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

- All-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

Citri-Fi® 200 Series

Citrus Fiber Co-processed w/ Guar Gum

Available in:
- Standard Grind
- Fine Grind
- M40 Grind

Citri-Fi® 300 Series

Citrus Fiber Co-processed w/ Xanthan Gum

Available in:
- Fine Grind
- M40 Grind

Typical Composition

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>2.26 cal/g</td>
</tr>
<tr>
<td>Protein by Dumas</td>
<td>8.15%</td>
</tr>
<tr>
<td>Moisture</td>
<td>7.42%</td>
</tr>
<tr>
<td>Fat, Total</td>
<td>1.05%</td>
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<tr>
<td>Ash</td>
<td>2.65%</td>
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<tr>
<td>Carbohydrates, Total</td>
<td>80.73%</td>
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<tr>
<td>Sugars</td>
<td>7.36%</td>
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<tr>
<td>Dietary Fiber, Total</td>
<td>68.2%</td>
</tr>
<tr>
<td>Soluble Fiber</td>
<td>33.3%</td>
</tr>
<tr>
<td>Insoluble Fiber</td>
<td>34.9%</td>
</tr>
</tbody>
</table>

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.

**Composition**

- **Protein by Dumas**: 12.10%
- **Ash**: 1.05%
- **Carbohydrates, Total**: 80.73%
- **Dietary Fiber, Total**: 68.2%
- **Soluble Fiber**: 33.3%
- **Insoluble Fiber**: 34.9%

**KEY**

- Orange: ml H₂O/g Fiber in Centrifuge
- Pink: ml H₂O/g Fiber in Meatballs

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

What is Citri-Fi © 2013 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.

Request a sample today!

+1 715 425 7550
info@citri-fi.com
www.citri-fi.com