

# Wheat fibres for bread, baked goods and confectionary products

## Technical recommendations

**RUZACELL®** wheat fibers are improving different characteristics of bread, baked goods and confectionary products. In connection with cereal products, **RUZACELL®** wheat fibers are increasing fiber content and retain water. It brings following advantages for the different product categories:

### White and dark bread

- Volume increasing
- Improving of yield
- Bread remains fresh and soft longer time
- Pore structure is finer

### Waffles

- Reducing of breakage
- Bakery products remain crispy for longer time

### Cookies, crispbread and other hard bakery products

- Reducing of breakage
- Bakery products remain crispy for longer time

**RUZACELL® F200**  
**RUZACELL® F90**

### Bake-stable fillings

- Improving of viscosity
- Enhancing of bake stability
- Mouthfeel is creamier

### Pizza

- Heating, freezing and thawing stability is improving
- Dough volume and dough yield are improving
- Moisture dispersant effect is improving

**RUZACELL®** wheat fibers can be used to achieve an optimum moisture content in bread and baked goods. The products are remaining freshness for longer time.

With confectionary products such as biscuits, chocolate fillings and chewing gums, **RUZACELL®** wheat fibers facilitate the manufacturing process while increasing product quality. In addition, depending on the product category, further functional properties are taking effect:

### Chocolate fillings and icings

- Improved of viscosity
- Improving texture and increasing heat stability
- Enhancing of structure
- Reducing of caloric value

**RUZACELL® F90**  
**RUZACELL® F55**

### Chewing gums

- Our products could be used as anti-sticking agents

**RUZACELL®** wheat fibers are improving viscosity of glazings and chocolate fillings.

The recommended dosage of **RUZACELL®** in bread, baked goods and confectionary products is 0,5-2,0% to the dough or to the mass of raw product.

\* Hydratation of **RUZACELL®** is depending on viscosity and form of the dough or raw product. We are kindly recommending to make preliminary tests of **RUZACELL®** with water to choose similar structure.