



„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 location



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”

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

