

**CEAMFIBRE®**

*Citrus Fibre*



– Bakery –  
**FAT REDUCTION  
IN GLUTEN FREE  
PRODUCTS**

**CEAMFIBRE® 7000F**

for fat replacement  
in gluten free  
tea cookies

**CEAMFIBRE 7000F** acts as a fat replacer reducing formula costs and improving nutritional quality. Additionally, CEAMFIBRE 7000F, improves the final product texture.



**Citrus Fibre**

Ceamfibre 7000F

## BENEFITS

- Fat replacement.
- Improved texture, due to sandiness reduction.
- Breakage reduction.
- Spreadability control and shape retention.
- Clean label product.
- Improved shelf life.
- Formula cost reduction



## BASIC RECIPE FOR FAT REPLACEMENT IN GLUTEN FREE TEA COOKIES

### INGREDIENTS

%

(30% fat reduce)

Ceamfibre 7000F .....	0.60
Flour blend .....	43.35
(72.20% rice flour; 27.80% corn starch)	
Butter.....	21.07
Icing sugar .....	14.40
Egg .....	12.00
Salt .....	0.10
Vanilla .....	0.05
Water .....	3.60

### NUTRITIONAL VALUES

Components	%
Fat .....	18.79 %
Proteins .....	3.78 %
Carbohydrates .....	50.70 %
Dry matter .....	73.27 %
Total Kcal/KJ .....	387/1621

## FAT REDUCTION IN GLUTEN FREE TEA COOKIES

### COMPARATIVE ANALYSIS



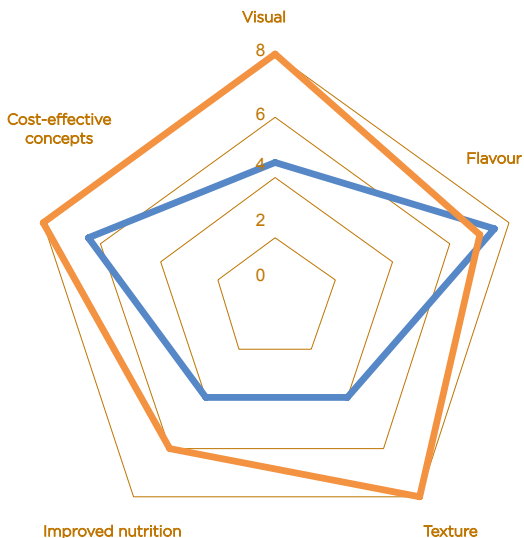
Control without Ceamfibre 7000F



With Ceamfibre 7000F

### SENSORIAL ANALYSIS

— Control  
— Ceamfibre 7000F



CEAMSA - Application Guidelines

AGL n° 5015 Fat replacement in Gluten-Free tea cookies with Ceamfibre 7000F.