

Abstract - Vanillin and a new advanced texture system, SenseFi, for food from a Spruce-based Biorefinery.

Borregaard operates the world's most advanced biorefinery. By using natural, sustainable raw materials, Borregaard produces advanced and environmentally friendly biochemicals and biomaterials that replace oil-based products. More than 90% of the biomass is processed into new, sustainable products.

The company is unique in supplying Vanillin from *wood (Norwegian Spruce)*. This product has a quality preferred by many customers and we offer a wide range of specially adapted varieties of Vanillin for different food applications, such as chocolate, sweets, bakery products and dairy products.

SenseFi, one of Borregaard newest inventions, is a multifunctional innovative dietary fiber, developed to increase the texture, mouth feel and indulgence of high quality food products. It is indigestible dietary fibres with no calories, making it ideal for fat reduced applications and emulsions like ice cream, sausages and mayonnaise/dressings. The production of SenseFi does not jeopardize food production and is sustainably sourced.