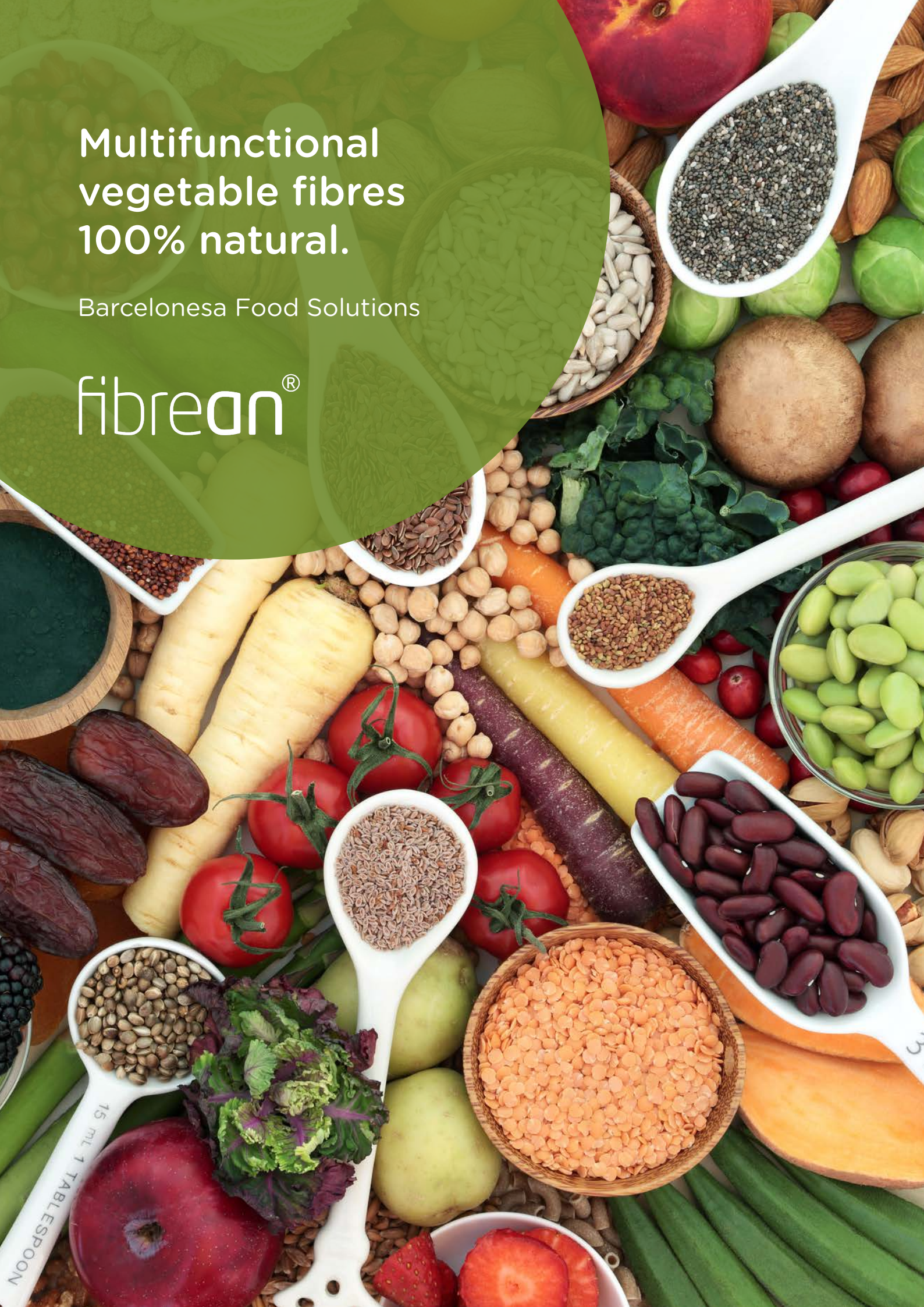


Multifunctional
vegetable fibres
100% natural.

Barcelonesa Food Solutions

fibrean[®]



fibrean®

Nature offers a wide variety of fibres found in fruits, vegetables, cereals, pulses and other plants. Some of these fibres have complex structures that confer excellent technological properties for the food industry. These include the ability to gel, thicken, emulsify, sweeten, texturise or retain liquids.

