

FIBERS OF NATURE

PRODUCER OF NATURAL FOOD FIBER



WELCOME TO Interfiber

- Founded in 2008
- Present in over 50 countries worldwide
- Focused on delivering top quality
- Dedicated to supplying professional service to all our Clients
- Commited to developing new products and applications
- Devoted to promoting health-benefiting solutions in food industry
- Recognized as eco-friendly production sites located in pure, protected areas





Sugar Cane Fiber



Apple Fiber



Oat Fiber

FIBER RANGE

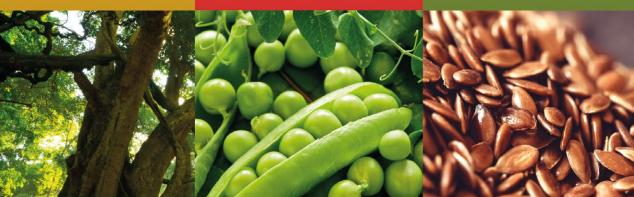
InterFiber's offer

InterFiber started off in 2008 with three insoluble fibers in Unicell offer: Wheat, Bamboo and Powdered Cellulose. Today, the refined fibers range has been extended to a total of five and now includes also Oat and Sugar Cane. All of which, apart from bringing in nutritional benefits, are also highly functional in many areas of food industry. In 2018 we introduced another four high quality products: Apple Fiber, Cocoa Fiber, Super Flaxseed FL and Pea Fiber. All have unique properties within different industries. **Contact us for further details.**

Wheat Fiber



Bamboo Fiber



Powdered Cellulose

Pea Fiber

Super Flaxseed FL

FOOD APPLICATIONS





MEAT



DAIRY



PASTA



FISH



FROZEN AND CONVENIENCE FOOD



VEGETARIAN FOOD







PET FOOD



BENEFITS OF FIBER APPLICATION

IMPROVED PROFIT MARGINS

- Improved yield as a result of water and oil retention
- Reduced syneresis (drip and shrinking losses)
- Lowered costs resulting from partial replacement of more expensive ingredients – complex gum and synthetic stabilizer systems
- Reduced energy and labor costs resulting from faster manufacturing processes

IMPROVED NUTRITION

- Making food more natural and healthier
- Source of dietary fiber
- Non GMO

IMPROVED QUALITY

- Improved texture through more uniform distribution of water in the product
- Enhanced flavour due to better retention
 of natural juices during cooking
- Reduced ice crystal formation upon thawing
- Better mouthfeel and taste when replacing complex gum systems

		Bamboo Fiber							Wheat Fiber						Powdered Cellulose						Sugar Cane Fiber						t Fiber			Other Fibers			
	BF30	BF75	6 BF90	BF100	BF200	BF500	WF30	WF75	WF90	WF100	WF200	WF500	PF30	PF75	PF90	PF100	PF200	PF500	SCF30	SCF75	SCF90	SCF100	SCF200	SCF500	0F30	0F75	0F90	0F100	0F200	Pea Fibe	Apple Fiber	Cocoa Fiber	Super Flaxseed
Spreads & Pâtés																									1								
Fermented products																												•			The second		
Injected meat products																		20													1		
Finely minced products			1																									•					
Homogenized products																		•							1				(
Sausages																																	
Hamburgers	_												~																				
Fish fingers														10				1 de				2											
Surimi	_																1																
Flour	132																																
Bakery mixes																														•			
Confectionery mixes																																	
Wafers & waffles															((
Pancakes & crepes																										1				\square			
Cakes & biscuits																																	
Bread & rolls																																	
Pita & tortilla													N.																				
Pizza dough														2																			
Processed cheese																																	
Grated cheese																																	
Cheese spreads																																	
Pasta																																	
Dumplings		1																															S. A.
Dumplings Pasta / dumplings - fillings*																																	
Pizza dough																																	
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Breaded products																															1		100
Special diets													11													D	D						
Other dietary products		D	D	2					₽																	D	D						
Spices													7																				
Sauces																																	

Benefits of fibers application: mostly technological and economical mostly nutritional

* meat, vaegetables, fruit, cheese

Frozen

INTERFIBER IS ONE OF 5 MANUFACTURES OF FOOD ADDITIVES IN FOOD INGREDIENTS GROUP

We develop innovative products for the food industry. From the very beginning our goal is: to be the number one adviser for our clients by creating products, that will help our clients improve the quality and appeal of their products, and at the same time increase their competitiveness. We believe our openness and eagerness to share our knowledge are the foundation of ours and our clients' success. Our research and development department takes great care in assuring quality in the parameters used and in the process of constant improvement. Expertise, experience, continued growth of our employees, high quality standards as well as a modern machine park guarantee the safety of our products and ensure our clients' satisfaction.





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