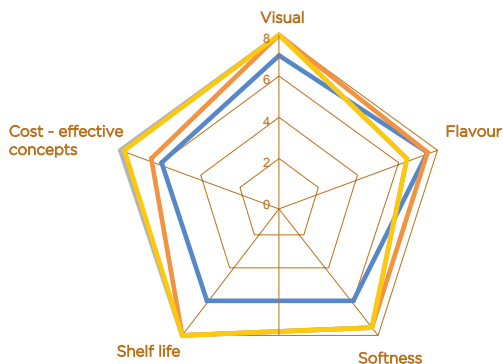
BASIC RECIPE FOR GLUTEN-FREE CAKE

INGREDIENTS	Gluten-free cake	30% oil reduction with Ceafibre 7000F	30% oil reduction with Ceafibre 91-434
Ceafibre 7000F	0.60	0.80	-
Ceafibre 91 - 434	-	-	0.60
Flour blend (60% rice flour, 40% corn starch)	24.45	27.85	27.85
Sugar	23.25	23.25	23.25
Eggs	24.33	24.33	24.33
Sunflower oil	21.62	15.13	15.13
Baking powder	0.54	0.55	0.55
Non fat milk powder	1.50	1.50	1.50
Salt	0.10	0.10	0.10
Xanthan gum	0.05	0.05	0.05
Monoglycerides	0.10	0.10	0.10
Polyglycerol esters of fatty acids	0.54	0.54	0.54
SSL	0.10	0.10	0.10
Water	2.80	5.90	5.90

SENSORIAL ANALYSIS



- Control
- Ceafibre 7000F
- Ceafibre 7000F (oil reduced)
- Ceafibre 91-434 (oil reduced)



CEAMSA - Application Guidelines

AGL n° 5005 Gluten free cake.

AGL n° 5006 Reduced fat gluten free cake.