

# Finix® Citrus Fiber

Finix® Citrus Fiber, made from orange peels, is rich in fiber with a neutral taste and strong water-binding ability. These properties make it perfect for enhancing texture, suspension, and emulsification. Orange fiber contains a mix of soluble and insoluble fibers, including pectins.

## *Benefits:*

- High-water holding capacity due to high concentration of pectin
- Can reduce fat content in baked goods with a fatty mouthfeel and increased salt perception
- Provides great emulsifying properties
- Replaces xanthan gum as a stabilizer and thickener presenting potential cost-saving opportunities
- Improves the juiciness in meat alternative products
- Can be used as a sugar coating substitute for gummy confectionary

## *Applications:*

- Yogurts
- Baked goods
- Soups & sauces
- Condiments
- Meat alternatives
- Confectionary
- Fruit preparations



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