

FIBERTEX™ CF 502 70000875

FIBERTEX™ CF 502 is a fruit-based texturizing ingredient derived from citrus peel with a consumer preferred clean and simple label. It is especially applicable in high shear and low pH food systems where high tolerance to temperature, pH, and shear are required. FIBERTEX™ CF 502 can be used in savory, bakery, 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	7g/g	13g/g

Physical Appearance

	Typical
Color	Beige
Form	Powder

Screen Test

	Typical
Minimum % thru 200 micron	>90

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
Insoluble Fiber, g	89.8
Soluble Fiber, g	2.4
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 502 citrus fiber is packaged in multi ply kraft paper bags with a net weight of 15 kg. FIBERTEX™ CF 502 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 502 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 502 fruit-based texturizing ingredient that can simplify labels and optimize textures while providing a clean and simple “citrus fiber” label. FIBERTEX™ CF 502 is highly process tolerant and can be used in savory applications such as table sauces, dips, and dressing. It imparts a pulpy or grainy texture to simulate tomato pulp in low and high acid food systems. FIBERTEX™ CF 502 can be used in baked goods for softness enhancement, fat reduction, and enhances gluten free applications. Due to its high water holding capacity, FIBERTEX™ CF 502 is suitable for meat and alternative meat applications delivering texture, juiciness, and improving yield.

Effective Date: November 1, 2023

Next Review Date: November 1, 2026

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