

BAKERY & MARGARINE INGREDIENTS



MUSTARD FLAVORS & SEEDS | G.S. DUNN

World's broadest milled mustard selection with 26 categories and over 250 unique products.

KEY PROPERTIES Emulsification Stabilization Binding, Antioxidant PRODUCT RANGE
Mustard Flour
Ground Mustard
Cracked Mustard Seed

SUGAR REPLACEMENT | TATA

Conglomerate Indian multinational is taking a battle against sugar with the introduction of sugar alternatives and probiotic fibers. Presenting naturally sweet and low calories alternatives.

KEY PROPERTIES 100% soluble Non-GMO Halal and Kosher PRODUCT RANGE
Fructo Oligosaccharides 55 - 95%
Galacto Oligosaccharides 55 - 95%

CANDIED FRUITS & NUGGETS | APTUNION

A specialist of gourmet inclusions for biscuit, bakery, pastry, confectionery, chocolate and ice cream markets.

KEY PROPERTIES
Premium quality
raw material
Natural, Clean Label

PRODUCT RANGE Candied Fruit Dried Infused Fruit Fruit Nuggets

MALT EXTRACT | PUREMALT

A diverse range of refined malt ingredients offering color, flavor and texture for breads, cakes and muffins, prepared desserts and ice cream. Serves as a natural alternative to sugar. Liquids, powders and gluten free options.

KEY PROPERTIES

Natural coloring
(caramel color replacer)
Gluten-Free. Dry mix
or liquid compatible

PRODUCT RANGE

Malt Extract Powder and Liquid

PLANT EXTRACTS

Specialist in natural vanilla and wood extracts with the process over 250 botanical species. Extracts available in dry and liquid form.

KEY PROPERTIES Natural, Tailor-made Conventional or Organic PRODUCT RANGE Vanilla extract: Bourbon, Pompona, Uganda, Tahiti Range of Wood Extracts.

EGG WHITE CRYSTALS

Only a few companies in the world can produce this product. This product has a superb whipping ability but the key factor is its stability.

KEY PROPERTIES Very high whipping ability Superb stability PRODUCT RANGE Powder



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SPECIALTIES

Version June 2019

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POWDERED INGREDIENTS		
Using high technology to turn liquid product into powdered food ingredients, without altering the taste profile.	KEY PROPERTIES Easy to work with High consistency Unique flavor profile	PRODUCT RANGE Vinegar: e.g. Apple Cider Vinegar Sweetener: e.g. Honey Powder Hot: e.g. Cayenne Pepper Sauce Specialty: Worcestershire Sauce
FRUIT PEELS ROYAL STEENSMA		
Top quality producer of premium quality ingredients specialized in taste.	KEY PROPERTIES Natural Clean Label	PRODUCT RANGE Pastry Powders and Jams Chocolate Compound Cake Mixes and Blends
MODIFIED POTATO STARCH AVEBE		
Specialist in producing pure potato starch for food industry. Low fat, maintaining viscosity. Creaminess enhancement Cost reduction. Reducing alginate up to 25%.	KEY PROPERTIES Baking Stability Kosher and Halal Clean Label	PRODUCT RANGE Fillings: Bakery Cream, Fruit Filling Baked Goods
MUSHROOM EXTRACT - MUSHROOMS SCELTA		
Leading specialist of mushroom as an ingredient, serving as an effective salt replacer.	KEY PROPERTIES Taste Booster Clean Label 100% Natural	PRODUCT RANGE Extracts Concentrates Frozen
CHOCOLATE AND CARAMEL INCLUSIONS		
Top producer of chocolate and caramel derivative ingredients and inclusion. Various bases e.g. cereal, cream, fat, nut, chocolate, cocoa.	KEY PROPERTIES Easy to use Premium quality	PRODUCT RANGE Dark Chocolate Chips & Chunks Salted Caramel Crisp Caramel Pieces
CONCENTRATED EGG		
Concentrated egg with sugar. Perfect bakery products which can be stored at room temperature with 6 months shelf-life. Packaging: 15 kg bag in box.	KEY PROPERTIES Stored at room temperature	PRODUCT RANGE Liquid Concentrated Egg
HIMALAYAN SALT		
Best known for its characteristic natural red or pink colored crystals, Himalayan salt is the purest form of salt available, promoting health benefits.	KEY PROPERTIES Special Color No Additives	PRODUCT RANGE Fine, Coarse, Extra Coarse, Granulated
CMC AKUCELL NOURYON		
Akucell is a full range of high-performance cellulose	KEY PROPERTIES	PRODUCT RANGE

Retains moisture

Increases volume

Prevents oil absorption

Cellulose Gum range

from high viscosity to low

gums that meet the demands of various food applications.

Inhibits syneresis in meringues, improves process efficiency.

Prolongs freshness and improves freeze / thaw stability.