

What is Citri-Fi®?

Citri-Fi...

is a line of innovative, multi-functional fibers derived from orange pulp. Citri-Fi begins as an orange **grown** in southern Florida. After the orange is juiced, the fibrous pulp membranes are mechanically enhanced using Fiberstar's patented processing technology; this **chemical free process** loosens and opens the tightly bound soluble and insoluble fibers, proteins, and sugars to create an **expanded fiber matrix**. The expanded fiber matrix is what makes Citri-Fi so innovative, and what gives Citri-Fi the ability to bind water like no other fiber can!

The Citri-Fi Difference...

Other fibers are generally purified and primarily insoluble. They are ground into a small particle size to increase surface area. These fibers then bind water using mostly hydrogen bonds, which by themselves can be easily broken during cooking, baking, freezing, and storage. Citri-Fi is **not** purified, but is instead left holistic to include soluble and insoluble fiber, protein, sugar, and fat. The fiber matrix is then expanded using our patented mechanical processing technology, which helps open the fiber structure to create a porous fiber matrix with a high internal surface area.

Key Characteristics

- Natural
- Gluten Free
- Non-Allergenic
- Kosher/ Parve & Halal
- Labeled as: "Dried Orange Pulp" "Citrus Fiber" or "Citrus Flour"
- National Organic Program "Allowed Substance"
- Neutral Odor and Taste
 - Clean Label
 - Non-GMO
 - GRAS

The Citri-Fi Product Line

Citri-Fi® 100/125 Series

100% Citrus Fiber



Available in:
All Grinds

Available in:
Standard, FG
and M40

Citri-Fi® 200 Series

Citrus Fiber Co-processed w/ Guar Gum



Available in:
Standard Grind
Fine Grind

Citri-Fi® 300 Series

Citrus Fiber Co-processed w/ Xanthan Gum



Available in:
Fine Grind
M40 Grind

Standard Grind

Greater than 95% passing 30 mesh

Fine Grind (FG)

Greater than 95% (± 4%) passing 100 mesh

Micro Grind (M40)

Greater than 95% (± 4%) passing 200 mesh

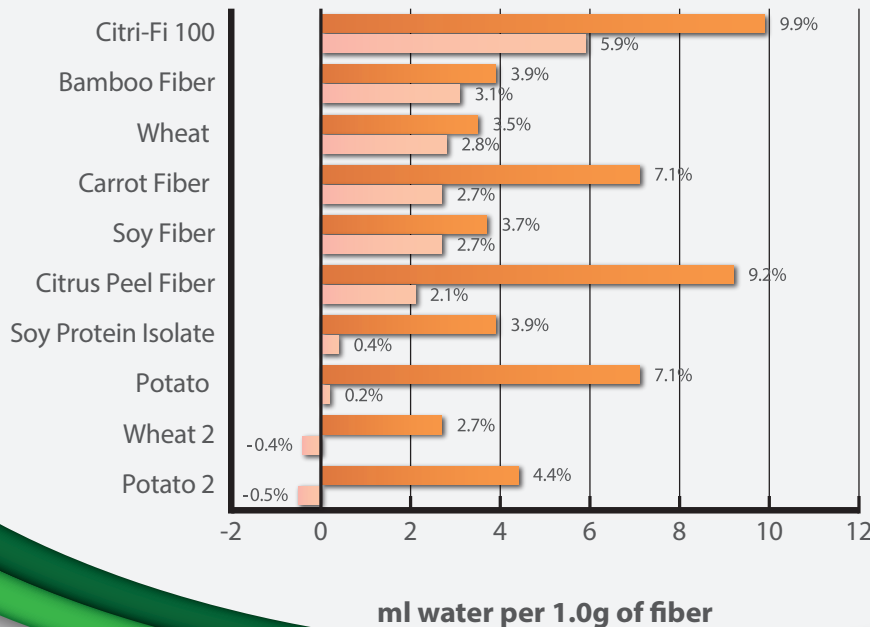
Micro Grind (M20) (~10-15 micron)

Typical Composition

Calories	2.26 cal/g
Protein by Dumas	8.15%
Moisture	7.42%
Fat, Total	1.05%
Ash	2.65%
Carbohydrates, Total	80.73%
Sugars	7.36%
Dietary Fiber, Total	68.2%
Soluble Fiber	33.3%
Insoluble Fiber	34.9%

Water Holding Comparative Testing of Various Fibers

The graph below compares the water binding functionality of Citri-Fi and various other fibers in two applications. The first application compares the water binding functionality of the fibers in a centrifuge measured in ml of water retained per gram of fiber (AACC - Standard Method # 56 - 30). The second application compares the water binding functionality of the fibers to test each ingredient's water holding capacity in a meatball application. After cooking, the meatballs were weighed to compare yields.



KEY

- ml H₂O/g Fiber in Centrifuge
- ml H₂O/g Fiber in Meatballs

Meatball Formula: 200g 80/20 ground beef, 2g of salt, and the respective fiber(1%).

Request a sample today!



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What is Citri-Fi © 2016 Fiberstar Inc.

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