



# Tomato products with multifunctional citrus fiber

## Optimized viscosity and perfect mouthfeel



From pizza sauce to pasta sauce, the multifunctional citrus fiber **Herbaccel® AQ® Plus** enables you to create tomato-based sauces with a perfectly balanced mouthfeel.

**Herbaccel® AQ® Plus Citrus** provides the desired viscosity and the full-bodied mouthfeel of your sauces. In addition, the citrus fiber is optimally suited for reformulations, for example for sugar- or salt-reduced product variants.

At the same time, **Herbaccel® AQ® Plus** helps to meet customers' demands in terms of texture, flavor and taste. The high water-binding capacity and the viscosity adjustment ensure excellent control and and minimization of syneresis. This guarantees product stability even after freezing and baking processes.

### Advantages of **Herbaccel® AQ® Plus Citrus** in tomato-based sauces:

- ✓ Low dosage of citrus fiber (up to 1.0 %)
- ✓ Minimization of syneresis
- ✓ Smooth to pulpy mouthfeel = tomato-like texture
- ✓ Viscosity adjustment by regulating the dosage
- ✓ Perfectly suited for reformulations (sugar-/salt-reduction)
- ✓ Stable in freezing and baking processes
- ✓ Clean labeling as "citrus fiber"



**We would be happy to advise you on individual product solutions!**  
**Contact: [solutions@herbafood.com](mailto:solutions@herbafood.com)**



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