

BEVERAGES

Our beverage portfolio consists of various ingredients imparting specific benefits:

Natural Coloration

Beta Carotene (%5 ,%1 and %10) – both water and oil-soluble versions
Lycopene | Apocarotenal

Fortification

Our premixes whether standardized or tailor-made include vitamins, minerals, amino-acids, oligosaccharides, inulin, and sweeteners... They address nutritional deficiencies by providing the nutritional needs for each population group based on age, gender, medical condition, and lifestyle.

Preservation

Most beverage products need to be guarded from moulds & yeasts for shelf-life and food safety considerations. Oxidation from sunlight and air is also a deteriorating factor. It creates off-taste and discoloration damaging beverage products. Here are some products that can help preserve the quality throughout the shelf-life:
Ascorbic Acid | Natamycin %50 | Sodium Benzoate
Potassium Sorbate

Stabilization

Most beverage products require stabilization over their shelf lives to avoid separation or precipitation and ensure stable texture.

Hydrocolloids and texturizers in our range provide stabilization solutions. We offer different types for various food applications with specific technical parameters:

Pectins LM and HM | Gellan Gum | Xanthan gum
CMC

Taste

We offer a range of flavors for all drinks, nectars, juices, CSD and smoothies.

From top notes, masking flavors, taste enhancers and sugar replacers.

Our flavors range cover fruity, nutty, coffee, herbal, and many more...

Sugar reduction

Inulin (chicory root fibre) is a prebiotic fibre also used to replace sugar in drinks.



DAIRY

Our Dairy portfolio consists of various ingredients imparting specific benefits:

Fresh dairy, cheese, yoghurts, desserts and fermented milk products as well as non-dairy alternatives all use several ingredients

Processing and preservation

Starter cultures (lyophilized and frozen) | Bio-protective cultures | Enzymes (lactase) | Coagulants (Rennets) | Nisin | Rennet Casein | Sodium Caseinate | SMP LH and MH | MPC %85 | Melting salt | Calcium Chloride %94

Fortification

Our premixes whether standardized or tailor-made include vitamins, minerals, amino-acids, oligosaccharides, inulin, and sweeteners... They address nutritional deficiencies by providing the nutritional needs for each population group based on age, gender, medical condition, and lifestyle.

contributing to their taste and texture. We offer a full range of dairy ingredients that give the final products its identity.

Stabilization

Pectins LM and HM | Gellan Gum | Carrageenan

In addition, we provide specific blends as full solutions.

Taste

We offer a range of flavors for flavored UHT milk, desserts, cheese, flavored yoghurt. Our flavors range cover fruity, creamy, nutty and other special notes that blend well with dairy products.

Natural Coloration

Beta Carotene (%5 ,%1 and %10) – both water and oil-soluble versions
Apocarotenal | Riboflavin (Vitamin B2)

BAKERY

Our Bakery portfolio consists of various ingredients imparting specific benefits:

Bakeries are concerned about dough quality, shelf-life, texture, bread volume, and other aspects of the baking process. Different bread applications require specific bread improvers and baking ingredients to stand out on the shelves. Arabic bread, baguette,

Enzymes

Alpha-Amylase (fungal and bacterial) | Glucose Oxidase
Protease | Lipase | Xylanase
Maltogenic Amylase | Transglutaminase (TG)

Emulsifiers, protein enhancers and preservatives

DATM | SSL | CSL | Lecithin | Mono and Diglycerides
L-cysteine | Vital gluten | Flour Defatted Soy
Ascorbic Acid | Calcium propionate | Sodium Bicarbonate
Sodium Acid pyrophosphate (SAPP 28 and 40)

burger buns, loaf bread, muffins, doughnuts, Cinnamon buns or pizzas have different needs. Our wide range of baking ingredients respond to the variety of bread applications:

Taste

Flavors like vanilla, chocolate, strawberry, cream, orange, and much more

Sugar reduction

Inulin (chicory root fibre) is a prebiotic fibre also used to replace sugar in cakes, muffins, cinnamon rolls, and doughnuts.

Blends

Our customized blends of improvers complement the range of single ingredients listed above. We offer tailor-made solutions for the bakery and flour mill industries that help in enhancing the taste, crunchiness, texture and increasing the shelf-life.



SAVORY

Our Savory portfolio consists of various ingredients imparting specific benefits:

Meat processed products like sausages, burgers, nuggets, and cold cuts are very demanding in taste, texture, and stability.

Stabilization

We provide ready-made blends for specific requirements of nuggets, sausages and burgers in terms of stabilizing and retaining the water content to ensure juiciness.

Preservation & Protein enhancers

Sodium Tri Polyphosphates
Sodium Acid pyrophosphate (SAPP 28 and 40)
Textured vegetable proteins (TVP)
Soya Protein Isolate

Taste

Flavors like chicken (roasted/grilled), meat (roasted/grilled), fish compensate the flavors lost during processing. Yeast extracts would also act as taste enhancers.

Plant-based meat alternatives

We provide formulations and ingredients that impart texture and taste.

Pea Protein is among the most widely used ingredient for such application.

Seasoning blends

We can tailor blends to fit market taste and trends with our ready mixes of different herbs & flavors. They facilitate the task for many meat processing industry players and help brand owners capture market share and address specific consumer preferences.