



Advanced Oat Fibre AOF 6000 for Pasta and Extruded Cereal Foods

WHITE*STAR Advanced Oat Fibre AOF 6000 is a value adding food ingredient of neutral taste and colour. Dietary fibre content > 95 % (AOAC).

The addition of only 5 % AOF 6000 to pasta or extruded products allows 'fiber rich' declaration. The final food product gains calorie reduction and improved texture. Surface and stability of extruded cereal snacks and crisps are improved. Negative influence to the cooking characteristics of pasta is not recognized.

High fibre pasta containing 5 % WHITE*STAR Advanced Oat Fibre has the same fibre content like pasta produced of wholemeal flour. Yet, colour, taste and shiny even surface are equivalent to pasta made from full extracted white semolina.

Dosage Indication:

To increase the fibre content and reduce calories of pasta foods, an addition of 2 to 7 % AOF 6000 is practiced. Depending on the functional target, like increased fibre content, calorie reduction, improving texture or surface, 2 to 15 % can be added.

Physiological Benefits:

According to its pure dietary fibre character, a low addition of AOF 6000 already leads to the desired fibre enrichment without impeding the sensory characteristics of the final product.

AOF 6000 performs well to reduce calories without altering the basic formulation - just substitute the corresponding part of flour.

Technical Benefits:

Oat Fibre AOF 6000 improves the mouthfeel of extruded products. They do not stick to the mouth, are pleasant to eat, and keep firm and crisp.

Oat Fibre AOF 6000 leads to more condensed pores with the result of a smooth and even surface of the extruded product. Softening is retarded. Breakfast cereals stay longer crisp and crunchy when stirred into milk or juice.

The addition of 3 % or more AOF 6000 to extruded cereal products increases its water binding capability significantly.

Oat Fibre AOF 6000 is inert and temperature stable. The addition of AOF 6000 avoids browning of extruded products even at high temperatures.

Oat Fibre AOF 6000 has good emulsifying properties. Dry blends containing fat can be better homogenized if AOF is added.

At co-extrusion, a thinner isolating layer can be applied between the extruded product and the filling when AOF 6000 is added.