**Impact of different parameters on NUTRAVA® Citrus Fiber emulsions**

Astrid Beniea, Heidi Liva Pedersena, Hanne Thulstrupa and Chih-Cheng (Peter) Changb

*a CP Kelco, Ved Banen 16, 4623 Lille Skensved, Denmark*

*b CP Kelco, Cumberland Center II, 3100 Cumberland Boulevard, Suite 600, Atlanta, GA 30339, USA*

NUTRAVA® Citrus Fiber is a clean label-friendly ingredient produced from sustainably sourced citrus peels, a byproduct of the fruit juice industry. Supporting dietary fiber intake, NUTRAVA® Citrus Fiber can be used in a variety of applications. It contains fiber, pectin and protein, which enable unique water-binding, texturizing and stabilization capabilities. Interestingly, NUTRAVA® Citrus Fiber can also be used as an emulsifier to stabilize oil-in-water emulsions - for example, in mayonnaise-like sauces.

In this study the impact of different parameters, such as use level of NUTRAVA® Citrus Fiber, oil fraction, various oil sources, pH and ionic strength on the physical properties of emulsions, were investigated. The data show that NUTRAVA® Citrus Fiber is a robust stabilizer for a wide range of emulsion systems. By varying its use level, it is even possible to easily fine-tune the rheological properties of emulsions to fit different applications within the food and personal care segments.