EZENTIAL® NATUREL FIBRES 50

EZENTIAL® NATUREL FIBRES 50 is a functional solution designed to ***reduce biscuit breakage on production lines*** while preserving the organoleptic qualities of the finished product. This ingredient helps improve the nutritional profile of formulations and also makes it possible to ***reduce the use of additives*** or replace specific ingredients.

Thanks to its technological properties, our premix enhances product texture and structure while limiting syneresis. It also offers an effective ***alternative to hydrocolloids*** across a wide range of formulations.

Industrial-scale trials conducted by the Centre Culinaire de Rennes have demonstrated its effectiveness: the incorporation of EZENTIAL® NATUREL FIBRES 50 reduced cookie breakage to approximately 3%, compared with 10% for the control product without it.

Applicative Recipe
Cookies

Ingredients	%
EZENTIAL® NATUREL FIBRES 50	**1.00 %**
WHEAT FLOUR	49.40 %
BUTTER	24.80 %
SUGAR / **V-SUGAR+**	14.90 %
EGG	9.90 %
Total	100.00 %





Packaging
Multi-layers paper bags
***15 kg** net*

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For the processing of any sample request, please provide the following code: PXO080