

Acefiber Series

Acefiber Series (both versions, the coarse Blendfiber EM and the micronized Blendfiber IN) are natural and special co-processed vegetable fiber compositions, specifically developed for the definitive binding of water. They have strong gelling properties that hold and control water with outstanding results, reducing production weight losses and syneresis problems during the shelf life of final products. Its superior water holding capacity is shown in both cold and hot conditions. Natural vegetable fiber can develop high viscosity but also remain suitable for injection. Due to its natural fiber compositions, Blendfiber has a unique thermo-coagulation property that develops after cooking. It is not only resistant to heat treatments, acid and alkaline pH conditions, and even sterilization, but also insensitive to salt concentration. Moreover, it shows outstanding resistance to freezing and thawing damages, acting as a cryo-protector in frozen food.

Blendfiber EM

- Coarse Version

Emulsified products

(Frankfurters, Hot dogs, Parisers, etc.)

Raw minced meat preparations

(Burgers, Fresh sausages, etc.)

Meat/fish balls and fillings

(Dumplings, Ravioli, etc.)



Blendfiber IN

- Micronized Version

Injected meat/fish products

(fresh or cooked/smoked)

Fish and surimi-based products

Soups and sauces

Yogurt and Cheese analogs

Advantages:

- Improve the functional behavior of other ingredients
- Maintain high water holding capacity (WHC), in both cold and hot water conditions
- Create powerful water-lock effect, no spongy behavior
- Develop strong thermocoagulation and thermostability
- Remain stable in acid, neutral, and alkaline pH conditions
- Excellent film-forming properties, cryoprotective effect, and fat absorption