

INNOVATE  
INSPIRE  
IMPROVE



CONNECTING  
LOCAL MARKETS TO  
GLOBAL FOOD INNOVATIONS

INDUSTRY



OILS  
RICE INGREDIENTS  
**FLOURS**  
STABILISERS FLAVOURINGS  
EMULSIFIERS  
YEAST EXTRACTS  
HYDROCOLLOIDS ANTIOXIDANTS  
**LACTIC ACID**  
ISOMALTULOSE  
CHIA SEEDS  
SWEETENER SEASONINGS  
**LACTIC ACID**  
HYDROCOLLOIDS ANTIOXIDANTS  
COLLAGEN PEPTIDES  
**STABILISERS**  
VITAMINS  
PROTEIN



| Baby Food | Beverages | Dairy | Health Food | Oils & Fats | RTE & RTC Food  
| Bakery & Cereals | Confectionery | Fruits, Vegetables & Spices | Meat & Seafood | Pet Food | Snacks





## INDUSTRY

We offer the best innovative ingredients catered for big and small businesses, besides providing exceptional scientific, regulatory, technical and marketing support.



As one of the leading food distribution companies in the region, we pride ourselves as the experts in handling a comprehensive range of specialised services for the food industry. With over 20 years in the business, we operate more than 25 offices and warehouses in China, Indonesia, Malaysia, Philippines, Sri Lanka, Thailand and Vietnam.

Our seven services are catered for four active divisions – Industry, Foodservice, Retail, and Consumer. We deliver our customer's expectations, in the quantity they favour, payable in local currency, anytime and anywhere they want.







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# 01 BABY FOOD

Baby food is any soft, easily consumed food other than breast milk or infant formula that is made specifically for human babies between 4 or 6 months to 2 years old.



## BABY FOOD



### Antioxidants (Natural Mixed Tocopherol & D-Alpha Tocopherols) Matrix Fine Sciences Pvt. Ltd. Innovate. Science. Life.

#### Product Characteristics

- Clear yellow to brownish red
- Viscous oil form
- Insoluble in water, soluble in solvents, oils & fats
- Soy oil taste with mild odour

#### Nutritional Benefits

- Clean label & natural
- Hypoallergenic

#### Technical Benefit

- Soft & creamy texture

### Chia Ingredients - Chia Seeds, Powder & Oil

#### Product Characteristics

- Black, grey & white (oval-shaped seeds & powder)/yellowish liquid (oil)
- Excellent solubility, easily dispersible in water (powder)/Blends well with other raw/processed oils
- Neutral taste

#### Nutritional Benefits

- Natural, plant-based: Good source of omega-3s, protein, fibre, vitamins & minerals
- Rich in antioxidants
- Excellent fat-soluble antioxidants: Tocopherols
- Gluten-free & non-GMO

#### Technical Benefits

- High oxidative stability
- Balanced fatty acid product profile
- Easy to suspend with good dispersibility

## Collagen Peptides



### Product Characteristics

- Light white to yellow
- Available in agglomerated/fine powder
- Neutral odour & taste
- Excellently soluble in cold & warm water

### Nutritional Benefits

- Clean label (no E numbers) & non-allergenic
- High digestibility & bioavailability
- Source of essential & conditionally essential amino acids
- Increase general well-being of babies
- Accelerates mineralisation of the skeleton in babies

### Technical Benefits

- Form clear solutions in water
- Excellent wetting & dissolution properties

## Emulsifiers & Stabilisers



### Product Characteristics

- Off-white colour (e.g. DMG, Recmilk), white (e.g. SSL, PGMS), yellowish liquid (e.g. PGPR)
- Powder, pellets, liquid form
- Soluble in water & stable dispersibility (e.g. DMG)
- Soluble in hot edible oils & fats, dispersible in warm water (e.g. SSL)
- Insoluble in cold & hot water (e.g. PGPR)
- Soluble in edible oils & fats (e.g. PGPR, PGMS)
- Dispersible in hot water
- Neutral odour

### Nutritional Benefits

- Non-GMO
- Healthier bakery choice
- Substitute for unhealthy hardened fats, high saturated fats, trans fats & shortenings

## Technical Benefits

- Better texture, creaminess & mouthfeel
- Shelf life extension

## Hydrocolloids



### Product Characteristics

- Cream colour
- Powder form
- Soluble in water, good dispersibility in an aqueous medium
- Slight odour
- Medium/low viscosity

### Technical Benefits

- Thicken gel/stabilise aqueous systems
- Modify the rheological behaviour in aqueous systems
- Control water retention in formulations
- Stabilise emulsions







## Inulin & Oligofructose



### Product Characteristics

- Fine white to slightly yellow
- Inulin (powder); oligofructose (powder/liquid)
- Low to high solubility depending on chain length/good dispersibility
- Mildly sweet to neutral taste, neutral odour, no aftertaste

### Nutritional Benefits

- Plant-based ingredient from chicory root
- Close the fibre gap: Prebiotic dietary fibres
- Lower usage of fat
- Promote digestive health: Improved intestinal flora balance
- Support in blood glucose management
- Reduce overall calorie intake: Weight management
- Increase calcium absorption for stronger bones (Orafti® Synergy1)

### Technical Benefits

- Excellent texture, creaminess & mouthfeel
- Pleasant taste
- Sugar & fat reduction/replacement

## Isomaltulose & Isomalt



### Product Characteristics

- White/colourless
- Free powder flow due to low hygroscopicity
- Sucrose-like natural sweetness without any aftertaste
- Readily soluble in water

## Nutritional Benefits

- Enable balanced, sustained energy supply
- Low GI to support optimal growth
- Facilitate sugar-free, tooth-friendly products

### Technical Benefits

- Shelf life extension
- Heat treatment & pH stable
- No Maillard reaction
- Enhance microbiological stability
- Sugar replacement
- Mask off-taste & odours of other functional ingredients
- Creamy texture & mouthfeel

## Plant-based DHA



### Product Characteristics

- Colour ranges from white to light orange
- Available in free-flowing powder & liquid/oil form DHA
- Powder form: Soluble in water & insoluble in organic solvents.
- Oil form (Life's DHA S35): Partly miscible in solvents (acetone, chloroform, hexane, methanol)
- Characteristic odour & aroma

### Nutritional Benefits

- Increases dietary intake of omega-3s
- Supports brain and eye development & function
- Supports normal cognitive function: Improvements in reading, memory & behaviour
- Alternative to traditional fish oils, suitable for vegetarians

### Technical Benefit

- Free from rancidity



**“Happiness is watching  
babies enjoy their food.”**

*- Anonymous*

## Rice Ingredients - Rice Starches, Flours & Protein



### Product Characteristics

- White to beige (rice starches/flours); light yellow (rice protein)
- Available in powder
- Neutral/typical sweet rice taste
- Soluble in cold water (Nutriz); forms colloidal solution in hot water (rice starches/flours/protein)

### Nutritional Benefits

- Originated from natural rice
- Clean label, hypoallergenic & organic
- Free from gluten, GMOs, cholesterol, trans fats & lactose
- Good digestibility for babies
- Excellent amino acid profile

### Technical Benefits

- Natural fat replacer by mimicking a full, fatty/creamy mouthfeel
- Improve product stability (viscosity, less syneresis & shelf life)

## Vitamins & Minerals



### Product Characteristics

- White/vary in colour, e.g. light yellow (Vitamin A), reddish (iron)
- Liquid/powder/crystal form
- Good solubility
- Fat-soluble (Vitamins A, D, E, K) & water-soluble (Vitamins B, C)
- Neutral, bittersweet, sour, metallic, chalky
- Better hygroscopicity

