



## KEY ATTRIBUTES

### Natural

- Clean label - no "E" number required
- Free of chemical impurities

### Sustainable production process

- Conducted without the use of chemical reagents
- Does not generate wastewater
- Uses by-product as a raw material

### Pro-health

- Rich in valuable fibre
- Contains natural pectin
- Prebiotic properties
- Low in calories
- Gluten-free
- Enables reduction of sugar and fat in recipes



## BENEFITS

- Easy to use
- Thermostable
- Improves sensory discriminant like flexibility or dampness
- Effective in all pH conditions & in a wide temperature range
- Good dispersion properties
- Does not contain salt
- Supports fat & sugar reduction



## APPLICATIONS



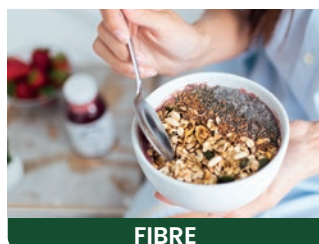
BAKERY



SUPPLEMENTS



CONFECTIONERY



FIBRE

**Labeling declaration:** apple fibre preparation, apple fibre, apple powder, apple flour according to local compliance.

## SPECIFICATION

Standard granulations	125 µm, 200 µm, 300 µm
Other granulations on request	

Composition	extruded apple pomace
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Shelf life	18 months
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Moisture	<10%
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pH <sup>1</sup>	3.7
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### Rheology

Viscosity <sup>1</sup>	min. 500 mPa*s
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WHC (water holding capacity)	approx. 4 g/g
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OBC (oil binding capacity)	approx. 2.6 g/g
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Swelling index	min. 10 ml/g
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### Chemical analysis<sup>3</sup>

Fibre	60-76%
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including insoluble fibre	30-49%
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Native pectin <sup>4</sup>	2-5%
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Carbohydrate	11-21%
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of which sugars	3-15%
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Protein	6.7-9.7%
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Fat	1.5-4.5%
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Ash	1.2-2.3%
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### Heavy metal content<sup>2</sup>

The product complies with Regulation (EC) No 1881/2006 as amended setting maximum levels for certain contaminants in foodstuffs (OJ L 364/5)

### Prebiotic Index

PI48h Lactobacillus	1.0 vs. Inulin 0.3
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PI48h Bifidobacterium	1.4 vs. Inulin 0.2
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### Microbiological analysis<sup>2</sup>

Total microbial count	< 5000 CFU/g
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Yeast and moulds	< 500 CFU/g
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Escherichia coli	absent /25g
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Salmonella	absent /25g
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Patulin	<5 µg/kg
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<sup>1</sup> 7% water solution, temp. 25°C

<sup>2</sup> according to European standards

<sup>3</sup> per dry weight

<sup>4</sup> as a galacturonic acid

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