Our BFS technical team identifies, studies and combines fibres from all over the world in order to optimise their functional properties. From this effort in R&D&I, Fibrean has emerged as natural solutions to reduce sugars and fats, as an alternative to certain allergens or to replace E-coded additives. Our solutions are divided into the following families:

- Texturising fibres
- Soluble fibres
- Sugar reduction fibres (Fibrean Sugar Reduction)

Fibrean provides the food industry with a natural, technologically innovative and healthy alternative.




► TEXTURISING FIBRES

► ADVANTAGES AND PROPERTIES

- Fat reduction
- Nutritional fibre
- Natural texturisers
- High water retention capacity
- Provide viscosity and stability
- Stable to thermal processes and pH variations



► RANGE OF SOLUTIONS

FIBREAN	FIBRE TYPE	WHC	GRANULOMETRY	TASTE	COLOUR
FIBREAN PS100*	Psyllium fibre 99%	1:40	<150 microns	Neutral	White-cream
FIBREAN CT80	Citrus fibre	1:20	<250 microns	Neutral	White-cream
FIBREAN CT200	Citrus fibre	1:20	<100 microns	Neutral	White-cream
FIBREAN SY100	Soybean fibre 	1:5 - 1:10	<150 microns	Soft	Beige
FIBREAN PF100	Pea fibre	1:6 - 1:8	<150 microns	Soft	White-cream
FIBREAN BF30	Bamboo fibre	1:05	<32 microns	Neutral	White
FIBREAN BF50	Bamboo fibre	1:12	<500 microns	Neutral	White
FIBREAN GL/TX/VS	Synergistic and customised combinations of texturising fibres				

* Also available in organic version.



► SOLUBLE FIBRES

► ADVANTAGES AND PROPERTIES

- Reduction of fats and sugars
- Nutritional fibre supply
- Syrups with high wetting power as polyol substitutes
- High solubility
- Improve creaminess and mouthfeel



► RANGE OF SOLUTIONS

FIBREAN	FIBRE TYPE	WEALTH	ASPECT	TASTE	COLOUR
FIBREAN HS100	Soluble fibre (Inulin)	90%	Powder	Slightly sweet	White
FIBREAN FO25	Fructooligosaccharide	60%	Syrup	Slightly sweet	Light yellow
FIBREAN FO72	Fructooligosaccharide	72%	Syrup	Slightly sweet	Light yellow
FIBREAN FO95	Fructooligosaccharide	95%	Powder	Slightly sweet	White

► FIBRES FOR SUGAR REDUCTION



Fibrean Sugar Reduction is an **optimised blend of oligosaccharides developed by the R&D department of Barcelonesa Food Solutions**. Our novel solution allows food industries to achieve their goals by reducing sugars and increasing fibre with a single ingredient.

It can be applied to any food containing sugar. With this solution you will achieve a clean sweetness similar to sugar with Clean Label and 100% natural ingredients.

► RANGE OF SOLUTIONS

FIBREAN	FIBRE TYPE	ASPECT	SOLUBILITY	EQUIVALENT SWEETNESS	MAILLARD REACTION	% FIBRE
FIBREAN SF 57	Oligosaccharides	Powder	High	50-70%	High	57
FIBREAN SF 80	Oligosaccharides	Powder	High	50-70%	Slight	80

▶ PRODUCT CHARACTERISTICS



Clean Label and 100% Natural Product

It allows for clean labelling and high sugar reductions for a healthy ingredient.



Organoleptically very similar to sugar

It provides a natural sweetness and a clean flavour profile avoiding unpleasant aftertaste.



Powder product easily soluble in water

Source of dietary fibre and reduction of the caloric intake of the food.



Stable to thermal processes and pH > 3.5

Direct replacement of sugar in all types of food without altering its colour or aroma. colour and aroma.

DOUBLE IMPROVEMENT OF NUTRISCORE LABELLING



Sugar



Vegetable fibre

=



▶ FIBREAN: APPLICATIONS IN ALL TYPES OF FOODSTUFFS

Meat



Pre-cooked food



Baking



Pastry shop



Dairy



Beverages



Sauces



Sweets





Food
Solutions

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