

## A NOVEL SOURCE OF TEXTURIZING & DIETARY FIBRES

### FROM THE RED SEAWEED GRACILARIA VERRUCOSA

Conventional processing of Red Seaweeds (Class Rhodophyta) focuses on the extraction of the water-soluble components – such as agar-agar, whereas the water-insoluble components – consisting mainly of dietary fibres, are usually discarded.

Now, applying newly developed technologies, both fiber components are united in a mature, novel product basically consisting of highly functional fibers and offering a good versatility in many applications:

#### OCEANFIBER

Seaweeds have traditionally been recorded as part of the human diet.

As such, **oceanfiber** does **NOT** require an **E-Number**, which would have been typical for Food Additives. This feature provides the end-user with a high flexibility in formulation and labelling.

#### Advantages of Oceanfiber Powder

- Contains both, soluble and insoluble dietary fibre constituents of Red Seaweeds:
- **34% of Dietary Fibres in 10 g of Oceanfiber**
- Highly suitable for Dietary Supplement products/Weight-management food products
- High water-binding capacity
- Imparts a full-bodied texture and a succulent mouthfeel
- Gluten-free
- High in functional minerals
- Completely neutral in taste and odour
- Easy and practical to incorporate in industrial formulations
- **NO E-Number, „Clean Label“ –friendly**

<b>Energy</b>	<b>306 cal./ 1050 kJ</b>
Fats	0.0 g
- of which Saturated Fat	0.0 g
Protein	15.0 g
Total of Carbohydrates	85.0 g
- of which Sugars	0.0 g
<b>FIBRES</b>	<b>85.0 g</b>
- of which water-soluble fibres	45.0 g
- of which water-insoluble fibres	40.0 g

<b>Minerals</b>		<b>Vitamins</b>	
Iodine	200.0 mg	A	600 IU
Calcium	6200.0 mg	B <sub>1</sub>	0.08 mg
Sodium	120.0 mg	B <sub>2</sub>	2.50 mg
Potassium	1.120.0 mg	B <sub>3</sub>	3.00 mg
Iron	21.0 mg	B <sub>6</sub>	0.40 mg
Manganese	1.30 mg	B <sub>12</sub>	0.00 mg
Copper	0.80 mg	C	15.0 mg
Zinc	5.0 mg	E	4.00 IU
Magnesium	770.0 mg	K	24.0 µg
Selenium	0.004 mg	Folate, total	580 µg
Phosphorus	52.0 mg		