High Bioactive Fibre

Wheat, spelt, durum and rye

Prebiotic grain fibres for optimising nutritional value









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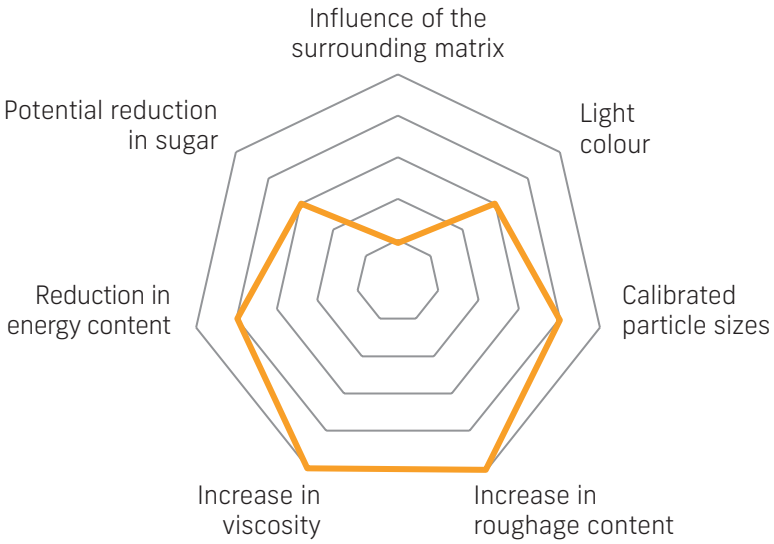
High Bioactive Fibre products are natural fibre components rich in roughage. Using a variety of different specialized technologies for debittering, micronisation and hydrothermal stabilisation, these products are refined using purely physical means.

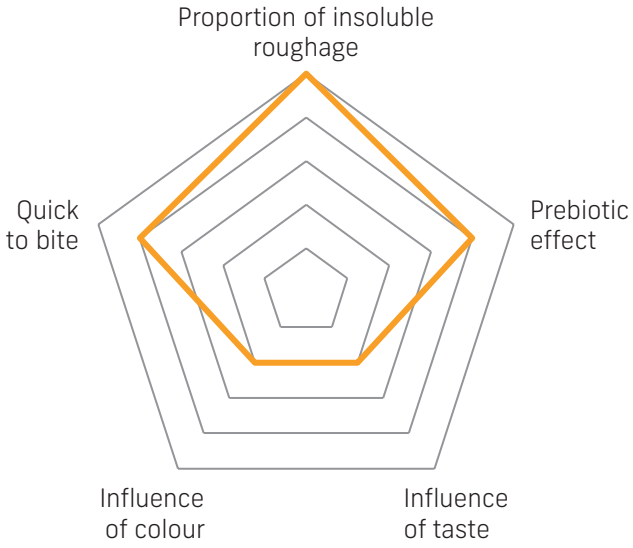
Debittered and micronized fibres enable a variety of different potential uses in the areas of food design, functional food and process optimization.

High Bioactive Fibre products are prebiotic and are now known to make a positive contribution to intestinal health.

Advantages in food design



Advantages for the consumer



Areas of use and advantages

Use in thin baked goods
(whole-grain nutritional value, yet with the customary baked good and eating qualities)

- Gingerbread
- Shortbread biscuits
- Flat wafers
- Black-and-white biscuits, doughnuts and muffins

Proportional use in carbohydrate-reduced baked goods

- Protein bread and buns
- Flour-free baked goods and oil seed baked goods

Use in extruded products

- High proportion of roughage
- Optimises the extrusion process, as it thins the mass/More even expansion thanks to calibrated granulation
- Roughage grits as an ingredient in muesli

Use in the beverages industry

- Increase in liquid viscosity, thus no sinking of suspended particles
- Enriching smoothies with roughage

Use in toastie production

- Whole-grain nutritional value, yet with the customary baked good and eating qualities

Use in rusk production

- Texture refinement
- Prevention of hollow spaces

Cracker and stick production

- No clogging of the pressure matrices

Whole-grain pasta production

- Improved texture and appearance as compared to standard whole-grain pasta

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