



Fibrex in meat products and convenience foods

Fibrex offers a natural way of enhancing juiciness, adding texture and increasing yield to meat products.

Water holding capacity (WHC)

Fibrex has a water uptake capacity of approximately 6g water/ 1g Fibrex. The water holding capacity (WHC) is 3-3.5g water/1g Fibrex. However, the exact amount of extra water needed will depend on the specific application, the quality of the meat protein and on where and how Fibrex is added in the process. The WHC of Fibrex is thermostable and not affected by cooking, freezing or thawing. The addition of Fibrex reduces frying losses, improves texture and helps to retain juiciness and flavour. Fibrex is available in a number of milled fractions for use in a wide variety of products. The fraction to use depends on the desired textural and visual appearance.

Guidelines for best results

Use Fibrex in frankfurters, meatballs/ meat patties, hamburgers, meat loaf, luncheon meat, pâtés and meat sauce. Add 0.5-2.0% Fibrex, calculated on the meat quantity, and add 3-6g water/1g Fibrex. The exact ratio of Fibrex and

water will depend on the application in question. Soak the coarse fractions of Fibrex in water (15-30 min.) before blending into the meat mix. Fibrex can also be used as a carrier of spice aromas and flavours, in spice mixes and in pre-blends for the meat industry.

The addition of Fibrex will:

- decrease fluid loss
- increase yield
- improve texture
- improve consistency
- stabilise uncooked slurry mixtures
- improve fillings
- replace ingredients associated with risk of allergic reactions
- increase fibre content

Further advantages

Fibrex is, by nature, free from gluten, and has a low calorific value.

For further information please see:

- Product information
- Application advice
- General product information



First you add knowledge...