



**Custom Fiber**  
MADE FROM NATURE

[www.customfiber.com](http://www.customfiber.com)

## Innovative approaches for fiber products

Custom Fiber is an international company producing high-quality, functional fibers. The company is strategically located in Bornem, conveniently close to the port of Antwerp and Brussels Airport. It specializes in processing natural raw materials of plant origin, including cereals, cellulose, vegetables, and fruits.

As experts in food fiber technology, we deliver innovative solutions, focused on precision, reliability, and superior performance.

As a member of Food Ingredients Group, Custom Fiber is focused on enhancing your product capabilities and achieving remarkable outcomes.



### NATURAL PRODUCTS, HIGHEST QUALITY

We offer top quality innovative products, obtained using state-of-the-art technology, and deep knowledge.



# DISCOVER RANGE OF OUR PRODUCTS

Our functional fibers are designed to improve the properties, quality, and production efficiency of products across a wide range of food industries.



**SUGAR CANE  
FIBER**



**BAMBOO  
FIBER**



**WHEAT  
FIBER**



**OAT  
FIBER**



**POWDERED  
CELLULOSE**



**CITRUS  
FIBER**



**COCOA  
FIBER**



**APPLE  
FIBER**



OUR FIBERS WILL BE APPLIED IN MANY FOOD INDUSTRIES

## UNICELL FIBER IN MEAT PRODUCTS

- ✓ Syneresis reduction
- ✓ Texture improvement
- ✓ Cooking loss reduction
- ✓ No off-taste
- ✓ Cooking stability
- ✓ Increases efficiency / reduces leakage



## UNICELL FIBER IN FISH AND SURIMI

- ✓ Higher yield
- ✓ Better bite
- ✓ Cooking stability

## CUSTOM FIBER IN BAKERY PRODUCTS

- ✓ Breakage control
- ✓ Texture improvement
- ✓ Better feeling of freshness
- ✓ Higher dietary fiber content
- ✓ Suitable for vegans
- ✓ Increase of volume
- ✓ Better crispiness



## CUSTOM FIBER IN CONDIMENTS & CO

- ✓ Structure improvement
- ✓ Rheology improvement
- ✓ Texture improvement
- ✓ The visual appearance of product volume



OUR FIBER IS AN EXCELLENT ANTI CAKING AGENT

## CUSTOM FIBER UNIQUE BLANDS

Custom Fiber's unique **fiber blends** possess the desired properties, meeting various customer needs with precision. With Custom Fiber, you can trust that you're getting blends designed to effectively meet your requirements:

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### ✓ UP TO **100% EGG REPLACEMENT**

IN VARIOUS BAKERY APPLICATIONS



### ✓ REPLACES **50% EGGS AND FATS** 100 % MONO & DIGLYCERIDES DRY VITAL GLUTEN

IN VARIOUS BAKERY APPLICATIONS



### ✓ UP TO **100% FAT REDUCTION**

IN VARIOUS BAKERY APPLICATIONS



✓ Replaces **MODIFIED** and **NATIVE STARCHES**

IN FILLINGS, SAUCES AND MORE



✓ **ENSURES STABILIZATION OF THE STUFFING**

IN FILLINGS AND PASTES



✓ Replacement of **SOY PROTEIN** while **MAINTAINING TEXTURE**, improves **SENSORY PERCEPTION**

FOR BURGERS AND MEATBALLS



✓ **OIL UPTAKE CONTROL**

IN DEEP-FRIED COATED PRODUCTS  
AS WELL AS DONUTS



IF YOU NEED DETAILED INFORMATION ON SPECIFIC APPLICATIONS, PLEASE CONTACT US

► [www.customfiber.com](http://www.customfiber.com)



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produced in Belgium

