

PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE
scilia BF30	Bamboo Fibre	✓	Use for Fibre claims and binding moisture and oil. Short length. ≈ 98% Insoluble Fibre.	Gluten free products	As required
scilia BF90	Bamboo Fibre	✓	Use for Fibre claims and binding moisture and oil. Medium length. ≈ 98% Insoluble Fibre.	Gluten free products	As required
scilia BF200	Bamboo Fibre	✓	Use for Fibre claims and binding moisture and oil. Long length. ≈ 98% Insoluble Fibre.	Gluten free products	As required
scilia OF30	Oat Fibre	✓	Use for Fibre claims and binding moisture and oil. Short length. ≈ 98% Insoluble Fibre.	Cereal bars, porridge, breakfast products	As required
scilia OF90	Oat Fibre	✓	Use for Fibre claims and binding moisture and oil. Medium length. ≈ 98% Insoluble Fibre.	Cereal bars, porridge, breakfast products	As required
scilia OF200	Oat Fibre	✓	Use for Fibre claims and binding moisture and oil. Long length. ≈ 98% Insoluble Fibre.	Cereal bars, porridge, breakfast products	As required
scilia WF30	Wheat Fibre	✓	Use for Fibre claims and binding moisture and oil. Short length. ≈ 98% Insoluble Fibre.	Cakes, breads, biscuits and other bakery products	As required
scilia WF90	Wheat Fibre	✓	Use for Fibre claims and binding moisture and oil. Medium length. ≈ 98% Insoluble Fibre.	Cakes, breads, biscuits and other bakery products	As required

We have a fully GFSI compliant supply chain



PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE
scilia WF200	Wheat Fibre	✓	Use for Fibre claims and binding moisture and oil. Long length. ≈ 98% Insoluble Fibre.	Cakes, breads, biscuits and other bakery products	As required
scilia PF50	Pea Fibre	✓	Binds meats and plant based meat analogues together, gives a meaty, fibrous texture.	Burgers, sausages, other reformed meat and plant based meat analogues	Typical usage 1–2%
scilia MF80	Maize Fibre	✓	Use for fibre claims and to reduce sugar	Bakery	Add 2-6% of scilia MF80 or as required for claim
			Provides crispiness and bite	Ice Cream	Replace up to 100% of sugar in a 1:1 replacement with scilia MF80
				Batters and coatings	Replace up to 10% of flour in a 1:1 replacement with scilia MF80

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