

AGENAFIBER 19.050



Organic Potato Fiber 250

What is Agenafiber?

AGENAFIBER 19.050 is used in most cases for fiber enrichment. Due to its well-developed water-binding properties and texturizing characteristics the insoluble fiber offers a lot of various additional benefits in food products.

Product properties

- 100 % from Potato
- Indigestible Dietary fiber
- Neutral, pure odour and taste
- High water binding capacity
- Bulking/Thickening agent
- Viscosity increase
- Carrier substance
- Prevention of phase separation and syneresis

TREND



- Organic & NON GMO
- Vegan
- Clean Label
- Fiber Enrichment
- Low Carb
- Calorie Reduction
- Gluten-free

The importance of dietary fiber

Dietary fibre is that part of plant material in the diet which is resistant to enzymatic digestion which includes cellulose, noncellulosic polysaccharides such as hemicellulose, pectic substances, gums, mucilages and a non-carbohydrate component lignin. The diets rich in fibre such as cereals, nuts, fruits and vegetables have a positive effect on health since their consumption has been related to decreased incidence of several diseases. Dietary fibre can be used in various functional foods like bakery, drinks, beverages and meat products. Influence of different processing treatments (like extrusion-cooking, canning, grinding, boiling, frying) alters the physico- chemical properties of dietary fibre and improves their functionality. (From: Dietary fibre in foods: a review, J Food Sci Technol. 2012 Jun; 49(3): 255–266.)



The healthy allrounder

- Bakery & Bread & Cakes
- Breakfast cereals & Cereal bars
- Crackers & Biscuits
- Processed meat & Sausages
- Pizza & Tortilla & Wraps
- Pasta & Potato puree
- Soups & Sauces
- Smoothies & Instant drinks
- Health food
- Petfood & Animal Feed

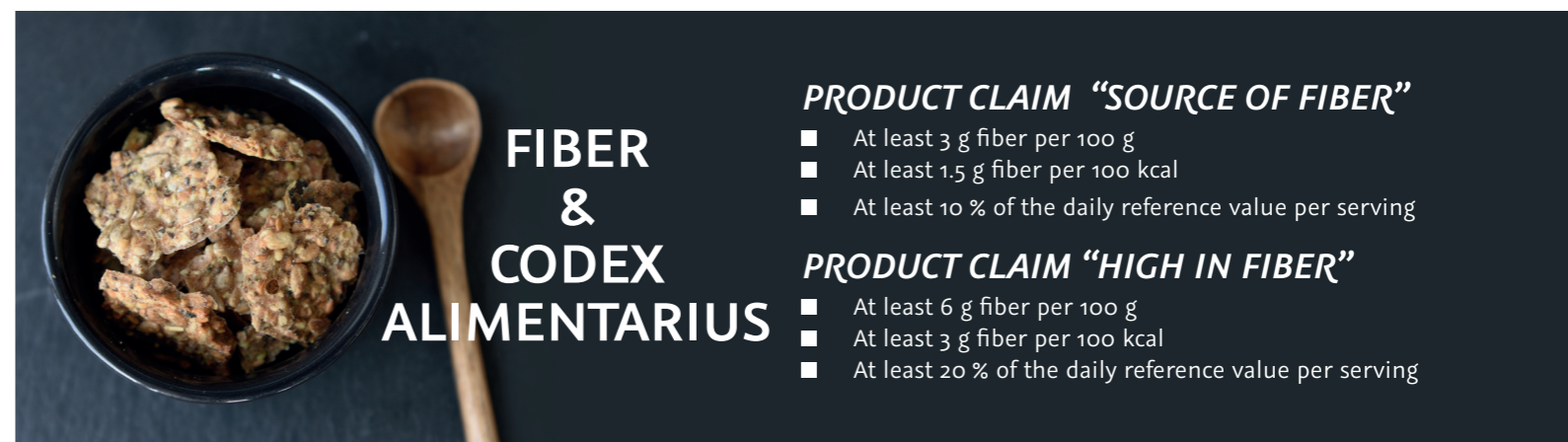


Advantages

- “Natural” food ingredient
- Retaining humidity & Slowing staling
- Product softness & Mouthfeel enhancement
- Fresh keeping & Shelf-life extension
- Texture improvement notably in low fat products
- Stabilisation of particles in liquids
- High fibre content claim on the label
- Fastfood upgrading
- Good intestinal transit

Important fiber facts

- Average Particle Size (d₅₀): 150-300µm
- Bulk Density lose: 100-300g/l
- WBC [gH₂O/100g]: 950-1850
- Dietary Fiber Content [%iDM]: approx. 74%
 - Insoluble Fiber - HMWDF [%iDM]: approx. 56%
 - Soluble Fiber - LMWSDF [%iDM]: approx. 18%



FIBER & CODEX ALIMENTARIUS

PRODUCT CLAIM “SOURCE OF FIBER”

- At least 3 g fiber per 100 g
- At least 1.5 g fiber per 100 kcal
- At least 10 % of the daily reference value per serving

PRODUCT CLAIM “HIGH IN FIBER”

- At least 6 g fiber per 100 g
- At least 3 g fiber per 100 kcal
- At least 20 % of the daily reference value per serving



ENHANCE THE COLORFUL FOOD WORLD WITH INSOLUBLE FIBERS
THE UPGRADE – HEALTH BENEFITS & MANY TECHNICAL FUNCTIONS
FOLLOW THE TREND – RICH IN DIETARY FIBERS & LOW IN ENERGY!
POTATO FIBERS – BEST CHOICE TO REPLACE A LOT OF EXOTIC FIBERS

The Agenafiber low-carb bread

INGREDIENTS

50g Agenafiber 19.050
50g Pregelatinized chickpea flour 25.800
50g Vital Wheat Gluten 22.575
20g kibbled linseed
250g Greek yoghurt
3 eggs (medium size)
1 teaspoon mustard
2 teaspoons baking powder
2 teaspoons bread spice
1 teaspoon salt
1 tablespoon Agenafiber (for flouring)

INSTRUCTIONS

Preheat the oven to 180°C. Whisk together all ingredients and shape a round loaf of the dough. Make lengthwise slashes and flour with Agenafiber. Put it on a baking plate lined with parchment paper. Let the dough rise for 10 minutes in a warm place. Bake for about 50 minutes.



Delicious ideas!

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THE NATURAL UPGRADE.

