Version June 2019

MALT EXTRACT | PUREMALT

Varied options for dark colors with roasted and savory flavors in prepared meals and snacks.

KEY PROPERTIES
Natural Coloring,
Gluten Free,
Clean Label, Natural alternative to sugar

PRODUCT RANGE
Liquid
Powder

MODIFIED POTATO STARCH | AVEBE

Specialist in producing potato starch and protein isolates for the food industry, with a high water binding capacity, salt tolerance and texture control. It is produced from extract from non-GMO potatoes.

KEY PROPERTIES
Non-allergen,
Halal and Kosher, fit for vegetarian and vegans

PRODUCT RANGE
Protein Isolate Powder

NATURAL ANTIOXIDANT SOLUTIONS

With focus on natural shelflife solutions, spanned into 4 categories: Antioxidants, Antimicrobials, Freshkeepers and Shelflife Extender to prevent microbial spoilage, pathogenic risk, discoloration, off-flavor, texture change and nutrition.

KEY PROPERTIES
Natural
Clean Label
Halal and Kosher

PRODUCT RANGE
Sausage & Grounded Meat Antioxidant, Nitrite and Nitrate Replacer, Antioxidant for Meat, Raw and Cured Meat Inhibitor

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

TASTE SOLUTIONS

German innovative producer that offers comprehensive range of specialties for sausage and meat products. Tailor made solutions available.

KEY PROPERTIES
No pesticides, Organic
Limited salt,
Blends

PRODUCT RANGE
Specialty Blends

POWDERED INGREDIENTS

Using high technology to turn liquid products into powdered food ingredients - without altering the taste profile

KEY PROPERTIES
Easy to work with
High consistency
Functional with
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

SPECIALTIES

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ANIMAL PROTEIN AND COLLAGEN

We work with an innovative company based in The Netherlands, specialized in producing high functional animal collagen proteins for the food industry. Increase protein content, improving structure and yield.

KEY PROPERTIES
Clean Label, Clear white color, No-allergens
Neutral taste & odor

PRODUCT RANGE
Beef Protein Powder
Plasma Powder
Chicken Protein, Pork Protein

TEXTURED VEGETABLE PROTEIN

Various range of vegetable proteins to use in meat processing industry for the purpose of binding water, emulgation and stabilization, while increasing the product's nutritional value and sensory characteristics.

KEY PROPERTIES
Non-GMO
Longer Stability

PRODUCT RANGE
Soybean Flour
Soybean Concentrates
Soybean Chunks

SALT REPLACEMENT | SCELTA

Leading specialist in using processed mushrooms as ingredients. Reducing salt up to 50%.

KEY PROPERTIES
Taste Booster
Clean Label
Natural Salt Replacer

PRODUCT RANGE
Extracts
Concentrates
Frozen

MUSHROOM BLENDS | SCELTA

Scelta's blend burger recipe is a mix of finely chopped Ecopouch® mushrooms and beef, swapping the meat proteins for those of mushrooms. It is an easy way to increase eating vegetables and decrease meat consumption while maintaining the meat satisfaction!

KEY PROPERTIES
Low calories & Low fat
Low carbohydrates
Low sodium
High fiber

PRODUCT RANGE
Mushroom Blends

CMC AKUCELL | NOURYON

Akucell is a full range of high-performance cellulose gums that meet the demands of various food applications.

KEY PROPERTIES
Prevents casein precipitation at low pH and high temperature

PRODUCT RANGE
Cellulose Gum range from high viscosity to low

PLANT EXTRACTS

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

KEY PROPERTIES
Natural Flavors
Tailor-made
Conventional or Organic

PRODUCT RANGE
Vanilla Extracts: Bourbon, Pompona, Uganda, Tahiti, Wood Extracts: French Oak, Wild Cherry Tree, Acacia and Chestnut Tree Extracts.