



ADVANCED TEXTURE SYSTEMS

TEXTURE INNOVATION

SENSEFI® IN GLUTEN FREE BAKERY PRODUCTS

SenseFi® provides healthier succulent gluten free bakery products with prolonged shelf life. SenseFi® is a dietary fiber based on a sustainable and renewable natural source.

THE MULTIFUNCTIONAL PROPERTIES OF SENSEFI® DELIVERS:

- Increased height/volume
- Good texture and eating properties
- Improved crumb texture
- Better dough handling (lefse, wraps)
- Freeze- and thaw stability
- Prolonged shelf life

ENJOY HEALTHY GLUTEN FREE BREAD WITHOUT WORRYING ABOUT THE CALORIES!

SenseFi® is an insoluble dietary fiber with zero calories. Gluten free bread are usually higher in calories compared to traditional bread due to added hydrocolloids and starch adding extra calories. SenseFi® dispersed in water can replace several stabilizers giving less calories in total.

Gluten free bread with SenseFi® is extra succulent due to very high water holding capacity. In addition, this property give bread with prolonged shelf life.

CREATE GLUTEN FREE GREAT TASTING PRODUCTS WITH SENSEFI®

SenseFi® combines insoluble fiber with water soluble polymer properties. With SenseFi®, the functional characteristics of gluten, moisture retention, dough elasticity and air cell structure can be achieved and retained.

SenseFi® is easy to use when dispersed in water and offers a wide range of attributes in numberless of bakery applications.



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



BAKERY FILLINGS



BEVERAGES



DRESSINGS



EMULSIFIED MEAT



FROZEN YOGHURT



ICE CREAM



MAYO



SOUR CREAM



YOGHURT