

SNACK, SAUCES & DRESSINGS 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
TASTE SOLUTIONS		
German innovative producer that offers wide range of specialties blends for various applications. Tailor-made solutions for any technology, whether for pizza, snacks or baked goods and basic compounds can be transformed into ready-made base sauces that are efficient and technologically safe.	KEY PROPERTIES Tailor-made Solutions No pesticides Limited Salt Organic Blends	PRODUCT RANGE Specialty Blends
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.
MODIFIED POTATO STARCH AVEBE		
Specialist in the production of pure potato starch for food industry.	KEY PROPERTIES Baking stability, Low fat, Reducing alginate up to 25%, Cost reduction, Labelling	PRODUCT RANGE Fillings: Bakery Cream, Fruit Filling Baked Goods, Microwaved Food
MALT EXTRACT PUREMALT		
Refined malt liquids and powders offering flexibility and variety in both fresh and powdered soups, cooking and table sauces, pickles, vinegars and jams. The dark roast malt powders also provide a clean label alternative to caramel color in concentrated flavor enhancers – stock cubes and pots, seasoning mixes and marinades, pastes as well as rich gravies.	KEY PROPERTIES Natural coloring ingredient (caramel color replacer), Gluten Free, Clean Label, Natural alternative to sugar	PRODUCT RANGE Liquid Powder

The information contained herein has been carefully compiled to the best of our knowledge. We do not accept any responsibility or liability for the information given in respect to described products. Our products have to be applied under full responsibility of the user, especially in respect to any patent rights of others and any law or government regulation.

SNACK, SAUCES & DRESSINGS | INGREDIENTS |

Version June 2019

SPECIALTIES

SALT REPLACEMENT SCELTA	
Leading specialist in using processed mushrooms as ingredients. Reducing salt up to 50%.	KEY PROPERTIESPRODUCT RANGETaste Booster,ExtractsClean Label,ConcentratesNatural Salt ReplacerFrozen
NATURAL ANTIOXIDANT SOLUTIONS	
With focus on natural shelf-life solutions our principal built a portfolio of natural shelf-life products spanned into 4 categories, Antimicrobials, Antioxidants, Fresh-keepers and shelf-life extender to prevent microbial spoilage, pathogenic risk, discoloration, off-flavor, texture change and nutrition.	KEY PROPERTIESPRODUCT RANGENaturalYeast and Mold InhibitorClean LabelBacteria InhibitorHalal and KosherInhibitor
NATURAL COLORANTS	
Coloring foods are food ingredients made from fruits, vegetables and edible plants. During processing their valuable components are maintained in their original composition. This means that after processing, these products are classified as food ingredients and not as food additives.	KEY PROPERTIESPRODUCT RANGEClean LabelRange of colors from: Carthamus, Pumpkin, Grape, Red Radish, Beetroot and Caramel Sugar
SUGAR REPLACEMENT TATA	
Conglomerate Indian multinational is taking a battle against sugar with the introduction of sugar alternatives and prebiotic.	KEY PROPERTIESPRODUCT RANGE100% SolubleFructo Oligosaccharides 55 - 959Naturally SweetGalacto Oligosaccharides 55 - 959Low CalorieNon-GMOHalal & Kosher certifiedFructo Oligosaccharides 55 - 959
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 profilePRODUCT RANGE Vinegar: e.g. Apple Cider Vinega Sweetener: e.g. Honey Powder Hot: e.g. Cayenne Pepper Sauce Specialty: Worcestershire Sauce