### Nutritional Benefits

- Address specific needs of an infant such as cognitive health, growth factor & immune health
- Fulfill the nutritional requirement of newborns & infants of 6-24 months
- Alleviate specific nutrient deficiency

## Yeast Extracts, Soy Sauce, Specialty Sauces



### Product Characteristics

- Beige to dark brown (vegetable protein extract/yeast extract)/light reddish to dark brown (soy sauce)
- Available in powder/liquid
- Characteristic *umami* savoury flavour (vegetable protein extract)/characteristic yeast odour (yeast extract)/rich & aromatic profile (soy sauce)
- Soluble in water

### Nutritional Benefits

- Clean label
- GMO-free
- Free from additives, artificial colouring & flavouring to protect baby's health
- Low salt formulation for baby soy sauce

### Technical Benefit

- Diverse applications for baby food to enhance flavour, taste & add aroma to baby meals



## BAKERY & CEREALS

Baked goods are made from dough or batter and cooked using prolonged dry heat. Cereals are the edible seeds or grains from specially cultivated grasses.



## BAKERY & CEREALS



### Antioxidants (Natural Mixed Tocopherol & D-Alpha Tocopherols)



#### Product Characteristics

- Clear yellow to brownish red
- Viscous oil form
- Insoluble in water, soluble in solvents, oils & fats
- Soy oil taste with mild odour

#### Nutritional Benefits

- Natural Vitamin E
- Protection from free radical damage
- Sourced from 100% non-GMO sunflower seeds & soybeans

#### Technical Benefits

- Food antioxidants: Help to inhibit oxidation & prevent rancidity in food
- Help to retain the taste, flavour & overall quality

### Chia Ingredients - Chia Seeds, Powder & Oil



#### Product Characteristics

- Black, grey & white (oval-shaped seeds & powder)/yellowish liquid (oil)
- Excellent solubility, easily dispersible in water (powder)/Blends well with other raw/processed oils
- Neutral taste

#### Nutritional Benefits

- Natural, plant-based: Good source of omega-3s, protein, fibre, vitamins & minerals
- Rich in antioxidants
- Excellent fat-soluble antioxidants: Tocopherols
- Gluten-free & non-GMO

#### Technical Benefits

- Light, neutral flavour, improved whole-grain appearance & pleasing texture
- Excellent for any topping/inclusion applications such as cereal, bakery & pastry
- Easy to consume

## Collagen Peptides



### Product Characteristics

- Light white to yellow
- Available in agglomerated/fine powder
- Neutral odour & taste
- Excellently soluble in cold & warm water

### Nutritional Benefits

- Clean label (no E numbers) & non-allergenic
- High digestibility & bioavailability
- Source of essential & conditionally essential amino acids
- Promote skin health, joint health, bone health, body toning & ligaments or tendons

### Technical Benefits

- Resistant to high temperatures
- Binding agent for protein bars
- Excellent wetting & dissolution properties
- Improve texture in high protein bars
- Superior foam formation & stabilisation in functional bars

## Emulsifiers & Stabilisers



### Product Characteristics

- Off-white colour (e.g. DMG, Recmilk), white (e.g. SSL, PGMS), yellowish liquid (e.g. PGPR)
- Powder, pellets, liquid form
- Soluble in water & stable dispersibility (e.g. DMG)
- Soluble in hot edible oils & fats, dispersible in warm water (e.g. SSL)
- Insoluble in cold & hot water (e.g. PGPR)
- Soluble in edible oils & fats (e.g. PGPR, PGMS)
- Dispersible in hot water
- Neutral odour

## Nutritional Benefits

- Healthier bakery choice
- Better nutritional profile
- Substitute unhealthy hardened fats, high saturated fats, trans fats & shortenings

## Technical Benefits

- Better batter-stability, quality, moistness & mouthfeel
- Prolonged shelf life & cost reductions
- Provides finer & regular crumb structure with higher volume
- Easy handling & premixing
- Shelf life extension

## Flavourings



### Product Characteristics

- Appealing colours
- Available in liquid (including emulsion) & powder form
- Great solubility in water/oil
- Superior range of natural, identical to nature & artificial flavours

### Technical Benefits

- Impart premium taste to finished products
- Encapsulation of flavour: Stabilisation of volatile organic compounds to minimise losses, controlled flavour release & protection from oxidation







## Hydrocolloids



### Product Characteristics

- Cream colour
- Powder form
- Soluble in water, good dispersibility in an aqueous medium
- Slight odour
- Medium/low viscosity

### Technical Benefits

- Shelf-life extension of cakes & bread
- Control batter consistency
- Fat replacement
- Improve dough stability
- Reduce staling

## Inulin & Oligofructose



### Product Characteristics

- Fine white to slightly yellow
- Inulin (powder); oligofructose (powder/liquid)
- Low to high solubility depending on chain length/good dispersibility
- Mildly sweet to neutral taste, neutral odour, no aftertaste

### Nutritional Benefits

- Plant-based ingredient from chicory root
- Close the fibre gap: Prebiotic dietary fibres
- Promote digestive health: Improved intestinal flora balance
- Support in blood glucose management
- Reduce overall calorie intake: Weight management
- Increase calcium absorption for stronger bones (Orafti® Synergy1)

## Technical Benefits

- Better texture, creaminess & mouthfeel
- Pleasant texture & taste
- Sugar & fat reduction/replacement

## Isomaltulose & Isomalt



### Product Characteristics

- White/colourless
- Free powder flow due to low hygroscopicity
- Sucrose-like natural sweetness without any aftertaste
- Readily soluble in water

### Nutritional Benefits

- Enable balanced, sustained energy supply
- Promote fat burning
- Reduce calories
- Low GI
- Low digestible carbohydrates
- Facilitate sugar-free, tooth-friendly products

## Technical Benefits

- Improve crunchiness/hardness
- Chemically stable against acidic/enzymatic hydrolysis
- Heat treatment & pH stable
- No Maillard reaction
- Enhanced microbiological stability
- Sugar replacement
- Used in the glaze to increase shelf life & lessen stickiness in packaging

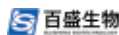
**"Cookies are the sweetest  
little bit of comfort food."**

*- Sandra Lee,  
Celebrity Cooking Show Host*





## Lactic Acid & Blends



### Product Characteristics

- Colourless to light yellow
- Available in liquid
- Good solubility in water
- Acidic taste, characteristic odour (buffered lactic acid/citric acid)
- Mild saline taste, nearly odourless (sodium lactate)

### Technical Benefits

- Stable up to 200°C
- Water binding in bread & cakes
- Antimicrobial properties
- Increase shelf life
- Produce a tender crumb & reduce staling in sponge cakes & swiss rolls
- Protein plasticiser in biscuits

## Plant-based DHA



### Product Characteristics

- Colour ranges from white to light orange
- Available in free-flowing powder & liquid/oil form DHA
- Powder form: Soluble in water & insoluble in organic solvents
- Oil form (Life's DHA S35): Partly miscible in solvents (acetone, chloroform, hexane, methanol)
- Characteristic odour & aroma

### Nutritional Benefits

- Increases dietary intake of omega-3s
- Supports brain, eye & heart health
- Alternative to traditional fish oils, suitable for vegetarians

