



clean
label

CEAMFIBRE®
Citrus fibre



- Fruit processing -

CLEAN LABEL

FRUIT
PREPARATION

CEAMFIBRE® for clean label
and starch free fruit
preparation

CEAMFIBRE FP 91-337 will allow smooth texture, syneresis control and good pumpability without E-number associated.



Ceamfibre

Ceamfibre FP 91-337

 **CEAMSA**

BENEFITS

- Clean label.
- Syneresis control.
- Good final texture.
- Wide range of pH and soluble solids.
- Cost effective.



BASIC RECIPE CLEAN LABEL FRUIT PREPARATION

INGREDIENTS %

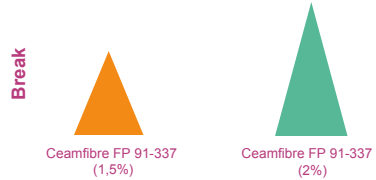
Ceamfibre FP 91-337	1.50
Fruit	50.00
Sugar	32.50
Tri-sodium citrate	0.40
Citric acid, H ₂ O 50% (W/v solution)	0.90
Sodium benzoate 20% sol. w/v	0.50
Flavour and colour	<i>Optional</i>
Water	<i>Up to 100%</i>

NUTRITIONAL VALUES

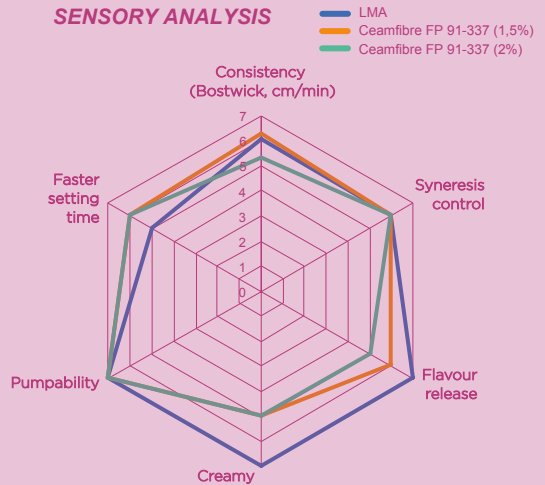
COMPONENTS	VALUES
Fat	0.5%
Carbohydrates	46.3%
Dry matter	47.3%
Total Kcal / KJ	192 / 814

CEAMFIBRE CLEAN LABEL FRUIT PREPARATION

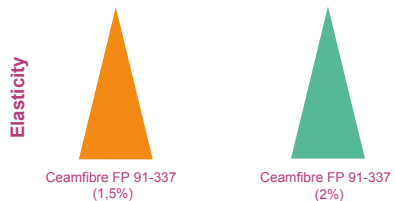
TEXTURE PROFILE ANALYSIS



SENSORY ANALYSIS



TEXTURE PROFILE ANALYSIS



CEAMSA - Application Guidelines

AGL n° 3422 Fruit Preparation Clean Label with
Ceamfibre FP 91-337