



CEAMTEX[®]
Alginate



- Fruit processing -

FRUIT FILLING

CEAMTEX[®] FF 91-025
for pumpable and bake
stable fruit fillings

CEAMTEX FF 91-025 is a combination of alginate, which provides consistency and shape retention, and fibre that ensures the minimum moisture transference from the filling to the pastry during bake treatment.



Alginate

Ceamtex FF:91-025

BENEFITS



- Delicate texture and flavour.
- Bake stability in a wide range of soluble solids and pH.
- Syneresis control.
- Pumpability
- Cost effective.



BASIC RECIPE FRUIT FILLING

INGREDIENTS %

Ceamtex FF 91-025	1.00 - 1.50
Tri-sodium citrate	0.30
Fruit	30.00
Sugar	20.00
Citric acid, H ₂ O 20% (W/v solution)	2.00
Sodium benzoate 20% sol. w/v	0.20
Flavour and colour	Optional
Water	Up to 100%

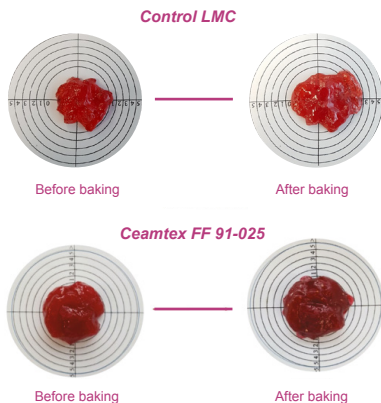
NUTRITIONAL VALUES

COMPONENTS VALUES

Fat	0.30%
Carbohydrates	50.00%
Dry matter	50.63%
Total Kcal / KJ	204 / 867

CEAMTEX FRUIT FILLING

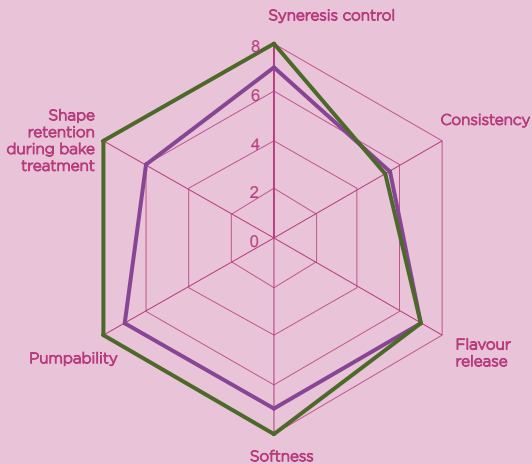
CEAMTEX FF 91-025 BAKE STABILITY 15 minutes, 220°C



FINAL PARAMETERS & TEXTURE PROPERTIES

45% Soluble Solids (SS)
Final pH: 3.6 – 4.2

— LMC
— Ceamtex FF 91-025



CEAMSA - Application Guidelines

AGL n° 3501 Bakery Fruit Fillings with Ceamtex FF 91-025