

TEXTURE INNOVATION

SENSEFI® IN MARGARINES AND SPREADS

SenseFi® enables to produce healthy products due to fat reduction in spreads and margarines saving the rich texture and balancing flavours hence providing full fat eating experience.

THE MULTIFUNCTIONAL PROPERTIES OF SENSEFI® DELIVERS:

- Improved quality with smooth, thick, spreadable and stable texture
- Improved health and nutrition by fat reduction and fibre addition
- Freeze-stable
- Pleasant full taste, shiny cut-off and high fusibility
- Cost-savings through reduction of fat and emulsifiers

THE SCIENCE OF MOUTHFEEL

The low fat spreads and margarines with SenseFi® are close to full fat spreads and margarines in terms of mouthfeel delivering good palatability. SenseFi® delivers an entire balance of flavors to the products creating a full fat eating experience. Spreads and margarines with SenseFi® are more stable in storage at low temperature. The consistency remains stable without sandiness and crumbliness, and the aqueous phase does not separate which is significant for transportation and storage.



BAKERY FILLINGS



BEVERAGES



DRESSINGS



EMULSIFIED MEAT



FROZEN YOGHURT



ICE CREAM



MAYO



SOUR CREAM



YOGHURT

ENJOY SPREADS **WITHOUT WORRYING ABOUT THE FAT!**

SenseFi® has no calories and is perfect for the low fat spreads, easily digestible and possessing the healthy properties.

When fat is removed from the formulation it is replaced primarily with water. This water needs to be bound and structured to deliver a texture that is close to the fat that has been removed. SenseFi® has a unique ultra high water holding capacity and when hydrated it forms opaque semi gels that impart creaminess, smoothness and richness to foods. SenseFi® is also a very robust ingredient that shows excellent stability at all pHs, temperatures, salt, sugar contents and shear forces.

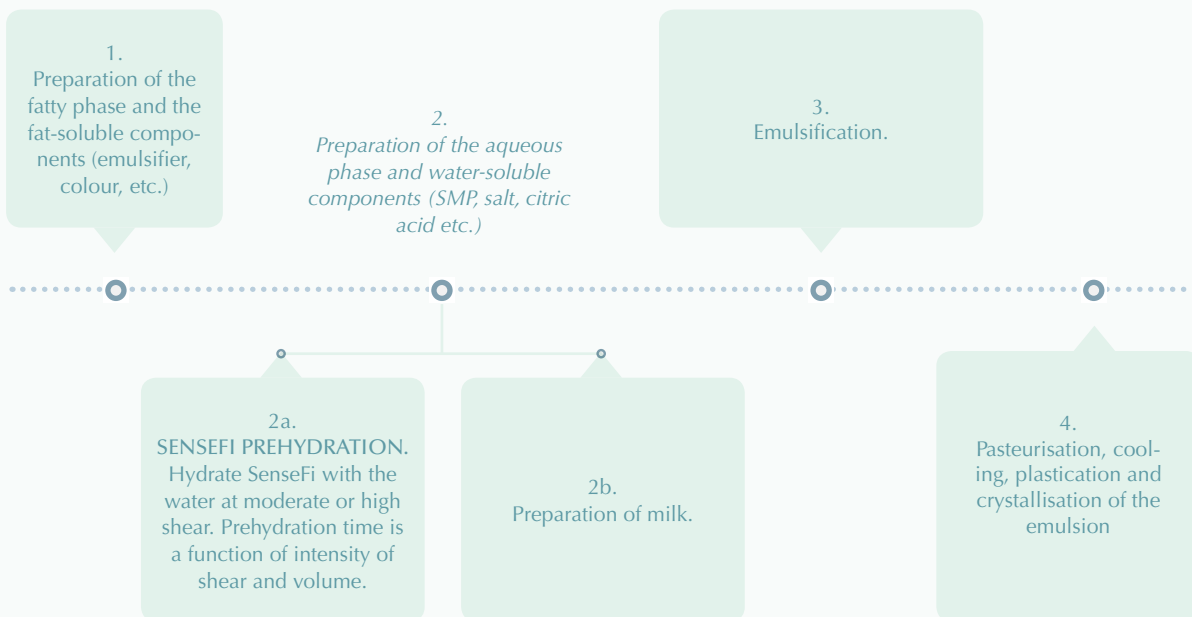
EXAMPLE FORMULATION

Ingredients	60% fat	30% fat
Water	38.49	68.52
Special-purpose fat	59.50	28.85
Emulsifier	0.40	1.10
Color	0.05	0.05
SenseFi®	0.30	0.60
SMP	1.00	-
Salt	0.20	0.80
Flavour	0.05	0.07
Citric acid	0.01	0.01
TOTAL	100.00	100.00

TABLE 1.

Examples of fat reduced spreads recipes with SenseFi.

PROCESSING STEPS



RECOMENDED LABELLING: POWDERED CELLULOSE OR E460