



At **InterFiber**, our R&D team - driven by market insights and innovation has created **TextaFiber** a breakthrough ingredient. Products formulated with **TextaFiber** achieve an authentic meat structure that surpasses those made with traditional soy, wheat, or pea texturates*

*Validated through consumer testing with 1000 participants, confirming its superior texture and eating experience.



TextaFiber
texture of the future



InterFiber Sp. z o.o.
15 Wołomińska Street
05-205 Klembów, Poland



office@interfiber.com



+48 22 648 25 09



www.interfiber.com
www.foodingredientsgroup.com



New-generation texturate

Unicell fiber and pea protein combination

TextaFiber in products - excellent and satisfying choice for your consumers.

Juiciness – bursting with flavour
and freshness

Texture – perfectly balanced between
softness and bite

Taste – natural & delicious

Meatiness – a hearty authentic feel
that defines true quality

It's a **clean label** product designed
to meet the needs of today's
innovative food industry.



TextaFiber for producers:

Reduced costs, increased efficiency,
and universal applicability
- that's what TextaFiber delivers.

TextaFiber is the perfect solution for
a wide range of products, offering
excellent performance and flexibility
across different applications.

It works perfectly in beef, chicken,
pork, MDM, MSM, and vegetarian
formulations, providing consistent
quality and optimal functionality
every time.

Discover where TextaFiber can make the difference.

These are just a few examples of how TextaFiber
can be used to create products with exceptional
texture, juiciness and economical value.

Beef-style burger



Chicken burger
& nuggets



Vegetarian style Gyros



Products from MDM/MSM



Pâté

