


EMSLAND GROUP[®]
using nature to create

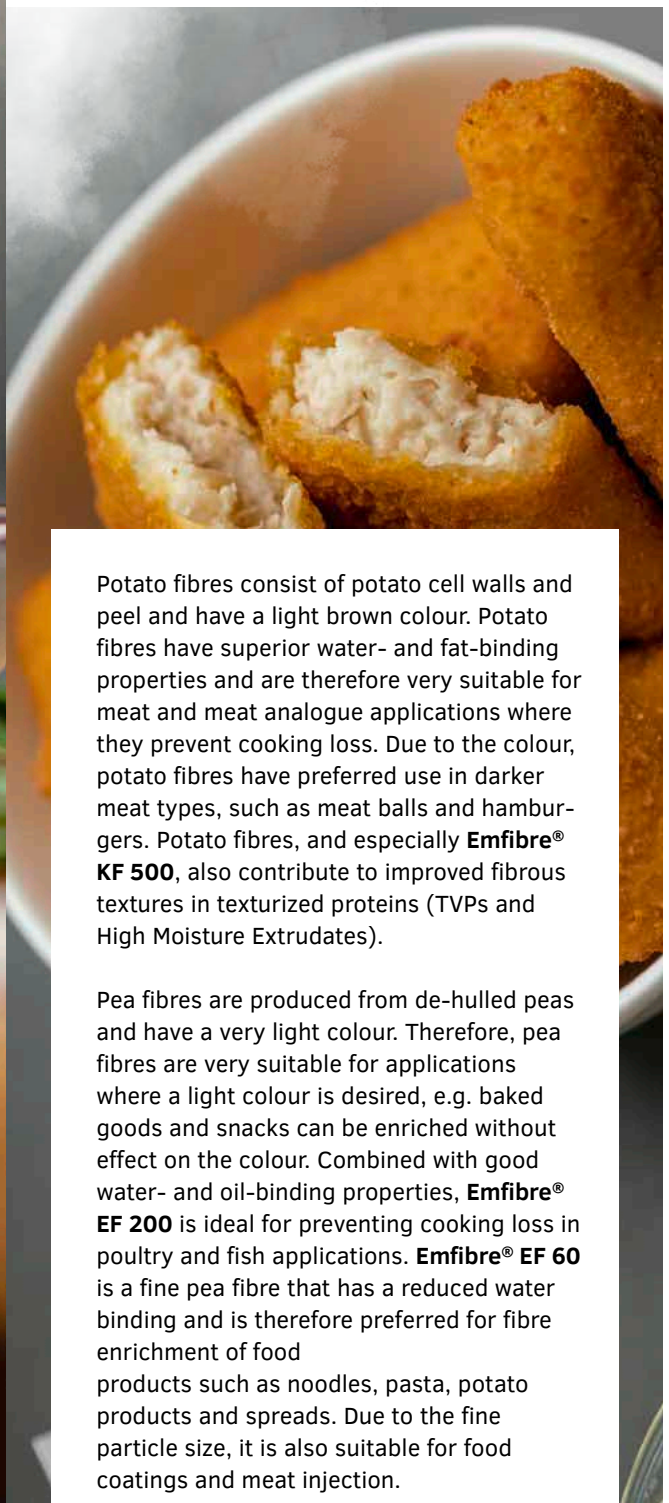


Discover our Plant-Based
Ingredients ...
Emfibre[®] Potato and Pea Fibres



Potato and Pea Fibres



Emsland Group has developed a series of pea and potato fibres under the brand name **Emfibre®**. These dietary fibres can be used to enhance nutrition of food products but also have interesting functional benefits such as high water- and oil-binding and texturizing properties. Potato and pea fibres can also be used to enhance pulpiness.





Potato fibres consist of potato cell walls and peel and have a light brown colour. Potato fibres have superior water- and fat-binding properties and are therefore very suitable for meat and meat analogue applications where they prevent cooking loss. Due to the colour, potato fibres have preferred use in darker meat types, such as meat balls and hamburgers. Potato fibres, and especially **Emfibre® KF 500**, also contribute to improved fibrous textures in texturized proteins (TVPs and High Moisture Extrudates).

Pea fibres are produced from de-hulled peas and have a very light colour. Therefore, pea fibres are very suitable for applications where a light colour is desired, e.g. baked goods and snacks can be enriched without effect on the colour. Combined with good water- and oil-binding properties, **Emfibre® EF 200** is ideal for preventing cooking loss in poultry and fish applications. **Emfibre® EF 60** is a fine pea fibre that has a reduced water binding and is therefore preferred for fibre enrichment of food products such as noodles, pasta, potato products and spreads. Due to the fine particle size, it is also suitable for food coatings and meat injection.

Emfibre® Potato and Pea Fibre Portfolio

	Emfibre KF 500	Emfibre KF 200
Type	Potato Fibre	Potato Fibre
Appearance	Light-brown coarse powder	Light brown medium course powder
Water binding	Very high (highest of the 4 types)	Very high
Applications	Minced Meat, Hamburgers, Texturized Proteins, Meat Analogues	Sausages, Meat Analogues, Bakery, Snacks, Potato Products, Soups & Sauces
Picture		

	Emfibre EF 200	Emfibre EF 60
Type	Pea Fibre	Pea Fibre
Appearance	Off-white medium coarse powder	Off-white fine powder
Water binding	High	Moderate
Applications	Poultry, Fish, Texturized Proteins, Meat Analogues, Bakery, Snacks, Potato Products, Soups & Sauces	Spreads (Chocolate, Peanut), Noodles, Pasta, Coatings, Injected Meat
Picture		

All products are registered®



Using nature to create is the guiding principle of the Emsland Group. As a global leader in refined products made from potatoes and peas, we offer a wide range of high quality innovative products.

Our plant-based ingredients include native, clean label and modified potato and pea starches, proteins and fibres, as well as potato flakes and granules, which can be applied to a wide range of products in various industries.

Innovation is a core driving force at the Emsland Group. Experts at our Innovation Centre in Germany are constantly developing and optimising products and concepts, working closely with customers to meet the evolving demands of both the industry as well as the end user.

Sustainability is a responsibility that, for us, begins in the field. Since 1928, we have been relying on the innovative power of nature and continue to be dedicated to working in harmony with our natural resources. We align ourselves with the latest sustainability benchmarks, helping drive the global trend towards more environmentally conscious options.

The Emsland Group is committed to producing consistently high-quality ingredients. Customer health and safety, as well as transparency regarding our manufacturing methods, are top priorities. To view a complete list of our certifications and qualifications, scan the QR code or visit our website.

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www.Emsland-Group.com
info@emsland-group.de
+49 5943810