

Texture Ingredients



FibeRight CF100 For Baking

Introducing FibeRight CF100, our newest addition to the EDGE portfolio. Resulting from our rich history in fiber technologies, FibeRight CF100 provides the textural attributes bakery processors are looking for. Impressive yield results combined with friendly label declaration, FibeRight CF100 is the bakery processors preferred choice for product enhancement.

Sample Applications

Low Fat Muffin Formulation



Ingredients	%
AP Flour	32.0
Sugar	24.0
FibeRight CF100	1.0
Salt	0.5
Baking Powder	0.3
Baking Soda	0.2
Vegetable Oil	12.0
Eggs	15.0
Water	15.0

Blend dry ingredients
Add water, eggs and oil and mix on low-medium speed
Scale batter into prepared pans
Bake at 350F for 20-30 minutes

Gluten Free Snack Bar Formulation



Ingredients	%
Rice Syrup	22.5
Honey	7.7
Canola Oil	8.0
Water	8.0
FibeRight CF100*	1.0
Vanilla	1.0
Gluten Free AP Flour	16.0
Ground Cinnamon	0.3
Baking Powder	0.3
Salt	0.2
Rolled Oats/Puffed Rice	20.0
Chopped Nuts (Walnuts, Almonds)	6.0
Reformed Fruit Pieces*	9.0

FibeRight is added to the water and stirred under high shear. Rice syrup, honey, oil and vanilla are added and mixed well. Dry ingredients are pre-blended and then combined with mixture. Oats, rice, reformed fruit pieces* and nuts are folded into product. Dough is extruded to ½ inch thickness and baked at 350F for 25-30 minutes. Final product is cooled and bars are cut to desired size before packaging.

Benefits of FibeRight CF100

- ✓ Improved Emulsification
- ✓ Mouthfeel / Texture
- ✓ Enhanced Profitability
- ✓ Water Binding
- ✓ Egg Replacement
- ✓ Freeze Thaw Stability
- ✓ Increased Yield
- ✓ Replace Traditional Hydrocolloids and/or Starches