



The EDGE Process: Revolutionizing Bakery Products with FibeRight 3090

Our EDGE process leverages the unique properties of FibeRight 3090, a specialized fibercolloid, to enhance bakery products. In this process, FibeRight 3090 is pre-hydrated to precise ratios, tailored to achieve the desired organoleptic characteristics in the final product. This fiber-rich slurry is then incorporated into specific stages of the dough-making process, effectively blending with the basic dough mixture at various steps in the bakery production sequence.

Flexible Options for Optimal Results

The EDGE process offers a range of customization options to help you achieve the perfect baked goods:

- **Liquid Substitution:** Water can be replaced with various low-density liquids.
- **Slurry Ratios:** The ratio of FibeRight to liquid can be adjusted to meet specific needs.
- **Component Flexibility:** The proportions of slurry components are adaptable.
- **Ingredient Variability:** Flour types, oils, and other ingredient percentages can be modified.
- **Consistent Quality:** Stabilizing additives ensure the desired consistency is achieved.

Our development team has conducted thousands of hands-on tests, building a vast database of results. This expertise allows us to precisely identify the procedures needed to achieve the specific organoleptic qualities required in your final baked products.

Key Benefits of the EDGE Process

- **Caloric and Carbohydrate Reduction:** The EDGE process enables straightforward nutritional value reductions. For instance, if you aim for a 25% reduction in calories or carbohydrates, the dough-to-slurry ratio can be adjusted to 75:25. This results in a dough with only 75% of the conventional ingredients while the remaining 25% consists of the fiber/water slurry, which has negligible caloric value.
- **Ingredient Cost Savings:** The process offers variable cost reductions, depending on the selected options in the bakery manufacturing process.

We've successfully achieved dough-to-slurry ratios as high as 30:70 in the lab, maintaining acceptable organoleptic qualities. While higher reductions may slightly affect taste, texture, and mouthfeel, our process ensures that up to a 40% reduction still delivers a product that meets consumer expectations.

Tailored Solutions for Your Baking Needs

This high-level overview showcases the potential of our technology. We offer direct consultation and support to help you achieve your specific baking goals.

Explore our example recipes for bread (attached), bagels, tortillas, pizza, pound cake, and cheesecake, and see how the EDGE process can transform your products.