

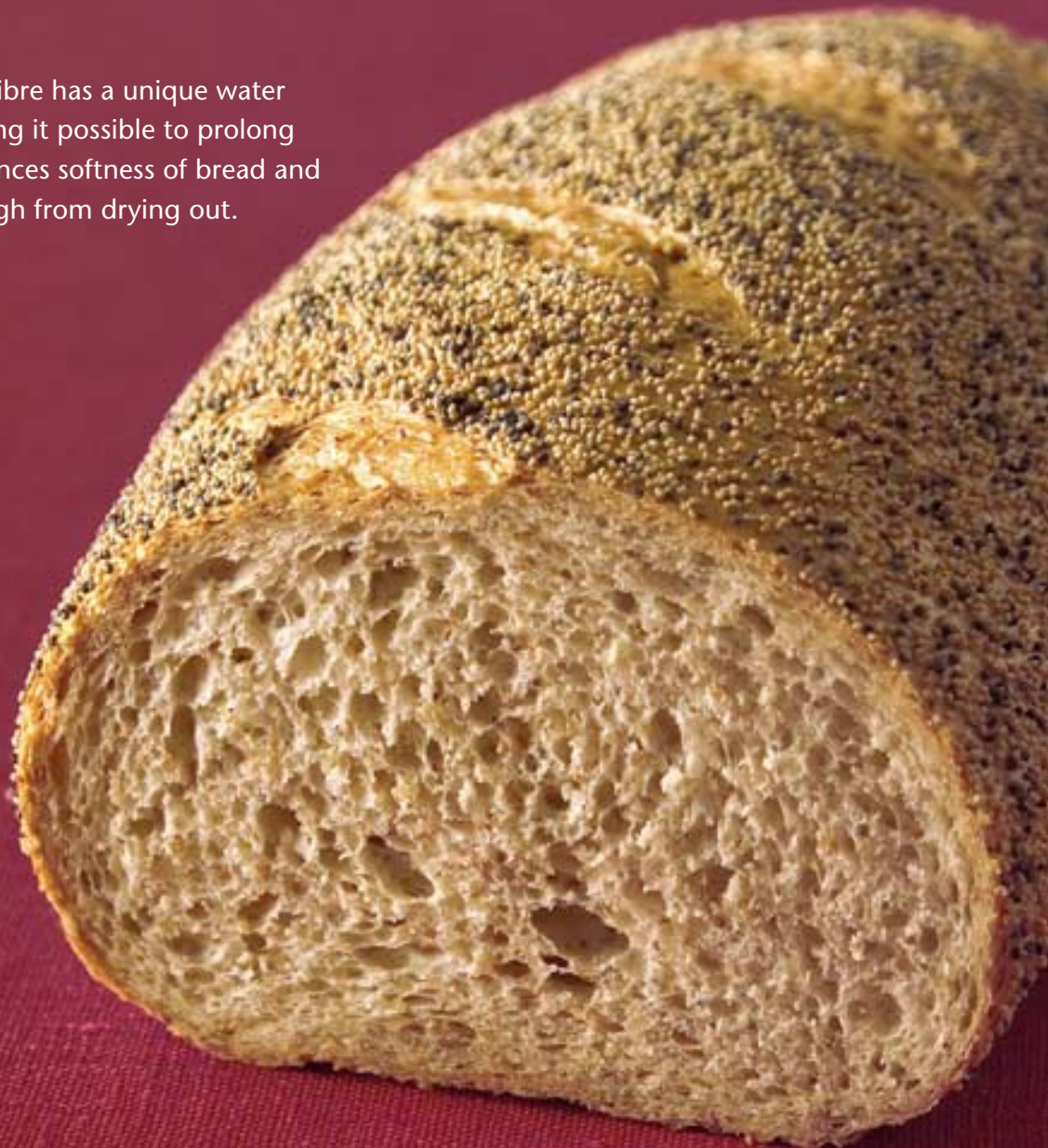


**Nordic Sugar**  
Member of Nordzucker Group

**fibrex<sup>®</sup>**

Bakery

Fibrex<sup>®</sup>, sugar beet fibre has a unique water binding ability making it possible to prolong freshness and enhances softness of bread and prevents frozen dough from drying out.





### Enhancing softness

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In bakery applications the water holding capacity (WHC) of Fibrex is 3-3.5g water/1g Fibrex. The WHC is thermostable and the water will be retained both during and after baking. Increased moisture in the bread delays staling and the softness of bread is prolonged. Calculated on the flour weight, mix 0.5-2% Fibrex directly into the dough and add 3-3.5g extra water/1g Fibrex. In white bread, sponge cakes and sweet baked goods less crumbling and longer shelf life will be obtained. In pizza bases and pastry Fibrex will improve processability of the dough. The exact amount of Fibrex and the ratio of Fibrex to water will depend on the specific application and the recipe.

### Frozen dough

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As the WHC is unaffected by temperature Fibrex works especially well in frozen dough and bake off products. Fibrex will prevent frozen dough from drying out thereby reducing freeze burns and crackling.

### High fibre bread

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With Fibrex it is possible to create soft and tasty high fibre bread. The amount of bran can be increased when Fibrex is added and, because of the high fibre content in Fibrex, Fibrex will help to increase the total fibre content in the bread.

### Fibrex works in your bread

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Fibrex is suitable for all kinds of bread. A number of milled fractions are available, all suitable to enhance and prolong softness in a natural way and at the same time increasing the fibre content. The coarse fractions improve the bread structure and can be used as crust decoration. Furthermore, Fibrex improves the processability of the dough.

### More advantages:

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- Fibrex is, by nature, free from gluten
- Fibrex, containing 67g\* fibre/100g, has a low calorific value
- Because of the high fibre content in Fibrex, Fibrex can be used for “low carb” and “low GI” bakery products.

\*According to AOAC 45.4.07/NMKL 1 29. Some hemicelluloses, particularly arabans are exceptionally soluble in alcohol and therefore not recovered in the fibre analysis. However, their degree of polymerisation is well above 10 and they are therefore fibre according to current Codex Alimentarius and EU definitions. Taken this into account, the total fibre content is approx. 73%.

