



# Quality Enhancement in Gluten Free Foods

*With Citri-Fi®*

## Enhance Gluten Free Foods By simply adding Citri-Fi and extra water

Citri-Fi is an all-natural, clean-label ingredient, with the ability to bind and stabilize water in an innovative way that helps manufacturers to recreate the strength and structure that is lost when gluten is removed from various baked goods. Another benefit of Citri-Fi is that it can bind moisture in the baked goods, which results in improved texture and mouth-feel; two characteristics that often suffer in gluten-free products. What's more, to experience the benefits of using Citri-Fi, it can simply be added with extra water on top of your pre-existing formula!

### Key benefits

- Improved Moisture Retention Throughout Shelf-life
- Increased Strength and Structure
- All-Natural - non-GMO
- Easy to Use



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*Try this sample formula for improved gluten free bread, and experience the benefits of Citri-Fi for yourself!*

## General Formulation Guidelines

- **Amount of Citri-Fi:** Best results are found when Citri-Fi is incorporated at 0.4% of the total formula weight.
- **Amount of Water:** Best results are found when extra water is added to the formula at 4 times the weight of Citri-Fi. Note: This value is based on the adjacent formula; the ideal amount varies based on the application.

## How to Incorporate Citri-Fi into a Formula

- 1) Mix liquid ingredients for 1 minute on medium setting.
- 2) Add dry ingredients (including Citri-Fi) and mix for 1 minute on medium setting.
- 3) Scrape bowl and mix for 2 more minutes.
- 4) Proof for 60 minutes.
- 5) Bake at 355° F (179.4° C) for 40 minutes.

**NOTE:** When possible, Citri-Fi should be premixed with dry ingredients. In formulas that contain no dry ingredients Citri-Fi can be premixed with formula oil before adding to water.

## Other Gluten Free Applications:

Citri-Fi is currently used in the market place for bread, dinner roll, and tortilla applications. Contact us to learn more how Citri-Fi can be used in other gluten-free applications.

## Gluten Free Bread Sample Formula

Ingredient	Control Formula	Citri-Fi 200FG Formula
Water	22.4%	21.9%
Egg Whites	23.4%	22.9%
Cider Vinegar	3.7%	3.6%
White Rice Flour	14.2%	14.0%
Brown Rice Flour	14.2%	14.0%
Corn Starch	12.2%	12.0%
Non Fat Dry Milk	1.6%	1.6%
Xanthan Gum	1.1%	1.1%
Sugar	2.0%	2.0%
Salt	0.7%	0.7%
Yeast	0.9%	0.9%
SSL (Emulsifier)	0.4%	0.4%
Oil	2.7%	2.7%
Calcium Propionate	0.3%	0.3%
<b>Citri-Fi 200FG</b>	--	0.4%
Extra Water	--	1.6%
<b>Total</b>	100.0%	100.0%

**For samples and additional information:**



+1 715 425 7550



info@fiberstar.net



www.FiberstarIngredients.com



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Quality Improvement in Gluten Free Foods  
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Citri-Fi and its process of manufacture are covered by one or more of the following patents: 7,094,317 ; 8,399,040.

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