### Technical Benefit

- Free from rancidity

## Rice Ingredients - Rice Starches, Flours & Protein



### Product Characteristics

- White to beige (rice starches/flours); light yellow (rice protein)
- Available in powder
- Neutral/typical sweet rice taste
- Soluble in cold water (Nutriz); Forms colloidal solution in hot water (rice starches/flour/protein)

### Nutritional Benefits

- Originated from natural rice
- Clean label, hypoallergenic & organic
- Free from gluten, GMOs, cholesterol, trans fats & lactose
- Good digestibility
- Excellent amino acid profile

### Technical Benefits

- Natural fat replacer by mimicking a full, fatty/creamy mouthfeel
- Improved product stability (freeze-thaw, freshness & less syneresis)
- Dough fine-tuning
- Improve crunchiness and crispiness in cookies & crackers
- Reduction of breakage in cookies & crackers
- Extend shelf life in soft baked goods (reduce moisture migration to retain juiciness & enhance softness)
- Better production processability
- Replacement of wheat flour

## Seasonings



### Product Characteristics

- Light yellow/yellow brown/grey: Varies with flavours
- Available in powder



- Oil/water-soluble
- Authentic Chinese flavour & spices (stewed chicken meat/crab/mutton/mushroom flavours)

### Technical Benefits

- Microcapsule embedded flavour: Enhance storage, thermostability, control-release & fragrance retention
- Low to high temperature resistance
- Great freeze-thaw stability for frozen bakery

## Sweetener (Sucralose)



### Product Characteristics

- White colour
- Crystalline powder
- Soluble in water
- Sweet taste profile
- Odourless

### Nutritional Benefits

- Calorie-free: Not digested or metabolised for energy
- Does not promote tooth decay/affect blood glucose level
- Suitable for diabetics

### Technical Benefits

- Micronised particles: Fine particle size helps ensure optimal dispersion
- Excellent stability in powder & aqueous forms
- Resistant to acidic to neutral conditions ( $\text{pH} \leq 7$ )
- Stable under heat processing/prolonged storage
- Approximately 600 times sweeter than sucrose by weight

## Vitamins & Minerals



### Product Characteristics

- White/vary in colour, e.g. light yellow (Vitamin A), reddish (iron)
- Liquid/powder/crystal form
- Good solubility
- Fat-soluble (Vitamins A, D, E, K) & water-soluble (Vitamins B, C)
- Neutral, bittersweet, sour, metallic, chalky
- Better hygroscopicity

### Nutritional Benefits

- Enhance nutrient intake for health & well-being
- Alleviate specific nutrient deficiency
- Recommended micronutrients for bakery fortification: Vitamins A, D, B complex, iron, zinc
- Recommended micronutrients for flour fortification: Vitamins A, E, B complex, D, iron, calcium, zinc





## Yeast Extracts, Soy Sauce, Specialty Sauces



### Product Characteristics

- Beige to dark brown (vegetable protein extract/yeast extract)/light reddish to dark brown (soy sauce)
- Available in powder/liquid
- Characteristic *umami* savoury flavour (vegetable protein extract)/characteristic yeast odour (yeast extract)/rich & aromatic profile (soy sauce)
- Soluble in water

### Nutritional Benefits

- Natural, free from preservatives/additives
- GMO-free
- Salt replacement for various of baked goods
- Sugar & fat reduction

### Technical Benefits

- Fragrance additive to improve the aroma
- Assist in Maillard reactions
- Improve the taste profile in sweet products (cakes, cookies, granola, bars)
- Recover a lingering effect & roundness in reduced-fat formulation



## 03 BEVERAGES

Beverages are consumable liquids that satisfy thirst and hydrate the body. They encompass alcoholic and non-alcoholic drinks.

EMULSIFIERS  
STABILISERS  
VITAMINS & MINERALS  
FLAVOURINGS  
CHIA SEEDS  
POWDER



## BEVERAGES



### Antioxidants (Natural Mixed Tocopherol & D-Alpha Tocopherols)



#### Product Characteristics

- Clear yellow to brownish red
- Viscous oil form
- Insoluble in water, soluble in solvents, oils & fats
- Soy oil taste with mild odour

#### Nutritional Benefits

- Natural Vitamin E
- Protection from free radical damage
- Sourced from 100% non-GMO sunflower seeds & soybeans

#### Technical Benefits

- Food antioxidants: Help to inhibit oxidation & prevent rancidity in food
- Help to retain the taste, flavour & overall quality

### Chia Ingredients - Chia Seeds, Powder & Oil



#### Product Characteristics

- Black, grey & white (oval-shaped seeds & powder)/yellowish liquid (oil)
- Excellent solubility, easily dispersible in water (powder)/Blends well with other raw/processed oils
- Neutral taste

#### Nutritional Benefits

- Natural, plant-based: Good source of omega-3s, protein, fibre, vitamins & minerals
- Rich in antioxidants
- Excellent fat-soluble antioxidants: Tocopherols
- Gluten-free & non-GMO

#### Technical Benefits

- Excellent for any topping
- Easy to consume

## Collagen Peptides



### Product Characteristics

- Light white to yellow
- Available in agglomerated/fine powder
- Neutral odour & taste
- Excellently soluble in cold & warm water

### Nutritional Benefits

- Clean label (no E numbers) & non-allergenic
- High digestibility & bioavailability
- Source of essential & conditionally essential amino acids
- Promote skin health, joint health, bone health, body toning & ligaments or tendons

### Technical Benefits

- Brilliant clarity
- Resistant to high pH & temperatures
- Low viscosity
- Excellent wetting & dissolution properties

## Emulsifiers & Stabilisers



### Product Characteristics

- Off-white colour (e.g. DMG, Recmilk), white (e.g. SSL, PGMS), yellowish liquid (e.g. PGPR)
- Powder, pellets, liquid form
- Soluble in water & stable dispersibility (e.g. DMG)
- Soluble in hot edible oils & fats, dispersible in warm water (e.g. SSL)
- Insoluble in cold & hot water (e.g. PGPR)
- Soluble in edible oils & fats (e.g. PGPR, PGMS)
- Dispersible in hot water
- Neutral odour

## Technical Benefits

- Better texture, creaminess & mouthfeel
- Increase the heat stability of milk proteins, e.g. indirect UHT treatment
- Facilitate the formation of a stable emulsion
- Reduce foaming during processing
- Keep particles (e.g. cocoa particles) in suspension during storage

## Flavourings



### Product Characteristics

- Appealing colours
- Available in liquid (including emulsion) & powder form
- Great solubility in water/oil
- Superior range of natural, identical to nature & artificial flavours





### Technical Benefits

- Impart premium taste to finished products
- Encapsulation of flavour: Stabilisation of volatile organic compounds to minimise losses, controlled flavour release & protection from oxidation

## Food Grade Antifoaming Agent



### Product Characteristics

- Off-white
- Homogeneous liquid
- Good dispersion in hot & cold aqueous systems

### Technical Benefits

- Provides foam control (defoaming & antifoaming) before & during bottling stage
- Chemically inert & non-toxic
- Good performance for broad pH ranges
- Stable at high temperatures
- Good storage stability

## Hydrocolloids



### Product Characteristics

- Cream colour
- Powder form
- Soluble in water, good dispersibility in an aqueous medium
- Slight odour
- Medium/low viscosity

### Technical Benefits

- Wide pH spectrum
- Improve suspension, thickening, stabilisation & sensory performance
- Stabilise citrus oils in soft drinks & prevent their separation

