

PRODUCT DATA SHEET

PEKTOS CARROT FIBER KF 15 C

Origin, Raw Material, Production

PEKTOS CARROT FIBER KF 15 C is

- Functional Carrot Fiber.
- Pure, undiluted, 100% Carrot Fiber.
- Produced from carrot pulp after juice processing.
- Produced (milling, sifting, standardization) and packed in Germany.

Features, properties, functionality

Dietary fiber is the edible part of plants or analogous carbohydrates resistant to digestion and absorption in the human small intestine with complete or partial fermentation in the large intestine.

Dietary fiber includes polysaccharides, oligosaccharides, lignin, and associated plant substances. Functional fibers consist of isolated, non-digestible carbohydrates that benefit humans.

PEKTOS CARROT FIBER KF 15 C is natural, gluten-free (EU limit < 20ppm), clean label, and multi-functional dietary fiber suitable for a variety of food products through its high fiber content, the excellent water-binding and moisture retention capacity as well as the texture it creates and provides

PEKTOS CARROT FIBER KF 15 C is a fine powder, beige/yellowish in colour, and with a weak sweet note.

PEKTOS CARROT FIBER KF 15 C:

Fine particle size, min. 70% < 250 micron.

Total dietary fiber content:	> 60 %
of which soluble:	> 18 %
of which insoluble:	> 40 %

The carrot juicing process and subsequent carrot pomace purification process loosens the strong bonds between the hemicellulose, pectin, proteins, and sugars. That creates enhanced functionality through the expanded fiber matrix, leading to a unique and exceptional swelling capacity (SC) and water binding capacity (WBC).

The water binding capacity of PEKTOS CARROT FIBER KF 15 C is approx. 15g water/1g fiber with only little mixing (for instance, by stirring it into water), and up to 20 – 25g water/1g fiber with higher shear forces applied. The unique and strong swelling capacity lets the fiber expand instantly and strongly, occupying a large space after contact with water and without mechanical treatment / mixing / shearing.

Oil binding capacity is approximately 4 g oil/1g of fiber.

PEKTOS CARROT FIBER KF 15 C dispersions in water display a pasty, fibrous, apple paste-like texture, non-flowing, with little after a short and vigorous stirring or slight mixing syneresis with a smooth fibrous mouth-feel.

In food systems with free water, PEKTOS CARROT FIBER KF 15 C creates viscosity, texture, and body; it stabilizes the water and shows excellent process stability (heat, pH, salt, shear, freeze/thaw stability).

It is a good substitute for gelling and thickening agents, stabilizers, and emulsifiers.

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Applications and benefits

- **Pasta Fillings**
 - Yield increase
 - Moisture management
 - Texture optimization
- **Bakery products**
 - Gluten-free bread and cakes
 - Yield increase and freshness prolongation
 - Egg and fat replacement.
- **Processed meat**
 - Texture improvement
 - Moisture retainment
 - Yield increase
 - Emulsion stabilizer
- **Ice cream and frozen food**
 - Ice crystal size-reduction
 - Heat shock and melting behaviour improvement
 - Suckability improvement
- **Sauces, marinades, dressings**
 - Thickener, binder, texture provider
 - Tomato paste replacer
 - Fat replacement
- **Fruit preparations**
 - Pectin extension and replacement
 - Texture and mouth-feel optimization
 - Thickening
- **Dairy products**
 - Thickening and texture improvement
 - Syneresis reduction
 - Anti-caking agent for grated cheese
- **Beverages**
 - Mouth-feel, texture, body supplier
 - Fruit extension/replacement
- **Nutraceuticals & Supplements**
 - Fiber supplement
 - Soluble and insoluble fiber source
 - Slimming and weight management
 - Digestion improvement

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