



TEXTURE INNOVATION

SENSEFI® IN BAKERY FILLINGS

SenseFi® is a unique functional product that act as a stabilizer and mouthfeel enhancer in bakery fillings.

THE MULTIFUNCTIONAL PROPERTIES OF SENSEFI® DELIVERS:

- Unique texture and mouthfeel
- Bake stability
- Very good spreadability
- Better pumpability and easy cleaning in production
- Freeze- and thaw stability

BENEFITS OF SENSEFI® TO THE CONSUMER

SenseFi® provides creaminess, structure and clean taste in bakery fillings. Unlike many other stabilisers, SenseFi® gives a short texture which is more like the texture provided by fat. This leads to improved nutrition as the fat content in fat based fillings is reduced and the fiber level is increased. Sugar and fat can be reduced without sacrificing mouthfeel or texture.

BENEFITS OF SENSEFI® TO THE PRODUCER

SenseFi®'s fat mimic properties allow for fat replacement with potential cost savings. It hydrates without forming lumps and SenseFi® is a very robust product that can withstand high shear, low pH and heat without any adverse effect on its properties.

SenseFi® do not stick to the production equipment or piping making it easy cleaning. SenseFi® has also shear tinning properties giving better and easy pumpability.

SenseFi® is bake- and freeze stable giving succulent and soft filled bakery products with no syneresis and prolonged shelf life.

SenseFi® is gluten free and can be offered in product to people with Celiac Disease.



CONTACT US FOR RECIPES AND IDEAS ON WWW.SENSEFI.COM



BAKERY FILLINGS



BEVERAGES



DRESSINGS



EMULSIFIED MEAT



FROZEN YOGHURT



ICE CREAM



MAYO



SOUR CREAM



YOGHURT