SenseFi is a new multifunctional ingredient offered to the food industry. It enables formulation of food products with reduced fat content without compromising mouth feel, texture or taste.

SenseFi gives consumers the choice to choose healthy and tasty products at an affordable price.
SenseFi
Premium Quality without the Calories

Description
SenseFi is a multifunctional dietary fibre delivering stabilisation, thickening and texture effects to food applications without sacrificing key attributes of the final product such as flavour and colour.

It works well as a fat replacer adding dietary fibre to the composition. SenseFi is made with natural and sustainable raw materials, is non GMO, suitable for vegetarians and kosher certified. SenseFi remains functional in extreme food environments such as low and high pH (2.5-10) and high temperature, which makes it a very robust stabiliser for the food industry.

Product Characteristics
• Delivers a smooth creamy mouthfeel
• Remains functional at a wide range of pHs, temperatures, shear force and sugar and salt contents
• Clean, bland flavour
• Very high water holding capacity
• Thickening, stabilising and suspending

Compliance
• Meets Kosher requirements

Suggested Labelling
SenseFi is considered powdered cellulose and the recommended declaration is powdered cellulose, or E460. The product uses CMC (or: Sodium Carboxy Methyl Cellulose; NaCMC; Sodium CMC cellulose gum, carboxy methyl cellulose or E466) as a processing aid. In accordance with the carry-over principle, labelling of CMC is not required in final food products.

Prehydration & Dispersion
SenseFi is a highly functional ingredient and needs correct hydration to deliver optimum results. SenseFi can be hydrated using a moderate to high shear mixer. Common process equipment, such as high speed disk mixers, low pressure impact homogenisers or rotor/stator mixers typically provide sufficient dispersive forces. Hydration time is a function of intensity and volume.