## Inulin & Oligofructose



### Product Characteristics

- Fine white to slightly yellow
- Inulin (powder); oligofructose (powder/liquid)
- Low to high solubility depending on chain length/good dispersibility
- Mildly sweet to neutral taste, neutral odour, no aftertaste

### Nutritional Benefits

- Plant-based ingredient from chicory root
- Close the fibre gap: Prebiotic dietary fibres
- Promote digestive health: Improved intestinal flora balance
- Support in blood glucose management
- Reduce overall calorie intake: Weight management
- Increase calcium absorption for stronger bones (Orafti® Synergy1)

### Technical Benefits

- Mask the aftertaste of intense sweeteners
- Better texture, creaminess & mouthfeel
- Well-balanced, round flavour
- Sugar & fat reduction/replacement

## Isomaltulose & Isomalt



### Product Characteristics

- White/colourless
- Free powder flow due to low hygroscopicity
- Sucrose-like natural sweetness without any aftertaste
- Readily soluble in water



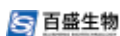
### Nutritional Benefits

- Enable balanced, sustained energy supply
- Promote fat burning
- Reduce calories
- Low GI
- Low digestible carbohydrates
- Facilitate sugar-free, tooth-friendly products

### Technical Benefits

- Chemically stable against acidic/enzymatic hydrolysis
- Stable against isotonicity/osmolarity
- Heat treatment & pH stable
- Enhanced microbiological stability
- Sugar replacement
- Adjustable sweetness level by adding intense sweeteners
- Mask off-taste & odours of other functional ingredients
- Creamy texture & mouthfeel

### Lactic Acid & Blends



#### Product Characteristics

- Colourless to light yellow
- Available in liquid
- Good solubility in water
- Acidic taste, characteristic odour (buffered lactic acid/citric acid)
- Mild saline taste, nearly odourless (sodium lactate)

#### Technical Benefits

- Stable up to 200°C
- Antimicrobial properties
- Increase shelf life
- Mask off-taste of high intense sweeteners
- Serve as electrolyte in sports drinks
- Acidity regulator
- Enhance/extend flavours

### Plant-based DHA



#### Product Characteristics

- Colour ranges from white to light orange
- Available in free-flowing powder & liquid/oil form DHA
- Powder form: Soluble in water & insoluble in organic solvents.
- Oil form (Life's DHA S35): Partly miscible in solvents (acetone, chloroform, hexane, methanol)
- Characteristic odour & aroma

#### Nutritional Benefits

- Increases dietary intake of omega-3s
- Supports brain, eye & heart health
- Alternative to traditional fish oils, suitable for vegetarians

#### Technical Benefit

- Free from rancidity





## Rice Ingredients - Rice Starches, Flours & Protein



### Product Characteristics

- White to beige (rice starches/flours); light yellow (rice protein)
- Available in powder
- Neutral/typical sweet rice taste
- Soluble in cold water (Nutriz); Forms colloidal solution in hot water (rice starches/flour/protein)

### Nutritional Benefits

- Originated from natural rice
- Clean label, hypoallergenic & organic
- Free from gluten, GMOs, cholesterol, trans fats & lactose
- Good digestibility
- Excellent amino acid profile

### Technical Benefits

- Improve creamy mouthfeel with delicate texture
- No masking of taste & acidity
- Improve product stability (pH, heat, viscosity, less syneresis & shelf life)

## Sweetener (Sucralose)



### Product Characteristics

- White colour
- Crystalline powder
- Soluble in water
- Sweet taste profile
- Odourless

### Nutritional Benefits

- Calorie-free: Not digested or metabolised for energy
- Does not promote tooth decay/affect blood glucose level
- Suitable for diabetics

### Technical Benefits

- Micronised particles: Fine particle size helps ensure optimal dispersion
- Excellent stability in powder & aqueous forms
- Resistant to acidic to neutral conditions (pH ≤ 7)
- Stable under heat processing/prolonged storage
- Approximately 600 times sweeter than sucrose by weight

## Vitamins & Minerals



### Product Characteristics

- White/vary in colour, e.g. light yellow (Vitamin A), reddish (iron)
- Liquid/powder/crystal form
- Fat-soluble (Vitamins A, D, E, K) & water-soluble (Vitamins B, C)
- Neutral, bittersweet, sour, metallic, chalky
- Better hygroscopicity

### Nutritional Benefits

- Enhance nutrient intake for health & well-being
- Alleviate specific nutrient deficiency
- Recommended micronutrients for beverages fortification: Vitamin A, B-complex, E, calcium, zinc, magnesium, iron

## CONFECTIONERY

Confectionery products are calorie-rich food items that are high in sugar and carbohydrates. Sugar-free and fat-free confectionery products are also possible.

**INULIN**  
& OLIGOFRUCTOSE  
**EMULSIFIERS**  
& STABILISERS  
VITAMINS & MINERALS  
**FLAVOURINGS**  
PLANT-BASED DHA  
CHIA INGREDIENTS  
**CHIA SEEDS**  
**POWDER & OIL**  
LACTIC ACID & BLENDS



## CONFECTIONERY



### Antioxidants (Natural Mixed Tocopherol & D-Alpha Tocopherols)



#### Product Characteristics

- Clear yellow to brownish red
- Viscous oil form
- Insoluble in water, soluble in solvents, oils & fats
- Soy oil taste with mild odour

#### Nutritional Benefits

- Natural Vitamin E
- Protection from free radical damage
- Sourced from 100% non-GMO sunflower seeds & soybeans

#### Technical Benefits

- Food antioxidants: Help to inhibit oxidation & prevent rancidity in food
- Help to retain the taste, flavour & overall quality

### Chia Ingredients - Chia Seeds, Powder & Oil



#### Product Characteristics

- Black, grey & white (oval-shaped seeds & powder)/yellowish liquid (oil)
- Excellent solubility, easily dispersible in water (powder)/Blends well with other raw/processed oils
- Neutral taste

#### Nutritional Benefits

- Natural, plant-based: Good source of omega-3s, protein, fibre, vitamins & minerals
- Rich in antioxidants
- Excellent fat-soluble antioxidants: Tocopherols
- Gluten-free & non-GMO

#### Technical Benefits

- Excellent for any topping
- Easy to consume

## Collagen Peptides



### Product Characteristics

- Light white to yellow
- Available in agglomerated/fine powder
- Neutral odour & taste
- Excellently soluble in cold & warm water

### Nutritional Benefits

- Clean label (no E numbers) & non-allergenic
- High digestibility & bioavailability
- Source of essential & conditionally essential amino acids
- Promote skin health, joint health, bone health, body toning & ligaments or tendons

### Technical Benefits

- Resistant to high pH & temperatures
- High water binding capacity
- Excellent wetting & dissolution properties

## Emulsifiers & Stabilisers



### Product Characteristics

- Off-white colour (e.g. DMG, Recmilk), white (e.g. SSL, PGMS), yellowish liquid (e.g. PGPR)
- Powder, pellets, liquid form
- Soluble in water & stable dispersibility (e.g. DMG)
- Soluble in hot edible oils & fats, dispersible in warm water (e.g. SSL)
- Insoluble in cold & hot water (e.g. PGPR)
- Soluble in edible oils & fats (e.g. PGPR, PGMS)
- Dispersible in hot water
- Neutral odour

### Technical Benefits

- Incomparable viscosity control
- Optimal moulding: No air bubbles
- Smooth & uniform chocolate coating/ enrobing

## Flavourings



### Product Characteristics

- Appealing colours
- Available in liquid (including emulsion) & powder form
- Great solubility in water/oil
- Superior range of natural, identical to nature & artificial flavours

