

ORGANIC POTATO FIBER

AGENAFIBER 19.050

WHAT IS AGENAFIBER?

AGENAFIBER 19.050 is used in most cases for fiber enrichment. Due to its well-developed water-binding properties and texturizing characteristics the insoluble fiber offers a lot of various additional benefits in food products.



- Organic & GMO-free
- Vegan
- Clean Label
- Fiber Enrichment
- Low Carb
- Gluten-free

Trends



8 Advantages

- Natural food ingredient
- Retains moisture & slows staling
- Product softness & mouthfeel enhancement
- Increases shelf life
- Texture improvement notably in low fat products
- Stabilisation of particles in liquids
- High fibre content claim on the label
- Fastfood upgrading

Product characteristics

- 100 % from potato
- Insoluble dietary fiber
- Neutral odour and taste
- High water binding capacity
- Bulking/thickening agent
- Increases viscosity
- Carrier substance
- Prevention of phase separation and syneresis



IMPORTANT FACTS

- Average Particle Size (d50): 150–300 µm
- Bulk Density lose: 100–300 g/L
- WBC [g H₂O/100g]: 1100–1850
- Dietary Fiber Content [% i. Tr.]: mind. 75 %
- Insoluble Fiber – HMWDF [% i. Tr.]: mind. 60 %



WITH OUR INSOLUBLE FIBERS ...

... you can enhance the colorful food world.

Potato fibers.

Great replacement for hard-to-find-fibers

Innovation



Follow the trend

high in fiber and energy reduced



9 Areas of application

- Bakery, bread & cakes
- Breakfast cereals & cereal bars
- Crackers & biscuits
- Processed meat & sausages
- Pizza, tortilla & wraps
- Pasta & potato puree
- Soups & sauces
- Smoothies and infant drinks
- Petfood & animal feed

THE IMPORTANCE OF DIETARY FIBER

Dietary fiber is that part of plant material in the diet which is resistant to enzymatic digestion which includes cellulose, non-cellulosic polysaccharides such as hemicellulose, pectic substances, gums, mucilages and a non-carbohydrate component lignin. The diets rich in fibre such as cereals, nuts, fruits and vegetables have a positive effect on health since their consumption has been related to decreased incidence of several diseases. Dietary fibre can be used in various functional foods like bakery, beverages and meat products. Influence of different processing treatments (like extrusion-cooking, canning, grinding, boiling, frying) alters the physico-chemical properties of dietary fibre and improves their functionality.

(adapted from: Dietary fibre in foods: a review, J Food Sci Technol. Juni 2012; 49(3): 255-266.)

food.starch@agrana.com
organic.starch@agrana.com

FIBER & CODEX ALIMENTARIUS

PRODUCT CLAIM "SOURCE OF FIBER"

- At least 3 g fiber per 100 g
- At least 1,5 g fiber per 100 kcal
- At least 10 % of the daily reference value per serving

PRODUCT CLAIM "HIGH IN FIBER"

- At least 6 g fiber in 100 g
- At least 1,5 g fiber per 100 kcal
- At least 20 % of the daily reference value per serving

The natural upgrade.

Health benefits and many technical functions

