Citri-Fi is a range of non-GMO, natural fibers derived from citrus fruit which is produced using a patented physical process. The process opens up the fiber to create high surface area which lends itself to high water holding capacity and emulsification. Due to the native pectin, Citri-Fi's gelling properties activate in specific conditions. This natural fiber is used to improve texture of baked goods, meats, dairy, sauces, dressings, beverages and pet food and treats. Citri-Fi also improves the nutritional quality of food especially the texture, stability and mouthfeel of fat and sugar reduced products.

**KEY BENEFITS**
- HIGH WATER HOLDING CAPACITY
- EMULSIFICATION PROPERTIES
- EXCELLENT FOOD PROCESSING STABILITY
- GELLING PROPERTIES (CONDITION-SPECIFIC)

**KEY ATTRIBUTES**
- TOTAL DIETARY FIBER: ~76%
  - ~35% SOLUBLE
  - ~41% INSOLUBLE
- NON-GMO
- NON-ALLERGENIC/GLUTEN-FREE
- PLANT-BASED
- VEGETARIAN
- NO E-NUMBER
- KOSHER/HALAL
- 3-YEAR SHELF LIFE
- LABELING: CITRUS FIBER, DRIED CITRUS PULP, CITRUS FLOUR
- USDA LABELING: DRIED CITRUS PULP, CITRUS FLOUR
## Citri-Fi Natural Citrus Fiber

### Citri-Fi 100 & 150 Series

#### Functionality & Health Benefits by Food Application

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</table>

### Citri-Fi 100 Oil Emulsion in Water

The image below is a close-up view of a simple emulsion being made from vegetable oil, water and Citri-Fi 100M40, taken using fluorescence microscopy. The oil (red) starts out as large round droplets, which become attracted to Citri-Fi (yellow/green) with relatively little energy input. Note that, while parts of the Citri-Fi particles are taking up oil into capillaries and hydrophobic regions, other regions of the same Citri-Fi particle are holding water very strongly. In contrast to traditional oil : water emulsions, Citri-Fi emulsions do not require significant mixing energy nor do they need to be stabilized by coating of the droplets with chemical-sounding emulsifying compounds.

### USAGES

**Citri-Fi 100:** 0.2%-1.0%

**Citri-Fi 150:** 0.8%-2.0%

Citri-Fi can be blended with other dry ingredients, mixed with oil before hydration if used for emulsification or incorporated using a high speed mixer.

### OTHER CITRI-FI PRODUCTS

For additional viscosity and stabilization the below Citri-Fi co-processed blends are available:

- **Citri-Fi 200 Series (Citrus Fiber + Guar Gum)**
- **Citri-Fi 300 Series (Citrus Fiber + Xanthan Gum)**