### Technical Benefits

- Impart premium taste to finished products
- Encapsulation of flavour: Stabilisation of volatile organic compounds to minimise losses, controlled flavour release & protection from oxidation

## Hydrocolloids



### Product Characteristics

- Cream colour
- Powder form
- Soluble in water, good dispersibility in an aqueous medium
- Slight odour
- Medium/low viscosity

### Technical Benefits

- Thicken gel/stabilise aqueous systems
- Modify the rheological behaviour in aqueous systems
- Control syneresis
- Stabilise emulsions
- Preserve pliancy & prevent the icing from cracking
- Coating & thickening agent
- Foam stabilising



## Inulin & Oligofructose



### Product Characteristics

- Fine white to slightly yellow
- Inulin (powder); oligofructose (powder/liquid)
- Low to high solubility depending on chain length/good dispersibility
- Mildly sweet to neutral taste, neutral odour, no aftertaste

### Nutritional Benefits

- Plant-based ingredient from chicory root
- Close the fibre gap: Prebiotic dietary fibres
- Promote digestive health: Improved intestinal flora balance
- Support in blood glucose management
- Reduce overall calorie intake: Weight management
- Increase calcium absorption for stronger bones (Orafti® Synergy1)

### Technical Benefits

- Mask the aftertaste of intense sweeteners
- Better texture, creaminess & mouthfeel
- Well-balanced, round flavour
- Sugar & fat reduction/replacement

## Isomaltulose & Isomalt



### Product Characteristics

- White/colourless
- Free powder flow due to low hygroscopicity
- Sucrose-like natural sweetness without any aftertaste
- Readily soluble in water

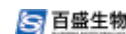
### Nutritional Benefits

- Enable balanced, sustained energy supply
- Promote fat burning
- Reduce calories
- Low glycemic response
- Very low insulinemic response
- Low digestible carbohydrates
- Facilitate sugar-free, tooth-friendly products

### Technical Benefits

- Chemically stable against acidic/enzymatic hydrolysis
- Heat treatment & pH stable
- No Maillard reaction
- Enhanced microbiological stability
- Sugar replacement
- Adjustable sweetness level by adding intense sweeteners
- Mask off-taste & odours of other functional ingredients
- Improve taste & palate/mouthfeel
- Translucent coating

## Lactic Acid & Blends



### Product Characteristics

- Colourless to light yellow
- Available in liquid
- Good solubility in water
- Acidic taste, characteristic odour (buffered lactic acid/citric acid)
- Mild saline taste, nearly odourless (sodium lactate)

### Technical Benefits

- Stable up to 200°C
- Antimicrobial properties
- Increase shelf life
- Buffering effect in hard & chewy candies
- Enhance/extend flavours



## Plant-based DHA



### Product Characteristics

- Colour ranges from white to light orange
- Available in free-flowing powder & liquid/oil form DHA
- Powder form: Soluble in water & insoluble in organic solvents.
- Oil form (Life's DHA S35): Partly miscible in solvents (acetone, chloroform, hexane, methanol)
- Characteristic odour & aroma

### Nutritional Benefits

- Increases dietary intake of omega-3s
- Supports brain, eye & heart health
- Alternative to traditional fish oils, suitable for vegetarians

### Technical Benefit

- Free from rancidity

## Rice Ingredients - Rice Starches, Flours & Protein



### Product Characteristics

- White to beige (rice starches/flours); light yellow (rice protein)
- Available in powder
- Neutral/typical sweet rice taste
- Soluble in cold water (Nutriz); forms colloidal solution in hot water (rice starches/flours/protein)

### Nutritional Benefits

- Originated from natural rice
- Clean label, hypoallergenic & organic
- Free from gluten, GMOs, cholesterol, trans fats & lactose
- Good digestibility
- Excellent amino acid profile



### Technical Benefits

- No masking of taste
- Natural fat replacer by mimicking a full, fatty/creamy mouthfeel with delicate texture
- Improve product stability (pH, heat, viscosity, less syneresis & shelf life)
- Improve crunchiness & crispiness
- Smooth coating & titanium dioxide replacement (non-artificial whitening agent in the coating)
- Replacement of wheat flour



### Sweetener (Sucralose)

#### Product Characteristics

- White colour
- Crystalline powder
- Soluble in water
- Sweet taste profile
- Odourless

### Nutritional Benefits

- Calorie-free: Not digested or metabolised for energy
- Does not promote tooth decay/affect blood glucose level
- Suitable for diabetics

### Technical Benefits

- Micronised particles: Fine particle size helps ensure optimal dispersion
- Excellent stability in powder & aqueous forms
- Resistant to acidic to neutral conditions (pH ≤ 7)
- Stable under heat processing/prolonged storage
- Approximately 600 times sweeter than sucrose by weight

### Vitamins & Minerals



#### Product Characteristics

- White/vary in colour, e.g. light yellow (Vitamin A), reddish (iron)
- Liquid/powder/crystal form
- Fat-soluble (Vitamins A, D, E, K) & water-soluble (Vitamins B, C)
- Neutral, bittersweet, sour, metallic, chalky
- Better hygroscopicity

### Nutritional Benefits

- Enhance nutrient intake for health & well-being
- Alleviate specific nutrient deficiency



Dairy products are produced from or contain the milk of mammals such as cattle, water buffaloes, goats, sheep and camels.

ANTIOXIDANTS  
EMULSIFIERS  
STABILISERS  
CHIA INGREDIENTS  
PLANT-BASED DHA  
INULIN  
LACTIC ACID & BLENDS





## DAIRY



### Antioxidants (Natural Mixed Tocopherol & D-Alpha Tocopherols)



#### Product Characteristics

- Clear yellow to brownish red
- Viscous oil form
- Insoluble in water, soluble in solvents, oils & fats
- Soy oil taste with mild odour

#### Nutritional Benefits

- Natural Vitamin E
- Protection from free radical damage
- Sourced from 100% non-GMO sunflower seeds & soybeans

#### Technical Benefits

- Food antioxidants: Help to inhibit oxidation & prevent rancidity in food
- Help to retain the taste, flavour & overall quality

### Chia Ingredients - Chia Seeds, Powder & Oil



#### Product Characteristics

- Black, grey & white (oval-shaped seeds & powder)/yellowish liquid (oil)
- Excellent solubility, easily dispersible in water (powder)/Blends well with other raw/processed oils
- Neutral taste

#### Nutritional Benefits

- Natural, plant-based: Good source of omega-3s, protein, fibre, vitamins & minerals
- Rich in antioxidants
- Excellent fat-soluble antioxidants: Tocopherols
- Gluten-free & non-GMO

#### Technical Benefits

- Excellent for any topping
- Easy to consume
- Easy to suspend with good dispersibility

## Collagen Peptides



### Product Characteristics

- Light white to yellow
- Available in agglomerated/fine powder
- Neutral odour & taste
- Excellently soluble in cold & warm water

### Nutritional Benefits

- Clean label (no E numbers) & non-allergenic
- High digestibility & bioavailability
- Source of essential & conditionally essential amino acids
- Promote skin health, joint health, bone health, body toning & ligaments or tendons

### Technical Benefits

- Resistant to high pH & temperatures
- Perfect flow properties
- Excellent wetting & dissolution properties
- Low syneresis & sedimentation, with good physical-chemical & microbiological properties

