



FOOD



# VITACEL®

## Vitacel® CF312F

Multifunctional citrus fiber for clean label stabilisation and emulsion control.

*20-70% Fat Formulation Flexibility*

### Key benefits

- E-number free stabilisation
- Egg yolk replacement (Egg-free & vegan option)
- Fat & calorie reduction without texture loss
- No syneresis and phase separation
- Smooth, creamy and pumpable texture
- Suitable for cold & hot processing (up to 90°C)
- High storage and process stability



PLANT-BASED



CLEAN LABEL



COST EFFECTIVE

Trusted Partners in the UK & Ireland

calleva  
ingredients



PEOPLE. PASSION. TEXTURE.

SILVATEAM  
INGREDIENTS



# VITACEL®

## Reformulating mayonnaise for clean label performance

Simplifying ingredient lists while maintaining emulsion stability, creaminess and process efficiency is one of today's key formulation challenges.

Manufacturers need solutions that deliver **technical reliability, formulation flexibility and cost efficiency** – without compromising clean label positioning.



## Our solution

**VITACEL® CF** citrus fiber provides multifunctional stabilisation in oil-in-water emulsions such as mayonnaise and other sauces, by combining:

- Water binding
- Viscosity development
- Structural network formation
- Interfacial stabilisation support

It reinforces oil droplet dispersion and strengthens the emulsion matrix. The result is a **smooth, homogeneous and creamy mayonnaise**, with no phase separation and excellent storage stability.

## Designed for efficiency

- Supports yield improvement
- Reduces processing losses
- Enables fat optimisation
- Contributes to cost-efficient reformulation

From full-fat to light recipes, it maintains body and texture while enabling clean label reformulation.

## On-pack claim opportunities\*

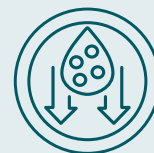
Using **VITACEL® CF**, the following claims may be supported in finished products:



*\* Claims subject to dosage and local legislation.*



**VEGAN**



**REDUCED FAT**



**SOURCE OF FIBRE**

Discover more

