

Citrus Fibers

by Prodalim



Citrus Fibers

Developed from the peels of citrus fruits such as orange, lemon and lime, our citrus fibers go beyond the conventional definition of dietary fibers. They offer a much broader range of functional properties, making it an innovative and versatile solution for the food industry.

Citrus fibers present a technological advantage, providing high-performance thickening, emulsification and stabilization in a wide variety of FMCG products. Its production is a milestone in sustainability, using a continuous pioneering process, that does not generate effluents, and allows a clean label.





Our Advantage

Our citrus fibers have proven advantages in food and beverages, cosmetics and even pet food.



Naturalness:

A natural ingredient, without the addition of synthetic chemicals.



Sustainability:

Produced through an innovative process, without generating effluents, using citrus industry byproducts and minimizing waste.



Health:

Citrus fibers are a natural source of pre-biotic that contributes to intestinal health and general well-being.



Versatility:

Adaptable to different industry segments, from food to cosmetics and animal nutrition.



Performance:

Using citrus fibers allows to reduce the use of oils, sugars and other additives, while maintaining the quality, flavor and nutritional values of the product.



Our available fibers



Dairy

Lacto Save®

Technological Functionality

- Enhances body and reduces whey-off in fermented dairy.
- Substitutes carrageenan in drinkable yogurts with clean-label appeal.
- Enhances spreadability in cheese and processed dairy.
- Maintains creamy texture and moisture in dairy desserts.
- Balances mouthfeel in fermented dairy with low fat.
- Delivers high viscosity and clean label for UHT dairy systems.



Meat

Meat Save®

Technological Functionality

- Enhances yield, fat retention and reduces purge loss.
- Strengthens emulsions and improves slicing in cooked meats.
- Ideal for injectables and systems requiring structure under heat.
- Maintains texture in heat-treated and frozen products.
- Used in reduced-fat or hybrid systems.
- High viscosity and WHC in emulsified cooked sausages.



Beverages

Bev Save®

Technological Functionality

- Adds dietary fiber without visual or sensory interference.
- Enhances mouthfeel and suspension in high-acid beverages.
- Supports pulp suspension and cloud retention.
- Clean-label stabilizer for plant-based drinks.
- Effective in emulsified drinks with high viscosity needs.
- Viscosity enhancement with freeze/thaw stability.
- Maintains suspension in fruit preps and pulpy juices.
- Maximizes texture in premium fiber-enriched beverages.



Bakery

Bake Save®

Technological Functionality

- Improves crumb moistness and shelf-life.
- Ideal for clean-label soft dough systems.
- Reduces cracking and improves dough handling.
- Enhances structure in gluten-free applications.
- Stabilizes water activity in cakes and muffins.
- Used in laminated doughs and frozen bakery products.

Our available fibers



Animal Nutrition

Pup Save®

Technological Functionality

- High total dietary fiber for nutritional enrichment.
- Firmness enhancement in extruded dry feed.
- Improves structure in soft treats and semi-moist snacks.
- Increases moisture retention and palatability.
- Useful in formulations with vegetable proteins.



Jellys and Jams

Jelly Save®

Technological Functionality

- Improves gel consistency and syneresis control.
- Stabilizes sugar-reduced jams.
- Enhances spreadability.
- Adds body without masking fruit notes.
- High gel strength for long-shelf life products.



Condiments

Spice Save®

Technological Functionality

- Provides fiber enrichment in simple condiments.
- Adjusts viscosity in oil-free sauces.
- High-temperature stability in processed condiments.
- Emulsion support in reduced-oil formulations.
- Maintains suspension of spices and particulates.



Soups & Broths

Soup Save®

Technological Functionality

- Clean-label enrichment for broths and clear soups.
- Enhances light viscosity in base soups.
- Stabilizes creamy soups against separation.
- Prevents sedimentation in soups with solids.
- Maintains texture in reheatable and frozen systems.

Our citrus fibers begin their journey at the source, derived from carefully selected citrus peels through Prodalim's vertically integrated, tree-to-table supply chain, and transformed into high-quality, clean-label functional ingredients.

At **Prodalim**, a global leader in juice solutions and specialty ingredients, we reimagine nature into impactful creations, unlocking hidden value through circular economy practices and innovation.

With our global footprint and deep commitment to sustainability, we deliver high-quality ingredients that make a real difference for both people and planet. Visit our site www.prodalim.com to learn more.