## Emulsifiers & Stabilisers



### Product Characteristics

- Off-white colour (e.g. DMG, Recmilk), white (e.g. SSL, PGMS), yellowish liquid (e.g. PGPR)
- Powder, pellets, liquid form
- Soluble in water & stable dispersibility (e.g. DMG)
- Soluble in hot edible oils & fats, dispersible in warm water (e.g. SSL)
- Insoluble in cold & hot water (e.g. PGPR)
- Soluble in edible oils & fats (e.g. PGPR, PGMS)
- Dispersible in hot water
- Neutral odour

### Technical Benefits

- Better texture, creaminess & mouthfeel
- Increase the heat stability of milk proteins, e.g. indirect UHT treatment
- Facilitate the formation of a stable emulsion
- Reduce foaming during processing
- Keep particles (e.g. cocoa particles) in dairy drink suspension during storage
- Deliver delicious, creamy, heat shock-stable & improved melt-down properties in ice creams
- Improved syneresis reduction in dairy spreads, yogurts, milk & dairy desserts
- Creamy & smooth mouthfeel with desired viscosity & homogeneous appearance in condensed milk

## Flavourings



### Product Characteristics

- Appealing colours
- Available in liquid (including emulsion) & powder form
- Great solubility in water/oil
- Superior range of natural, identical to nature & artificial flavours

### Technical Benefits

- Impart premium taste to finished products
- Encapsulation of flavour: Stabilisation of volatile organic compounds to minimise losses, controlled flavour release & protection from oxidation

## Food Grade Antifoaming Agent



### Product Characteristics

- Off-white
- Homogeneous liquid
- Good dispersion in hot & cold aqueous systems





### Technical Benefits

- Provides foam control (defoaming & antifoaming) during production & bottle filling
- Chemically inert & non-toxic
- Good performance for broad pH ranges
- Stable at high temperatures
- Good storage stability

### Food Grade Phosphates



### Product Characteristics

- White colour
- Solid powder
- Odourless
- Good hygroscopicity
- Soluble in water

### Nutritional Benefits

- GMO-free
- Allergen-free
- BSE/TSE-free

### Technical Benefits

- Good capacity for hardening of melted cheese
- High creaming capacity for spreadable processed cheese
- Strong ability to buffer pH
- Efficient in dissolving the cheese casein network
- Enhance emulsifying properties of proteins

### Hydrocolloids



### Product Characteristics

- Cream colour
- Powder form
- Soluble in water, good dispersibility in an aqueous medium
- Slight odour
- Medium/low viscosity

### Technical Benefits

- Thicken gel/stabilise aqueous systems
- Modify the rheological behaviour in aqueous systems
- Control of water retention in formulations
- Stabilise emulsions
- Inhibit ice & sugar crystal formation in ice cream
- Create creamy mouthfeel for ice cream
- Improve resistance to temperature changes
- Improve water binding & spreadability of cheese products
- Improve elasticity & syneresis in gel system
- Reduce sedimentation in milk beverage

### Inulin & Oligofructose



### Product Characteristics

- Fine white to slightly yellow
- Inulin (powder); oligofructose (powder/liquid)
- Low to high solubility depending on chain length/good dispersibility
- Mildly sweet to neutral taste, neutral odour, no aftertaste

### Nutritional Benefits

- Plant-based ingredient from chicory root
- Close the fibre gap: Prebiotic dietary fibres
- Promote digestive health: Improved intestinal flora balance
- Support in blood glucose management
- Reduce overall calorie intake: Weight management
- Increase calcium absorption for stronger bones (Orafti® Synergy1)

### Technical Benefits

- Mask the aftertaste of intense sweeteners
- Better texture, creaminess & mouthfeel
- Well-balanced, round flavour
- Sugar & fat reduction/replacement





**"Dessert without cheese  
is like a beauty with only one eye."**

*- Jean Anthelme Brillat-Savarin, Gourmand*



## Isomaltulose & Isomalt



### Product Characteristics

- White/colourless
- Free powder flow due to low hygroscopicity
- Sucrose-like natural sweetness without any aftertaste
- Readily soluble in water

### Nutritional Benefits

- Enable balanced, sustained energy supply
- Promote fat burning
- Reduce calories
- Low GI
- Low digestible carbohydrates
- Facilitate sugar-free, tooth-friendly products

### Technical Benefits

- Chemically stable against acidic/enzymatic hydrolysis
- Heat treatment & pH stable
- No Maillard reaction
- Enhanced microbiological stability
- Sugar replacement
- Adjustable sweetness level by adding intense sweeteners
- Mask off-taste & odours of other functional ingredients
- Creamy texture & mouthfeel

## Lactic Acid & Blends



### Product Characteristics

- Colourless to light yellow
- Available in liquid
- Good solubility in water
- Acidic taste, characteristic odour (buffered lactic acid/citric acid)
- Mild saline taste, nearly odourless (sodium lactate)

### Technical Benefits

- Stable up to 200°C
- Antimicrobial properties
- Increase shelf life
- Acidity regulator
- Enhance/extend flavours

### Plant-based DHA



#### Product Characteristics

- Colour ranges from white to light orange
- Available in free-flowing powder & liquid/oil form DHA
- Powder form: Soluble in water & insoluble in organic solvents
- Oil form (Life's DHA S35): Partly miscible in solvents (acetone, chloroform, hexane, methanol)
- Characteristic odour & aroma

#### Nutritional Benefits

- Increases dietary intake of omega-3s
- Supports brain, eye & heart health
- Key component for heart health by maintaining normal blood triglyceride levels, heart rate & blood pressure
- Alternative to traditional fish oils, suitable for vegetarians

#### Technical Benefit

- Free from rancidity

### Rice Ingredients - Rice Starches, Flours & Protein



#### Product Characteristics

- White to beige (rice starches/flours); light yellow (rice protein)
- Available in powder
- Neutral/typical sweet rice taste
- Soluble in cold water (Nutriz); forms colloidal solution in hot water (rice starches/flours/protein)

### Nutritional Benefits

- Originated from natural rice
- Clean label, hypoallergenic & organic
- Free from gluten, GMOs, cholesterol, trans fats & lactose
- Good digestibility
- Excellent amino acid profile

#### Technical Benefits

- No masking of taste
- Natural fat replacer by mimicking a full, fatty/creamy mouthfeel with delicate texture
- Improve product stability (pH, heat, viscosity, less syneresis & shelf life)
- Promote good melting behaviour of ice cream

### Sweetener (Sucralose)



#### Product Characteristics

- White colour
- Crystalline powder
- Soluble in water
- Sweet taste profile
- Odourless





### Nutritional Benefits

- Calorie-free: Not digested or metabolised for energy
- Does not promote tooth decay/affect blood glucose level
- Suitable for diabetics

### Technical Benefits

- Micronised particles: Fine particle size helps ensure optimal dispersion
- Excellent stability in powder & aqueous forms
- Resistant to acidic to neutral conditions ( $\text{pH} \leq 7$ )
- Stable under heat processing/prolonged storage
- Approximately 600 times sweeter than sucrose by weight

### Vitamins & Minerals



### Product Characteristics

- White/vary in colour, e.g. pale yellow (Vitamin D3), greenish yellow (Vitamin E, oily)
- Liquid/powder/crystal form
- Good solubility
- Fat-soluble (Vitamins A, D, E, K) & water-soluble (Vitamins B, C)
- Neutral, bittersweet, sour, metallic, chalky
- Better hygroscopicity

### Nutritional Benefits

- Enhance nutrient intake for health & well-being
- Alleviate specific nutrient deficiency
- Commonly fortified with Vitamins A, D3 & E

### Yeast Extracts, Soy Sauce, Specialty Sauces



### Product Characteristics

- Beige to dark brown (vegetable protein extract/yeast extract)/light reddish to dark brown (soy sauce)
- Available in powder/liquid
- Characteristic *umami* savoury flavour (vegetable protein extract)/characteristic yeast odour (yeast extract)/rich & aromatic profile (soy sauce)
- Soluble in water

### Nutritional Benefits

- Natural, free from preservatives/additives
- GMO-free
- No added MSG
- Salt, sugar & fat reduction

### Technical Benefits

- Strengthen the authentic flavour of dairy products
- Flavour & creaminess improvement
- Cheese enhancer
- Recover a lingering effect & roundness in reduced-fat formulation



## FRUITS, VEGETABLES & SPICES

Fruits, vegetables and spices are plant-based food items and ingredients made from whole fruits, vegetables & herbs, seeds including quinoa, nuts and pulses.



