CreaFibe QC brings added benefits to your fresh or frozen baked goods, without affecting the overall taste.

Adding QC vegetable fiber even in small amounts can dramatically alter the structure of baked goods in many desirable ways. Products baked with QC exhibit increases in volume up to 20%. Their structure is firmer and stronger with a more pliable, uniform crust. QC can be blended to increase the surface tension and viscosity of low calorie mixes such as waffles or pancakes, to give them a desirable “pour.” Shrinkage commonly experienced when a cake cools after removal from the oven is minimized with the addition of QC. Dimensional stability, indicators of firmness and spongy texture, and resistance to penetration, all increase with the addition of QC. Consequently, baked goods containing low levels of QC are structurally stronger than those without QC. Because of the moisture absorptive properties of QC, it is an excellent frozen dough ingredient. By effectively preventing water migration, it can help reduce the negative effect of binding in many frozen and refrigerated products. The result is a frozen or refrigerated product that can be utilized with the same degree of effectiveness and taste as fresh products.

The benefits of adding QC are simple: lower calorie baked products that are more moist, stay fresher longer, and have increased fiber content. All this without altering the taste. Who knew making a better product could be so easy?