



Extending the palate...

The scilia™ range of fibres further extends the palate of stability and texture we can offer.

Adding to the range of clean label starches and flours, scilia™ fibres give the food developer the option to create new textures, promote delicate flavours and design process tolerant foods that have consumer friendly trusted label declarations.

Improving nutritional profiles

Developing foods that look good, taste great and can be processed in a factory are no longer good enough to stay ahead of the competition. These things are a given. The new challenge is to achieve all this, continually hit nutritional profiles and make claims that not only satisfy increasingly demanding legislations but also appeal to a more health conscious customer base.

The scilia™ range of fibres has been developed not only to be functional in your chosen application but to substantially improve the nutritional profile and associated claims.

Contact your Ulrick & Short representative now or call one of our technologists for further information or a demonstration on +44 (0)1977 62 00 11.



Why scilia™?

- A range of crop bases
- Fibre claims
- Omega claims
- Front of pack health claims
- Texture enhancing
- GM Free
- Quality assured from field to fork
- Functionality enhanced
- Fewer development compromises
- Clean label - additive free
- Trusted declarations

The Building Blocks of Texture

- Ready meals
- Soups & sauces
- Dips & dressings
- Seasonings and dry mixes
- Processed meat & fish
- Fruit preparations
- Pie fillings
- Dairy desserts
- Cakes, muffins and morning goods
- Bread
- Bakery fillings
- Snacks
- Batters & coatings

What is clean label?

- Free from additives and E-numbers
- A simple and clear, consumer friendly ingredient list
- Simply processed

starches  flours  fibres  proteins