



"Passionate about fibres"

, Multifunctional Fibres '

Unit: Food



CFF GmbH & Co. KG

- established in 1977
- currently 91 employees

annual turnover of approx. 30 Mio. €.

- worldwide sales & logistics
- in more than 70 countries
- main applications are:













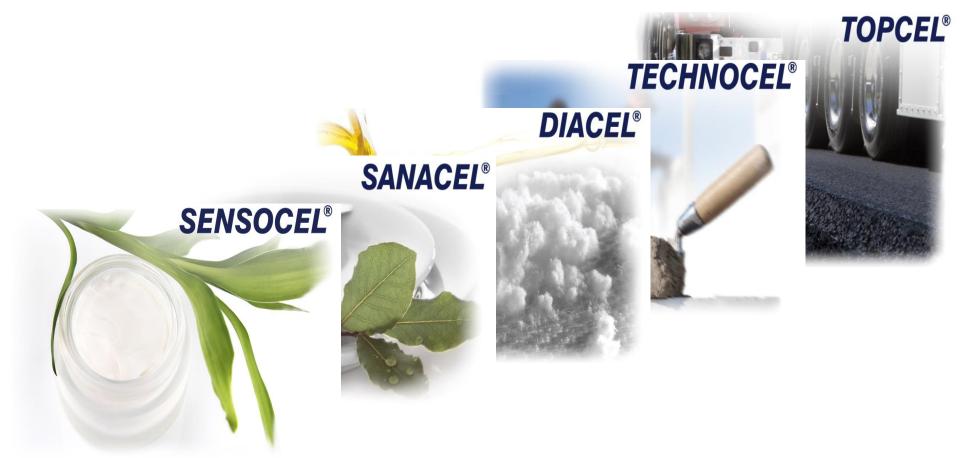






CFF brand structure

by applications





Quality

is our philosophy

Certified production according to:

- ✓ DIN EN ISO 9001:2008
- ✓ DIN EN ISO 22000:2005
- ✓ DIN EN ISO 50001:2011





Certificates

✓ ISO 9001:2008

✓ ISO 22000:2005

✓ ISO 50001:2011

✓ HACCP

✓ Halal

✓ Kosher

✓ Health Certificate





Product Information

- ✓ Product Range
- ✓ Application Information
- Background Information
- ✓ Nutritional Information
- √ Technical Data Sheet
- ✓ Safety Data Sheet
- ✓ Allergen List
- ✓ Packing List





SANACEL®

SANACEL® powdered cellulose

SANACEL® wheat

SANACEL® oat

SANACEL® bamboo



SANACEL® add

SANACEL® pot

SANACEL® AF

SANACEL® betaG



Dietary Fibres

Well known health benefits

Gut health

shorter transit time
act as prebiotics for bifido- and lacto- bacteria
protect against constipation, cause defecation

Prevention of colon cancer

Blood lipids

stabilizes blood lipids

bind bile acids

lower the blood cholesterol level (LDL)

Prevention of cardiovascular disease

SANACEL®

Blood sugar

modulate blood sugar levels
speed insulin response – soluble fibres
promote insulin sensitivity – insoluble fibres

Prevention of diabetes

Weight Management

low calories

increase viscosity of bolus

delay in gastric emptying

Prevention of Obesity/ Adiposity



Dietary Fibres Recommended Daily Intake

RDI

Dietary fibres

> 25 g/ day (WHO)

- ✓ Nutritional claim "source of dietary fibres" (EU) with 3% of dietary fibres in final product
- ✓ Nutritional claim "high in dietary fibres" (EU) with 6% of dietary fibres in final product
- **✓** SANACEL® = fibre concentrates



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Insoluble Fibres

Functional benefits

- High water and oil binding capacity
- ✓ Neutral in taste & odour
- ✓ White colour
- ✓ Temperature & pH resistant
- Chemically inert
- No negative influence on micro-biological safety



Soluble Fibres

Functional benefits

- Higher water binding capacity
- Gelling properties (similar to hydrocolloids)
- Emulsifying properties
- ✓ Influencing factors (temperature, pH)



CFF "by your side"

CFF GmbH & Co. KG E-Mail: cff@cff.de

Arnstaedter Strasse 2 Tel.: +49 36783 882- 0

D - 98708 Gehren Fax: +49 36783 882- 252

Thank you for your attention! Feel free to ask questions!



