

Improved Texture And Bake-Stability With Natural Fibres

Hydrosol GmbH & Co. KG has developed a CLEAN LABEL Fruit & Vegetable Fibre System (**Stabisol FFP 3**) which provides viscosity, mouthfeel and water binding.

It is ideal for use in fruit preparations for yogurts and desserts, fruit fillings for pies and baked goods and fruit concentrates.

Stabisol FFP 3 is stable in hot/cold process conditions and provides freeze-thaw and bake stability.

It can be used to remove or reduce starch as well as fruit content and provides a good pulpy texture.

Apple Puree : **Stabisol FFP 3** vs Clean Declaration Starch



Apple puree with Stabisol FFP 3 before (microwave) heating



Apple puree with Stabisol FFP 3 after (microwave) heating

Stabisol FFP 3 can prevent boil-out and improve the bake stability of fruit preparations



Apple puree with Clean Declaration Starch before (microwave) heating



Apple puree with Clean Declaration Starch after (microwave) heating

Andina Ingredients is a specialist UK based company dedicated to supplying high quality natural ingredients and texture solutions to the food industry.

Our personal approach ensures a reliable and flexible service. Our technical expertise, supported by our world leading partner HYDROSOL, means we provide our clients with outstanding technical assistance.

Our product range for the Food Industry offers solutions to industrial producers in order to reduce costs, increase process efficiency, optimise output and improve end products.

For more information please contact us: