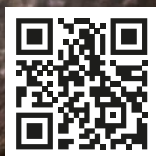


InterFiber™

GET INSPIRED, NATURALLY



www.interfiber.com

UNICELL WF

IN BAKERY PRODUCTS

Wheat fiber is a natural high-cellulose fiber obtained from wheat, does not contain gluten and can be widely used in the food industry.

- ✓ **Sensory properties**
 - White to off-white powder
 - Loose consistency
 - Odorless and tasteless
- ✓ **Other properties**
 - Easily applicable
 - High microbiological safety
 - Shelf life 60 months
- ✓ **Physic – chemical analysis:**
 - Insoluble dietary fiber
 - Fiber content min 96% in dry mass
 - High water and oil holding capacity
- ✓ **Declaration:**
 - GMO-free
 - Gluten-free
 - Non-irradiated
 - Kosher certified
 - Halal certified
- ✓ **Additional benefits:**
 - Easy dosing
 - Excellent water and oil retention
 - Reduction of production costs

Grade	30	75	90	200	500
Unicell WF Wheat Fiber	✓	✓	✓	✓	✓

UNICELL WF

IN BAKERY PRODUCTS

- ✓ • Increases efficiency of the final product
- Increases the feeling of freshness
- Enhances the texture of the final product
- Does not give off-taste to the product, the fiber is of natural origin
- Is easily adapted to the recipe
- Enhances nutritional profile

TOAST BREAD

WITH WHEAT FIBER



RESEARCH

on toast bread with **WF200** in different ratio applied

Ingredient	0% WF200 Sample		2.5%* WF200		5%* WF200	
	g	%	g	%	g	%
Water	980	29.24	1050	30.68	1130	32.27
Flour	2000	59.67	1950	56.98	1900	54.25
WF200	0	0.00	50	1.46	100	2.86
Sugar	200	5.97	200	5.84	200	5.71
Salt	40	1.19	40	1.17	40	1.14
Fat	100	2.98	100	2.92	100	2.86
Other	10	0.30	10	0.29	10	0.29
Yeast	22	0.66	22	0.64	22	0.63
Total	3352	100	3422	100	3502	100

* In relation to flour

Yield research:

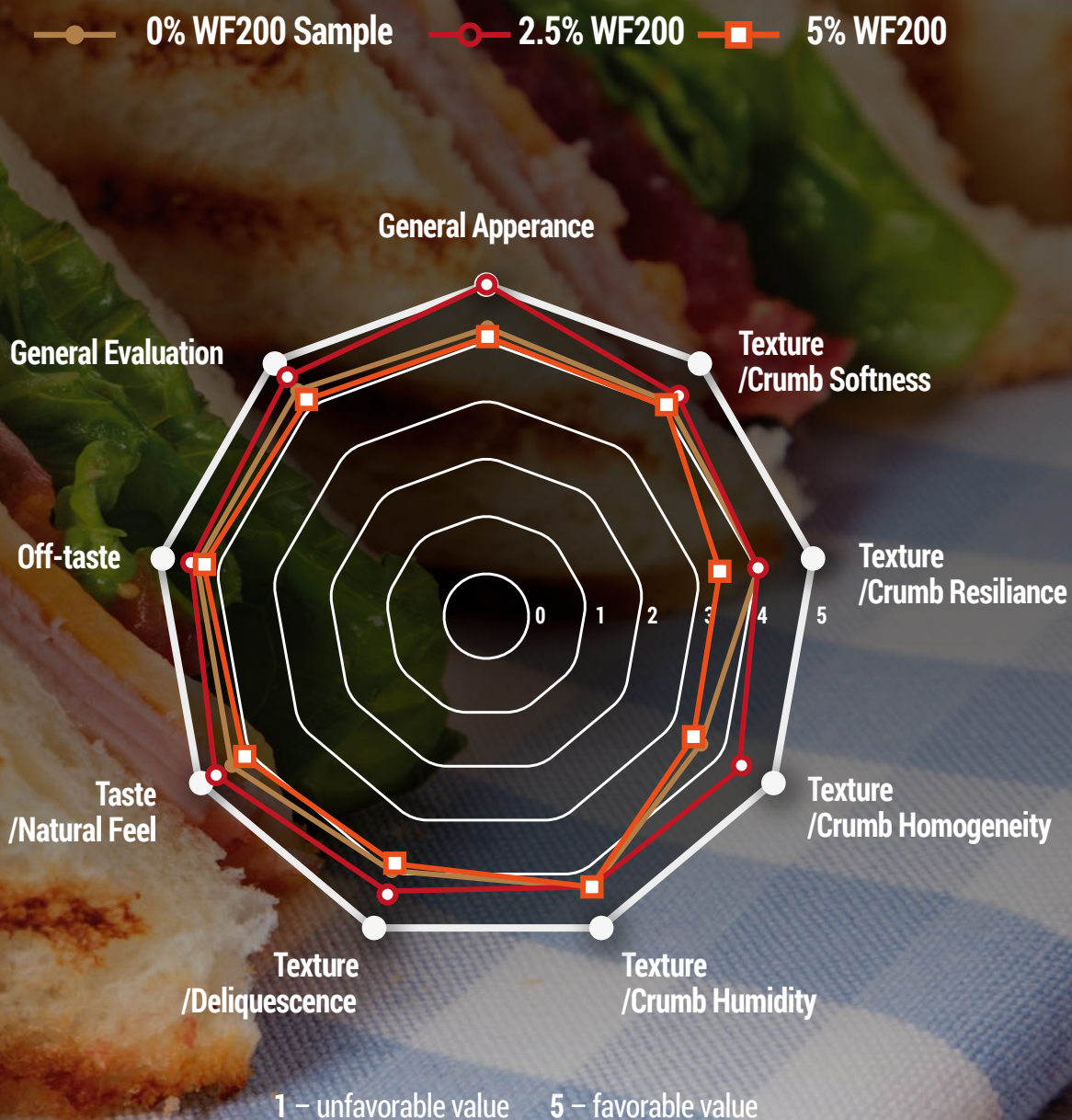
	0% WF200 Sample	2.5%* WF200	5%* WF200
Mass of dough (g)	3352	3422	3502
Mass of dough calc. to 1000	1000	1020.88	1044,75
Losses (%)	11.95	11.9	11.92
Mass of product - efficiency	880.5	899.4	920.2
Product gain (kg)	0	18.9	39.7
Volume [cm³] 1000g of bread	4515.30	4695.20	4486.90
Volume (%)	100	104.0	99.4

Unicell WF200 addition causes increase of mass of the final product. The more Wheat Fiber is applied, the higher increase is observed. Product gain is related to bigger water addition in the recipe which is necessary to maintain the consistency typical of toast bread without fiber addition.

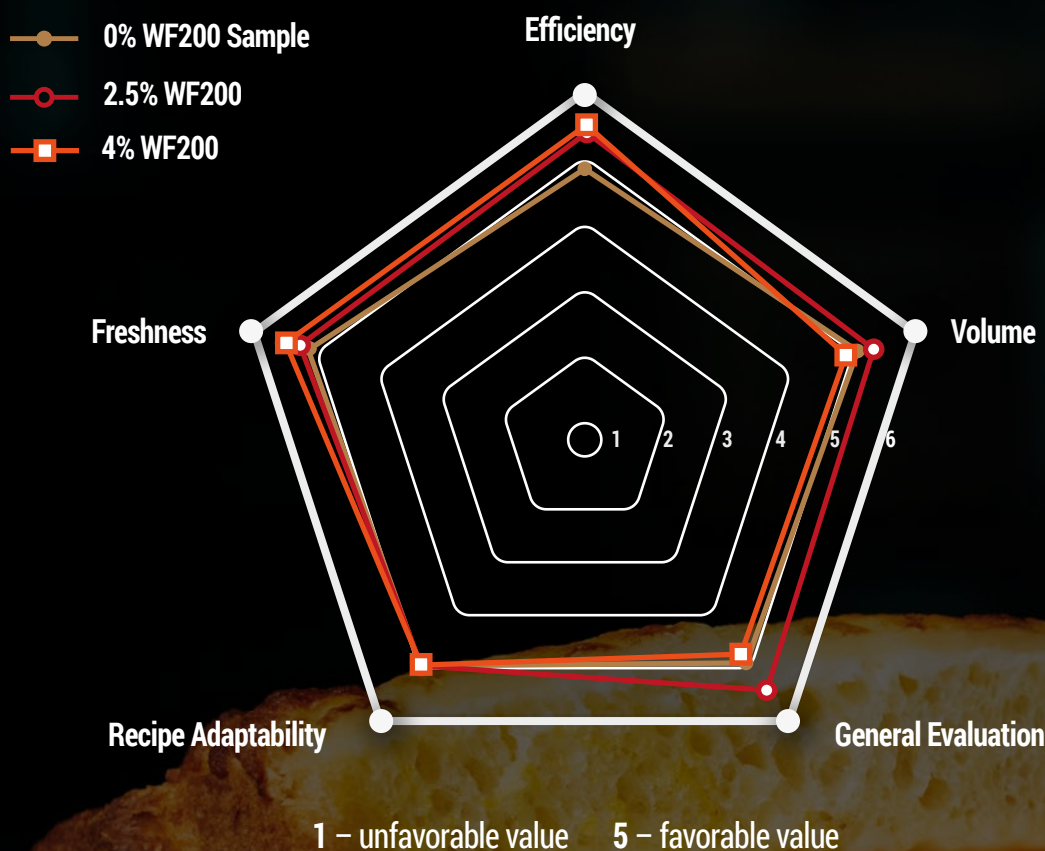
* In relation to flour

SENSORY ANALYSIS

Unicell WF200 addition in different ratios to the product was assessed in series of blind tests conducted in our R&D Department.



GENERAL ANALYSIS



Unicell WF200 addition to toast bread significantly influences all the parameters analyzed. The more Wheat Fiber is added, the better the assessment is; this fact is mostly noticeable in crumb homogeneity and general appearance. Unicell WF200 addition also influences freshness of the product, its efficiency and its volume.

Summary

- Unicell WF200 addition increases efficiency of the final product
- Unicell WF200 gives the extra feeling of freshness and extends freshness when applied to toast bread
- Unicell WF200 applied to toast bread provides smaller product losses
- Unicell WF200 increases volume of the final product till approximately 2.5% dosage
- Unicell WF200 does not introduce any off-taste but provides natural feel to toast bread
- Toast bread with Unicell WF200 applied is assessed as better in terms of general evaluation



Cocoa Fiber



Sugar Cane Fiber



Wheat Fiber



Apple Fiber

FIBER RANGE

InterFiber's offer

