

Flaxfiber

High performance fibers

Fiber from brown and golden flax seeds (*Linum usitatissimum* L.), from which the mucilage is extracted.

Composed of 3 types of fiber: cellulose, lignin (insoluble) and mucilage (soluble).

Fiber content: >76% Of which:

- Soluble fiber: >12%
- Insoluble fiber: >88%

Properties

Its composition gives it outstanding thickening, stabilizing, emulsifying and holding capabilities. It can act as a substitute for xanthan gum's stabilizing and thickening properties when used in a 1:2 ratio. It is neutral in flavour and color.

Dose

Between 0.5 to 4%

Use

Readily soluble/dispersible in hot or cold water across a wide pH range.



Application:



Sauces and coulis:

Thickening for hot or cold, sweet or savory sauces with a high pH range.



Ice Creams & Sorbets:

It acts as a stabilizer and emulsifier. Increases creaminess and helps incorporate air. Improves freezing by helping to form smaller ice crystals.



Mousses and meringues:

Helps stabilize meringues and mousses by improving aeration and retaining foams' air content. Prevents water loss during defrosting.

Ingredients of the future

Gastronomy is changing, consumers have new expectations and, with this, pastry-making is facing new technical challenges around **reducing sugar and fat, improving textures, and boosting flavour.**

To help address these challenges, SOSA INGREDIENTS is offering a range of fibers with different origins, **including citrus, chicory, psyllium and now a new addition to the range: flax fiber.**

Our range of fibres



Citrus
fiber



Natur Emul



Chicory
fiber



Inulin Hot
Inulin Cold
Oligofruct



Flax
fiber



Flaxfiber



Psyllium



Psyllium

Sosa Ingredients in collaboration with Jordi Bordas

Our collaborative endeavors have helped us to produce our "Guide to Using Fibers", which seeks to explain how these ingredients help reduce sugar, replace fat, improve textures and enhance flavour.

Scan the QR code to learn more about this partnership.



Jordi Bordas