

Z Trim[®] Multifunctional Fiber Ingredients

Applications and Attributes Chart

Using Z Trim[®] multifunctional fibers can help manufacturers give their consumers superior quality, exceptional product performance, and healthful options. We have a library of prototype formulations to share with our customers, and Z Trim incorporates easily into most existing manufacturing processes. Please contact us at (847) 549-6002 for further formulation guidance and instructions on incorporating Z Trim into your specific applications.

APPLICATIONS	USE LEVEL	FUNCTION	BENEFITS	HOW TO INCORPORATE	Fiber Type C = Corn O = Oat
BAKED GOODS					
Refrigerated & Frozen Dough: pizza crust, pie crust, cookies, biscuits, laminate dough	.75-1.5%	Manage moisture migration, add structural strength	Better freeze-thaw stability, reduced sogginess, reduce surface cracks and blow-outs.	Blend Z-Trim powder with other dry ingredients and incorporate with liquids in formulation	C, O
Dry Mixes & Finished: muffins, cookies, biscuits, brownies	0.25-1.0%	Improve structure, replace fats	Add moisture without crumbling, fewer calories, eliminate trans fats	Blend Z-Trim powder with other dry ingredients, continue formulation as usual	C, O
Fillings / Toppings / Icings	0.5-1.5%	Manage moisture, stabilize structure and aeration, replace starch and fat	Better freeze-thaw stability, creamy texture, reduce calories, less moisture migration, cleaner label	Blend Z Trim powder with initial aqueous phase. High shear for smooth texture	C
COATINGS					
Pre-Dust, Batter, Breading for protein, potatoes, other vegetables	1 – 4%	Reduce oil absorption in fried foods, manage moisture	Reduce fat, maintain texture, preserve crispness	Blend Z-Trim powder with other dry ingredients, continue formulation and processing as usual	C, O
DAIRY PRODUCTS					
Yogurt / Sour Cream	2-6%	Control syneresis, thicken, stabilize emulsion, replace fat	Reduce calories, lower cost, impart mouthfeel and texture	Incorporate into dry mix, or blend into milk base/aqueous phase, homogenization will provide high shear for smooth texture	C
Cream Cheese/Ricotta/Cottage Cheese	1-4%	Reduce syneresis, extend yield, manage moisture, replace fat	Improve appearance, lower cost, reduce calories	Blend Z Trim powder with initial aqueous phase; homogenization will provide high shear for smooth texture	C
Ice cream, frozen dairy desserts	1-2%	Control melt, reduce ice crystal formation, replace fat	Better freeze thaw stability, smooth mouthfeel, reduce calories	Incorporate Z Trim powder into dry mixes, and blend into milk/cream or other liquid phase	C
Spreads	2.0-4.0%	Control syneresis, provide structure, stabilize emulsion, replace fat	Improve texture and mouthfeel, reduce calories, lower cost	Blend Z Trim powder with initial aqueous phase, using high shear for improved texture	C
MEATS					
Ground Meats: beef, poultry, pork, chopped and formed patties	0.75-1.0%	Extend yield, bind water and fat, improve structural integrity	Lower cost, reduce fat and calories, enhance mouthfeel and juiciness, extend yield	Add powder directly to dry mix or seasoning blend	C, O
Whole Muscle: chicken, beef, pork; injections and marinades	0.3-1.0%	Reduce purge, enhance moisture retention, improve cook yields	Increase tenderness, reduce calories and sodium, lower costs	Mix with dry ingredients first, then use high shear when mixing into brine	C, O
Emulsified/Processed Meats: compressed meats, sausage and other encased meats	1.0-2.0%	Enhance moisture retention, manage texture, improve structural integrity, control oil migration, reduce fats	Control sliceability, reduce shrinkage	Add powder directly to dry mix or seasoning blend, continue formulation and processing as usual	C, O
DRESSINGS / DIPS					
Pourable and Spoonable Dressings, Mayonnaise	1.5-3%	Stabilize emulsion, replace starch and gums, replace oils, improve texture and cling	Smooth texture and mouthfeel, reduce fat and calories, cleaner labels, improve/stabilize costs	Blend Z Trim powder with initial aqueous phase, using high shear for improved texture	C
SAUCES / SOUPS / GRAVIES					
	0.5-2.0%	Stabilize emulsions, improve freeze/thaw stability, reduce syneresis, enhance heat stability	Smooth texture, enhanced visual appeal, reduced separation, improved body	Blend Z Trim powder with initial aqueous phase; most standard processes schemes provide adequate shear	C
PREPARED FOODS					
Frozen and Chilled: sauce, gravy, protein components	0.25-1.25%	Manage moisture, stabilize emulsions, replace fats; bind water	Better freeze-thaw stability, improved heat stability, enhanced visual appeal	Refer to “MEATS” or “SAUCES/SOUPS/GRAVIES”	C
SNACKS					
Extruded and Baked, Cereal & Nutrition Bars	0.5-1.0%	Improve structural integrity, replace fat	Good texture and bite, less breakage	Blend Z-Trim powder with other dry ingredients; continue formulation and processing as usual.	C, O
HANDHELD MICROWAVE SNACKS					
Enrobers – dough for pockets, quesadillas, wraps, tortillas	0.3-1.0%	Manage moisture migration, add structural strength, reduce fat, bind water	More even microwave cook, prevent blow-out, reduce sogginess	Blend Z-Trim powder with other dry ingredients, continue formulation as usual.	C,O
Fillings – sauce, meat, cheese	0.5-1.0%	Control syneresis, replace fat, manage moisture	Good texture, improve freeze/thaw, better emulsification, lower calories, reduce sogginess, extend yield	Refer to “MEATS” or “SAUCES/SOUPS/GRAVIES” or “Cream Cheese/Ricotta/Cottage Cheese”	Meat = C, O Other = C

The applications-based information provided by Z Trim Holdings on these pages is based on our practical knowledge and experience and is meant to be helpful when using our products. As there are multiple processes and materials involved in product formulation, we recommend proper testing at your facility, preferably in consultation with us. We cannot be held liable for any damage, either direct or indirect incurred through the use of the information or data provided herein.