



KFSU LTD is a health ingredients company producing the Kfibre® range of dietary fibres from sugarcane. The Kfibre® powder, Fibacel®, is a versatile product enriching the nutritional and gastronomical values of food. Simply, Kfibre® improves the look and feel of food while augmenting health benefits.

Product Description

Fibacel® is a dietary fibre powder converted from sugarcane bagasse, the fibrous material remaining after the sugar-bearing juice has been extracted.

Size: Currently milled to 15-100 µm

Colour: Pale Cream

Process

KFSU LTD's (PCT Patent) chemical-free production technology optimises fibre value through a method that reduces the cellulose and hemi-cellulose structure. The bagasse is then dried and milled to provide an enriched fibre powder, very low in moisture.

Applications

- In processed and cooked foods to enhance functional claims
 - As a cost effective bulking agent for processors
 - Ideal for baked goods, cereal products, pasta, beverages, snacks, meat, meat analogs and pet food
 - Binder for processed meats and surimi (fish)
 - Improve the physical attributes of baked goods
 - Increase shelf life of baked goods
 - Fat 'mouth texture' replacement
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Claims

- Natural high fibre product
- No chemicals used in the manufacturing of product
- Allergy free, no gluten, yeast, artificial colours, flavours and preservatives
- High in iron
- Contains calcium
- 6 to 1 Water Retention





Analytical Data (NATA accredited) :	Method Code	Result
Protein	CF003.1	2.7%
Sugar (sucrose)	CF047.1	< 5%
Fat	CF004.1	0.2%
Moisture	CF005.1	6.5%
Ash	CF007.1	1.9%
Dietary Fibre	CF057	86.8%
Sodium	ESI03	50mg/100g
Iron	ES102	141mg/100g
Potassium	ES102	121mg/100g
Usable Carbohydrates	CF029.1	< 6.5%
Energy	CF030.1	780kj/100g

Fibre Methodology

Fibacel® meets the definition of dietary fibre as per method (AOAC 985.29)

Analytical providers / research and development

Australia: Symbio Alliance 44 Brandl St Eight Mile Plains QLD 4113.

NATA Accreditation No. Chemical 2455, Biological 1085.

Gratuk Technologies Pty Ltd, 3 Innovation Rd, Macquarie University, NSW Australia 2148

Japan: Japan Food Research Laboratories Head Office 52-1 Motoyoyogi-cho, Shibuya-Ku Tokyo.

Additional Information

Analytical work on Fibacel® has shown moderate levels of octocosanols and high levels of xylobiose. Source: Japanese Food Research Laboratories

Kfibre® is one of very few new natural dietary fibres on the international market.

Fibacel® is an 'all rounder' in dietary fibres and can be added to a great variety of foods without detectable change in taste or texture. This coupled with unique health claims, associated with nutritional content, provides appeal to both consumers and food manufacturing segments offering an attractive marketing edge.

Administration Centre

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Production Centre

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