

# RANGE VIN'SPECIALTIES



## Algae-Origin® solution

### >>VIN'FIBRA®

ALGAE POWER FOR 100% NATURAL FOOD FUNCTIONALITIES

IN FRONT OF FORMULATION ISSUES, INDUSTRIALS ARE LOOKING FOR TECHNICAL SOLUTIONS TO ANSWER CONSUMERS NATURALNESS REQUIREMENTS AND NEW VEGAN AND FLEXITARIAN TENDENCIES.

#### VIN'FIBRA®

100% clean label natural preservative, VIN'FIBRA® is the combination of vegetable fibers and seaweed extracts. It acts as a real water activity regulator in food matrix, avoiding syneresis phenomenon in water-rich food products. Thus, it allows the modification of your food preparations rheological behaviours by providing texture and/or stability.

VIN'FIBRA® can be used for different types of applications such as sauces, bakery/pastry and also vegetarian, vegan and meat products.

For example, you can produce a gluten free bread or reduce the fat content in different types of sauces. Moreover, rich in fibers and according to its incorporation rate, VIN'FIBRA® allows you to highlight the fibre richness of the end product.

2 OPTIONS of VIN'FIBRA are available.

**50**  
VIN'FIBRA R50  
Targeted spectrum  
texturing for biscuits.

**84**  
VIN'FIBRA R84  
Broad spectrum  
texturing.



#### EXAMPLES OF APPLICATION

##### To reduce the break for biscuits

10% of breakage without VIN'FIBRA  
3% of breakage with VIN'FIBRA

VIN'FIBRA R50 (PX0080)	1.00%
FLOUR	49.40%
BUTTER	24.80%
SUGAR	14.90%
EGG	9.90%

1 KG OF VIN'FIBRA = 100 KG OF END PRODUCT

##### Syneresis for sauces and/or soups

Stability increase  
Sedimentation limitation of high water  
content products

VIN'FIBRA R84 (PX0076)	1.00%
WATER	90.20%
TOMATO POWDER	8.00%
SALT*	0.80%

1 KG OF VIN'FIBRA = 100 KG OF END PRODUCT

##### Pizza dough improvement

Better elasticity  
Better crustyness after cooking  
A less brittle dough

VIN'FIBRA R84 (PX0076)	0.45%
FLOUR	79.19%
OLIVE OIL	10.18%
WATER	5.66%
SALT*	2.26%
YEAST	2.26%

1 KG OF VIN'FIBRA = 222 KG OF END PRODUCT

\* VINPAI also offers salt reduction solutions which can be used into your food preparations.



DON'T DILUTE IT IN WATER OR OIL.

TO BE INCORPORATED IN THE MIDDLE OR AT THE END OF THE PROCESS.

#### OUR TIPS

MIX UNTIL COMPLETE INCORPORATION.

#### PACKAGING

Our ingredient VIN'FIBRA is packed into multilayers paper bag of 20 kg net.

Our pallets 100 cm x 120 cm have undergone a treatment (ISPM 15).

