



Enhanced texturizing with functional apple fibers

Herbacel® AQ® AFB 250 and Herbacel® AQ® AFB 200

Apple fibers are often used as bulk fiber for enrichment. Herbafood has widened its range of high functional fruit fibers and developed a new generation of apple fibers with additional functional benefits.

Compared to conventional dietary apple fibers, **Herbacel® AQ® AFB 250** and **Herbacel® AQ® AFB 200** offer high water binding capacity combined with excellent swelling property at cold and warm temperatures.

Herbafood's apple fibers offer benefits in diverse food applications such as meat products, meat alternatives baked goods and confectionary. The use of functional apple fiber is advantageous in water retention, texturizing and anti-caking for confectionary.

Advantages of Herbacel® AQ® AFB 250 and Herbacel® AQ® AFB 200

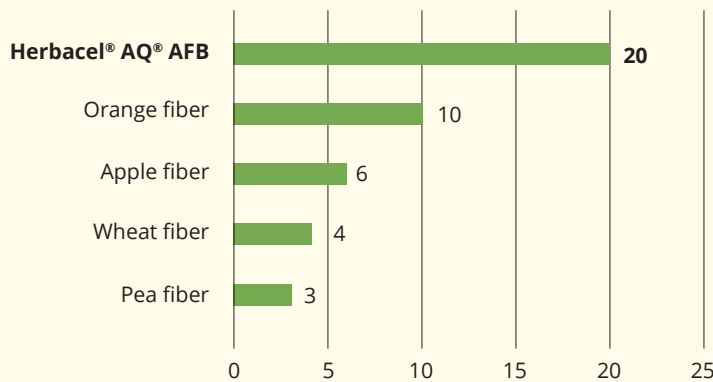
- ✓ 100 % apple fiber
- ✓ High water binding capacity
- ✓ Suitable for reformulation concepts (*sugar, fat and salt reduction*)
- ✓ Obtained from freshly harvested apples which are gently dried after extracting the juice



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Waterbinding capacity of high functional apple fibers vs. dietary fibers



Internal method 193



Two apple fiber variants differentiated by color

1. Herbacel® AQ® AFB 250

- For color-neutral applications with high functionality at the same time
- Suitable for applications where a bright color is important
- Versatile for use alongside starches, citrus fiber, and gums

2. Herbacel® AQ® AFB 200

- Supports a golden brown color tone in your food
- The stable brown coloring is an added value, especially for baked goods and meat alternatives
- Versatile for use alongside starches, citrus fiber, and gums



We would be happy to advise you on individual product solutions!

Contact: solutions@herbafood.com

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