## FRUITS, VEGETABLES & SPICES



### Antioxidants (Natural Mixed Tocopherol & D-Alpha Tocopherols)



#### Product Characteristics

- Clear yellow to brownish red
- Viscous oil form
- Insoluble in water, soluble in solvents, oils & fats
- Soy oil taste with mild odour

#### Nutritional Benefits

- Natural Vitamin E
- Protection from free radical damage
- Sourced from 100% non-GMO sunflower seeds & soybeans

#### Technical Benefits

- Food antioxidants: Help to inhibit oxidation & prevent rancidity in food
- Help to retain the taste, flavour & overall quality

### Chia Ingredients - Chia Seeds, Powder & Oil



#### Product Characteristics

- Black, grey & white (oval-shaped seeds & powder)/yellowish liquid (oil)
- Excellent solubility, easily dispersible in water (powder)/Blends well with other raw/processed oils
- Neutral taste

#### Nutritional Benefits

- Natural, plant-based: Good source of omega-3s, protein, fibre, vitamins & minerals
- Rich in antioxidants
- Excellent fat-soluble antioxidants: Tocopherols
- Gluten-free & non-GMO

#### Technical Benefits

- Excellent for any topping
- Easy to consume
- Easy to suspend with good dispersibility



## Collagen Peptides



### Product Characteristics

- Light white to yellow
- Available in agglomerated/fine powder
- Neutral odour & taste
- Excellently soluble in cold & warm water

### Nutritional Benefits

- Clean label (no E numbers) & non-allergenic
- High digestibility & bioavailability
- Source of essential & conditionally essential amino acids
- Promote skin health, joint health, bone health, body toning & ligaments or tendons

### Technical Benefits

- Resistant to high pH & temperatures
- Perfect flow properties
- Excellent wetting & dissolution properties

## Emulsifiers & Stabilisers



### Product Characteristics

- Off-white colour (e.g. DMG, Recmilk), white (e.g. SSL, PGMS), yellowish liquid (e.g. PGPR)
- Powder, pellets, liquid form
- Soluble in water & stable dispersibility (e.g. DMG)
- Soluble in hot edible oils & fats, dispersible in warm water (e.g. SSL)
- Insoluble in cold & hot water (e.g. PGPR)
- Soluble in edible oils & fats (e.g. PGPR, PGMS)
- Dispersible in hot water
- Neutral odour

### Technical Benefits

- Tailor-made emulsifier/stabiliser systems
- Improved mouthfeel & creaminess
- Adjustable viscosity

## Flavourings



### Product Characteristics

- Appealing colours
- Available in liquid (including emulsion) & powder form
- Great solubility in water/oil
- Superior range of natural, identical to nature & artificial flavours

### Technical Benefits

- Impart premium taste to finished products
- Encapsulation of flavour: Stabilisation of volatile organic compounds to minimise losses, controlled flavour release & protection from oxidation

## Food Grade Antifoaming Agent



### Product Characteristics

- Off-white
- Homogeneous liquid
- Good dispersion in hot & cold aqueous systems

### Technical Benefits

- Provides foam control (defoaming & antifoaming) during blending & bottle filling
- Fruits & vegetables washing
- Chemically inert & non-toxic
- Good performance for broad pH ranges
- Stable at high temperatures
- Good storage stability

## Hydrocolloids



### Product Characteristics

- Cream colour
- Powder form





- Soluble in water, good dispersibility in an aqueous medium
- Slight odour
- Medium/low viscosity

#### Technical Benefits

- Thickening agents for sauces & dressings
- High acid stability
- Achieve exceptionally creamy mouthfeel
- Improve water binding ability & texture
- Help aroma release in fruits
- Keep fruit particles in suspension

### Inulin & Oligofructose



#### Product Characteristics

- Fine white to slightly yellow
- Inulin (powder); oligofructose (powder/liquid)
- Low to high solubility depending on chain length/good dispersibility
- Mildly sweet to neutral taste, neutral odour, no aftertaste

#### Nutritional Benefits

- Plant-based ingredient from chicory root
- Close the fibre gap: Prebiotic dietary fibres
- Promote digestive health: Improved intestinal flora balance
- Support in blood glucose management
- Reduce overall calorie intake: Weight management
- Increase calcium absorption for stronger bones (Orafti® Synergy1)

#### Technical Benefits

- Mask the aftertaste of intense sweeteners
- Better texture, creaminess & mouthfeel
- Well-balanced, round flavour
- Sugar & fat reduction/replacement

### Isomaltulose & Isomalt



#### Product Characteristics

- White/colourless
- Free powder flow due to low hygroscopicity
- Sucrose-like natural sweetness without any aftertaste
- Readily soluble in water

#### Nutritional Benefits

- Enable balanced, sustained energy supply
- Promote fat burning
- Reduce calories
- Low GI
- Low digestible carbohydrates
- Facilitate sugar-free, tooth-friendly products

#### Technical Benefits

- Chemically stable against acidic/enzymatic hydrolysis
- Heat treatment & pH stable
- Enhanced microbiological stability
- Sugar replacement
- Adjustable sweetness level by adding intense sweeteners
- Mask off-taste & odours of other functional ingredients
- Improve taste & palate/mouthfeel

### Lactic Acid & Blends



#### Product Characteristics

- Colourless to light yellow
- Available in liquid
- Good solubility in water
- Acidic taste, characteristic odour (buffered lactic acid/citric acid)
- Mild saline taste, nearly odourless (sodium lactate)

### Technical Benefits

- Stable up to 200°C
- Antimicrobial properties
- Increase shelf life
- Acidity regulator
- Enhance/extend flavours

### Plant-based DHA



### Product Characteristics

- Colour ranges from white to light orange
- Available in free-flowing powder & liquid/oil form DHA
- Powder form: Soluble in water & insoluble in organic solvents.
- Oil form (Life's DHA S35): Partly miscible in solvents (acetone, chloroform, hexane, methanol)
- Characteristic odour & aroma

### Nutritional Benefits

- Increases dietary intake of omega-3s
- Supports brain, eye & heart health
- Alternative to traditional fish oils, suitable for vegetarians

### Technical Benefits

- Free from rancidity

### Rice Ingredients - Rice Starches, Flours & Protein



### Product Characteristics

- White to beige (rice starches/flours); light yellow (rice protein)
- Available in powder
- Neutral/typical sweet rice taste
- Soluble in cold water (Nutriz); forms colloidal solution in hot water (rice starches/flours/protein)







“Even just a few spices  
can turn your mundane dishes  
into a culinary masterpiece.”

