



Nordic Sugar
Member of Nordzucker Group

fibrex[®]

More burger for money



Burgers no longer have to shrink to almost half their original size after just a few moments in the pan. Try our natural solution from sugar beet. Fibrex[®] sugar beet fibre is proven to reduce frying loss by more than 30%, producing burgers with great juicy appeal.

In an independent study conducted by the Nutrition and Food Safety Research Institute of the University of Barcelona (INSA UB), Fibrex[®] gave a top performance in a standard beef burger formulation. Physical and sensory analyses awarded the fibre the highest score for water-retaining functionality and a juicy burger appearance.

The superior quality of the final burger is complemented by the opportunity to achieve cost savings on raw materials. Due to the yield improvement obtained through increased water binding, meat and fat content can be successfully reduced at no expense to consumer enjoyment.

Fibrex[®] is the clean-label choice with a naturally healthy image. No E-number, no allergens, just burgers at their best.

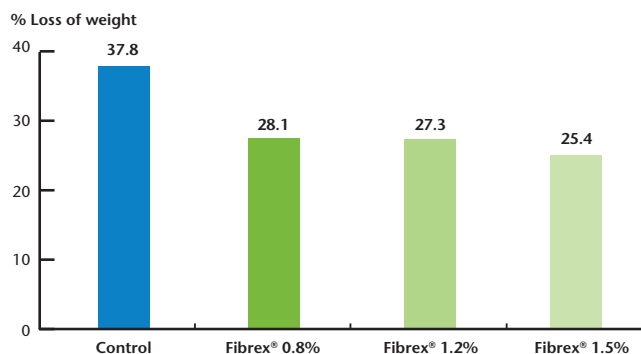
Benefits

- Significant reduction in frying loss
- Appealing juicy appearance
- Cost-efficient yield improvement
- Natural, clean-label solution
- Freeze-thaw stable



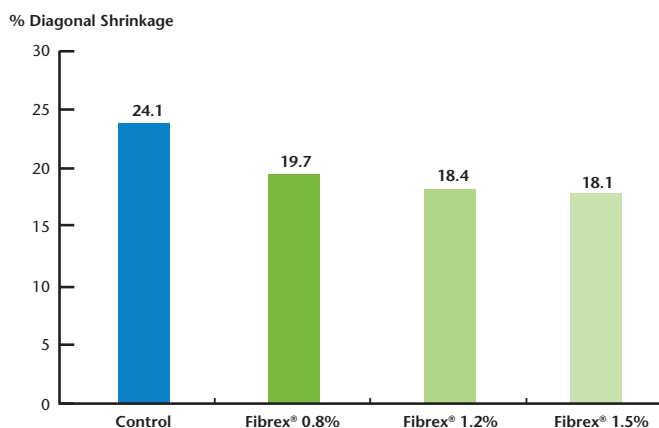
Reduced cooking loss

FibreX® has been tested at various addition levels in a standard burger formulation. A control formulation, containing no fibre, was included in the study. The results show that frying loss was significantly reduced in the burgers containing FibreX®.



Less shrinkage

The test burgers were fried on a Teflon griddle at 190°C for three minutes on each side. At all of the addition levels tested, FibreX® secured significantly less shrinkage (length, width and diagonal) than the control during cooking.



Easy application

FibreX® is ideal for any type of minced-meat product and can be added early in the mixing process without compromising functionality.

INSA Institute

FibreX® was tested by the Nutrition and Food Safety Research Institute of the University of Barcelona (INSA, UB). The institute is internationally recognised for its high quality research within food science and human health.

Beefburger recipes

Ingredients	Standard	FibreX 0.8%	FibreX 1.2%	FibreX 1.5%
Beef meat (with fat)	75%	74.2%	73.8%	73.5%
Salt	1.0%	1.0%	1.0%	1.0%
Ground pepper	0.1%	0.1%	0.1%	0.1%
Dehydrated onion	0.5%	0.5%	0.5%	0.5%
FibreX 595	0.0%	0.8%	1.2%	1.5%
Water	23.4%	23.4%	23.4%	23.4%
Total	100.0%	100.0%	100.0%	100.0%

