

ErbaFiber PA

PINEAPPLE FIBER POWDER

ErbaFiber PA is Pineapple Fiber Powder. It is a free-flowing powder with a neutral taste, is rich in Dietary Fiber and minerals such as Potassium and Magnesium.



Due to its nutritional and functional benefits **ErbaFiber PA** can be used as an ingredient in various applications in bakery, snacks, beverages and health supplements for fiber enrichment. It can also be used as a texturizer in products such as extruded snacks, bread, biscuits, baby food, etc.

COMPOSITION

Physico-Chemical	
Total dietary fibers	>65%
Potassium	4500 - 5000 ppm
Magnesium	350 - 450 ppm
Calcium	750 – 850 ppm
Iron	NTM 50 ppm
Phosphorus	MTM 450 ppm
Moisture	5%
Sensory information	
Appearance	Free flowing powder
Color	Light yellow, off-white

APPLICATIONS & BENEFITS

FIBER ENRICHED WHEAT BREAD

ErbaFiber PA can be added to increase dietary fibre of wheat bread. At 5% addition, it does neither alter significantly volume nor texture.

FIBER ENRICHMENT EXTRUDED SNACKS

ErbaFiber PA can also offer fiber enrichment of nutritionally poor products, such as some extruded snacks. Up to 10% could be added without affecting the properties of the final extruded product.



FORTIFIED BISCUITS

Fibre rich biscuits can be prepared by substituting whole wheat flour with **ErbaFiber PA** at 5% or 10%, which can help increase crude fiber, ash content and hardness of the biscuits.



HIGH QUALITY PRODUCTS

ErbaFiber PA is produced from edible plants (fruits). The Quality Control of the products that are imported into Europe is ensured by certified laboratories in France and Italy, ensuring constantly a high purity and quality product.

The Quality Process (QM) is managed by qualified staff (QP) based in Switzerland with comprehensive expertise in both food & pharmaceutical sectors.