

FIBERTEX™ CF 102 70000874

FIBERTEX™ CF 102 is a fruit-based texturizing ingredient derived from citrus peel with a consumer preferred clean and simple label. It is applicable in high shear and low pH food systems where high tolerance to temperature, pH, and shear are required. FIBERTEX™ CF 102 can be used in bakery, savory, meat, and alternative meat applications to deliver consumer preferred textures.

Chemical and Physical Properties

	Min.	Max.
Moisture, %		12.0
pH	7.0	9.0
		Typical
Water holding capacity	4g/g	10g/g

Physical Appearance

	Typical
Color	Beige
Form	Powder

Screen Test

	Typical
Minimum % thru 75 micron	>80

Microbiological Limits

Total Plate Count/g	5,000
Yeast/g + Mold/g	300
E. coli	Negative
Salmonella	Negative

Nutritional Data/100 g

	Typical
Calories (US) ¹	27
Calories (Canada) ²	391
Calories from fat	9
Total Fat, g	1
Saturated Fat, g	0.3
Cholesterol, mg	0
Sodium, mg	560
Total Carbohydrate, g	95.6
Dietary Fiber ³ , g (AOAC 991.43)	92.2
Soluble Fiber, g	2.4
Insoluble Fiber, g	89.8
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	1.4
Protein, g	0
Calcium, mg	200
Potassium, mg	0

¹ based on 4kcal/g carbohydrates, 2kcal/g soluble fiber, insoluble fiber non-caloric

² based on 4kcal/g carbohydrate.

³ Not approved as a dietary fiber in Canada

Certification

Kosher pareve
Halal

Packaging and Storage

FIBERTEX™ CF 102 citrus fiber is packaged in multi ply kraft paper bags with a net weight of 15 kg. FIBERTEX™ CF 102 citrus fiber should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for FIBERTEX™ CF 102 citrus fiber is 24 months from the date of manufacture.

Regulatory Data

Source	Citrus Peel
CAS No.	Not Assigned

United States

GRAS Notification (GRN 000541)	
Labeling	Citrus Fiber

Canada

CFDA Regulation	B.01.001 Unstandardized Foods
Labeling	Citrus Fiber

Features and Benefits

FIBERTEX™ CF 102 is a fruit-based texturizing ingredient that can simplify labels and optimize textures while providing a clean and simple “citrus fiber” label. The product can be used in baked goods for softness enhancement, fat reduction, and enhances gluten free applications.

Effective Date: November 1, 2023

Next Review Date: November 1, 2026

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr.
Westchester, Illinois 60154
U.S.A.
708.551.2600

1600 – 90 Burnhamthorpe Rd., West
Mississauga, Ontario L5B 0H9
Canada
905.281.7950

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2023.

www.ingredion.us