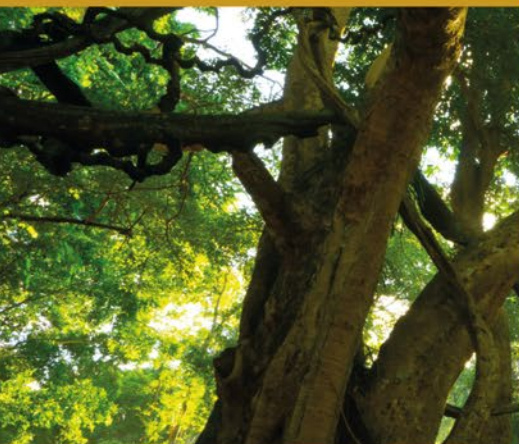
InterFiber started off in 2008 with three insoluble fibers in Unicell offer: Wheat, Bamboo and Powdered Cellulose. Today, the refined fibers range has been extended to a total of five and now includes also Oat and Sugar Cane. All of which, apart from bringing in nutritional benefits, are also highly functional in many areas of food industry. In 2018 we introduced another three high quality products: Apple Fiber, Cocoa Fiber, Super Flaxseed FL and Pea Fiber. All have unique properties within different industries. **Contact us for further details.**



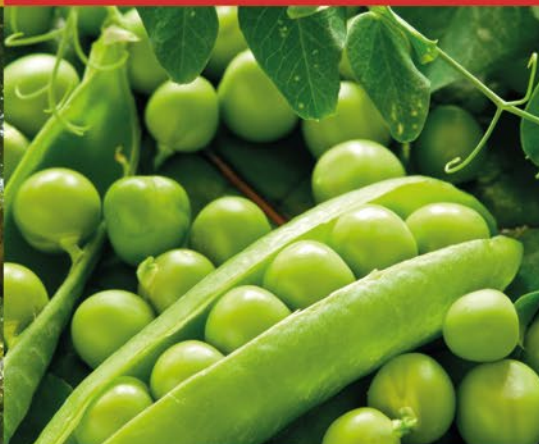
Oat Fiber



Bamboo Fiber



Powdered Cellulose



Pea Fiber



Super Flaxseed FL



Our company's history has proven that fibers are a force to be reckoned with. If you ignore them, you might find yourself left behind.

We began in 2008 with the manufacturing of three kinds of fiber. Today, we are an international company with great perspectives. We offer not only fiber, but also a perfect solutions for your products.

We are aware of what consumers really care about: quality and certainty that the products they choose are safe, meet the highest standards and customer expectations.

That is why we focus on raw materials of proven quality, an experienced and professional team, state-of-the-art manufacturing technologies and quality certificates contribute to the making of our final, high quality product.



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