

EDGE Ingredients line of unique texture technologies offer natural-based alternatives for replacing synthetic chemicals and gums presently being used in a variety of end use applications. The chart below shows the major markets where these technologies have been successfully used:

Product	Description	Major Markets and Applications							
		Baking	Gummies	Cultured Dairy	Frozen Dairy	Confectionery	Plant-Based Meats	Meats	Petfood
FiberRight CF100	Natural Whole Citrus Fiber	X	X	X		X	X	X	X
FibeRight 3090	Natural Oat Fiber	X					X		X
FibeRight 3030	Natural Oat Fiber			X	X	X			
APEX 1262	Natural Locust Bean Gum Replacer	X	X	X	X	X		X	X

EDGE Ingredients texture technologies are effective tools for:

- Calorie reduction
- Moisture control
- Gluten-free formulas
- Cocoa-extension or replacement

* Ask us for copies of our many starter recipes in Baking and Confectionery