

EZENTIAL® NATUREL FIBRES 25

EZENTIAL® NATUREL FIBRES 25 is a ***clean-label*** functional solution designed to ***reduce fat content*** or ***replace eggs in bakery applications***. Made from ***vegetable fibers and seaweed extracts***, it helps manufacturers meet growing consumer demand for natural, healthier, and plant-based formulations.

Thanks to its ***emulsifying and texturizing properties***, it improves the rheological behavior of recipes while ensuring stability and a smooth texture in cakes and pastries. It enables the development of ***vegan***, gluten-free, and ***allergen-free products*** without compromising indulgence.

Rich in fiber, **EZENTIAL® NATUREL FIBRES 25** also enhances the nutritional profile of finished products, making it an ideal solution for creating lighter, cleaner-label bakery products aligned with today's market trends.

Application Recipe

Eggless cake

Ingredients	%
EZENTIAL® NATUREL FIBRES 25	**1.12 %**
WATER	32.00 %
FLOUR	26.80 %
SUGAR / **V-SUGAR+**	26.80 %
OIL	4.00 %
MILK POWDER	3.35 %
TAPIOCA STARCH	3.35 %
BAKING POWDER	1.80 %
SALT / **EZENTIAL® ADVANCED SALT**	0.45 %
VIN'TASTE SWEET VANILLA	**0.34 %**
Total	100.00 %





Packaging

Multi-layers paper bags
20 kg *net*

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For the processing of any sample request, please provide the following code: PXO077