



*EDGE Ingredients improves processed food using revolutionary technology to convert fruit and vegetable biomass into natural, sustainable, label friendly and GMO-free food ingredients.*

## Specialty Fibers & Texturizing Ingredients

- **FibeRight™ CF100** – A whole food citrus fiber with water holding capacity of 9-12. Natural combination of both soluble and insoluble fiber fractions useful in a variety of end-use applications to improve texture, emulsification, and freeze-thaw stability.
- **FibeRight™ 3030** – A specialty oat fiber derived from oat stalk, provides 100% insoluble fiber. Finer grind powder with reduced particle size and ~2X water holding capacity. Useful for finer textured applications like icings, glazes, and chocolate-based products
- **FibeRight™ 3090** – A specialty oat fiber derived from oat stalk, provides 100% insoluble fiber. Coarser grind powder with longer fibers and a water holding capacity of ~7x; useful for water management and control, extending shelf life, and providing enhanced bakery structure and volume, and reducing checking in crackers.
- **FibeRight™ NF12** - A natural partially hydrolyzed guar gum (PHGG) delivering soluble fiber with extremely low viscosity impact in recipes. Supports prebiotic and enhance health benefits.
- **APEX 1262** – A locust bean gum alternative based on modified galactomannan and labeled as Guar Gum. Same synergies with Carrageenan and Xanthan as with LBG! With the LBG and Tara gum supply and costs so volatile, APEX is an ideal alternative with improved economics and stability of supply.



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EDGE Ingredients line of unique texture technologies offers 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:

		Major Markets and Applications							
Product	Description	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			
FibeRight NF12	Partially Hydrolyzed Guar Gum	X	X	X	X	X	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:

- ❖ Texture and mouthfeel enhancement
- ❖ Moisture management and control
- ❖ Freeze thaw stability improvement
- ❖ Calorie reduction
- ❖ Egg Reduction and Replacement
- ❖ Gluten-free formulas

Please let us know what your new product development needs are and we can work to give your recipes the EDGE they need!



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