- Marcus Samuelsson,  
Award-Winning Chef & Restaurateur

**Nutritional Benefits**

- Originated from natural rice
- Clean label, hypoallergenic & organic
- Free from gluten, GMOs, cholesterol, trans fats & lactose
- Good digestibility
- Excellent amino acid profile

**Technical Benefits**

- No masking of taste
- Natural fat replacer by mimicking a full, fatty or creamy mouthfeel with delicate texture
- Improve product stability (pH, heat, viscosity, less syneresis & shelf life)

**Seasonings****Product Characteristics**

- Light yellow/yellow brown/grey: Varies with flavours
- Available in powder
- Oil/water-soluble
- Authentic Chinese flavour & spices (stewed chicken meat/crab/mutton/mushroom flavours)

**Technical Benefits**

- Microcapsule embedded flavour: Enhance storage, thermostability, control-release & fragrance retention
- Low to high temperature resistance
- Great freeze-thaw stability

**Sweetener (Sucralose)****Product Characteristics**

- White colour
- Crystalline powder
- Soluble in water
- Sweet taste profile
- Odourless

**Nutritional Benefits**

- Calorie-free: Not digested or metabolised for energy
- Does not promote tooth decay/affect blood glucose level
- Suitable for diabetics

**Technical Benefits**

- Micronised particles: Fine particle size helps ensure optimal dispersion
- Excellent stability in powder & aqueous forms
- Resistant to acidic to neutral conditions (pH  $\leq$  7)
- Stable under heat processing/prolonged storage
- Approximately 600 times sweeter than sucrose by weight





## Vitamins & Minerals



### Product Characteristics

- White/vary in colour, e.g. light yellow (Vitamin A), reddish (iron)
- Liquid/powder/crystal form
- Fat-soluble (Vitamins A, D, E, K) & water-soluble (Vitamins B, C)
- Neutral, bittersweet, sour, metallic, chalky
- Better hygroscopicity

### Nutritional Benefits

- Enhance nutrient intake for health & well-being
- Alleviate specific nutrient deficiency

## Yeast Extracts, Soy Sauce, Specialty Sauces



### Product Characteristics

- Beige to dark brown (vegetable protein extract/yeast extract)/light reddish to dark brown (soy sauce)
- Available in powder/liquid
- Characteristic *umami* savoury flavour (vegetable protein extract)/characteristic yeast odour (yeast extract)/rich & aromatic profile (soy sauce)
- Soluble in water

### Nutritional Benefits

- Natural, free from preservatives/additives
- GMO-free
- No added MSG
- Salt, sugar & fat reduction

### Technical Benefits

- Flavour & taste enhancer (*umami* & savoury)
- Deliver rich & aromatic flavour profile to finished product
- Recover a lingering effect & roundness in reduced-fat formulation





Health food covers food products in sachet, oil or powder form for improving health or used for specific health conditions.



**CHIA INGREDIENTS**  
NATURAL MIXED TOCOPHEROL

**POWDER**

COLLAGEN PEPTIDES

**HYDROCOLLOIDS**

**EMULSIFIERS**

FOOD GRADE

**ISO**

## HEALTH FOOD



### Antioxidants (Natural Mixed Tocopherol & D-Alpha Tocopherols)



#### Product Characteristics

- Clear yellow to brownish red
- Viscous oil form
- Insoluble in water, soluble in solvents, oils & fats
- Soy oil taste with mild odour

#### Nutritional Benefits

- Natural Vitamin E
- Protection from free radical damage
- Sourced from 100% non-GMO sunflower seeds & soybeans

#### Technical Benefits

- Food antioxidants: Help to inhibit oxidation & prevent rancidity in food
- Help to retain the taste, flavour & overall quality

### Chia Ingredients - Chia Seeds, Powder & Oil



#### Product Characteristics

- Black, grey & white (oval-shaped seeds & powder)/yellowish liquid (oil)
- Excellent solubility, easily dispersible in water (powder)/Blends well with other raw/processed oils
- Neutral taste

#### Nutritional Benefits

- Natural, plant-based: Good source of omega-3s, protein, fibre, vitamins & minerals
- Rich in antioxidants
- Excellent fat-soluble antioxidants: Tocopherols
- Gluten-free & non-GMO

#### Technical Benefits

- Neutral taste
- Emulsifying, thickening & gelling abilities
- High binding power of fat & water
- Excellent suspension in liquids, shakes or gels with good dispersibility

## Collagen Peptides



### Product Characteristics

- Light white to yellow
- Available in agglomerated/fine powder
- Neutral odour & taste
- Excellently soluble in cold & warm water

### Nutritional Benefits

- Clean label (no E numbers) & non-allergenic
- High digestibility & bioavailability
- Source of essential & conditionally essential amino acids
- Promote skin health, joint health, bone health, body toning & ligaments or tendons

### Technical Benefits

- Resistant to high pH & temperatures
- Excellent wetting & dissolution properties

## Emulsifiers & Stabilisers



### Product Characteristics

- Off-white colour (e.g. DMG, Recmilk), white (e.g. SSL, PGMS), yellowish liquid (e.g. PGPR)
- Powder, pellets, liquid form
- Soluble in water & stable dispersibility (e.g. DMG)
- Soluble in hot edible oils & fats, dispersible in warm water (e.g. SSL)
- Insoluble in cold & hot water (e.g. PGPR)
- Soluble in edible oils & fats (e.g. PGPR, PGMS)
- Dispersible in hot water
- Neutral odour

### Technical Benefits

- Neutral odour
- No undesired aftertaste
- Better texture, creaminess & mouthfeel

## Food Grade Antifoaming Agent



### Product Characteristics

- Off-white
- Homogeneous liquid
- Good dispersion in hot & cold aqueous systems

### Technical Benefits

- Provides foam control (defoaming & antifoaming)
- Chemically inert & non-toxic
- Good performance for broad pH ranges
- Stable at high temperatures
- Good storage stability



## Hydrocolloids

### Product Characteristics

- Cream colour
- Powder form
- Soluble in water, good dispersibility in an aqueous medium
- Slight odour
- Medium/low viscosity

### Technical Benefits

- Improve suspension, thickening, stabilisation & sensory performance
- Achieve exceptionally creamy mouthfeel
- Heat & acid stable
- Fat replacer for low-fat/reduced-calorie products

## Inulin & Oligofructose



### Product Characteristics

- Fine white to slightly yellow
- Inulin (powder); oligofructose (powder/liquid)







- Low to high solubility depending on chain length/good dispersibility
- Mildly sweet to neutral taste, neutral odour, no aftertaste

#### Nutritional Benefits

- Plant-based ingredient from chicory root
- Close the fibre gap: Prebiotic dietary fibres
- Promote digestive health: Improved intestinal flora balance
- Support in blood glucose management
- Reduce overall calorie intake: Weight management
- Increase calcium absorption for stronger bones (Orafti® Synergy1)

#### Technical Benefits

- Better texture, creaminess & mouthfeel
- Well-balanced, round flavour
- Sugar & fat reduction/replacement

### Isomaltulose & Isomalt



#### Product Characteristics

- White/colourless
- Free powder flow due to low hygroscopicity
- Sucrose-like natural sweetness without any aftertaste
- Readily soluble in water

#### Nutritional Benefits

- Enable balanced, sustained energy supply
- Promote fat burning
- Reduce calories
- Low GI
- Low digestible carbohydrates
- Facilitate sugar-free, tooth-friendly products

#### Technical Benefits

- Chemically stable against acidic/enzymatic hydrolysis
- Heat treatment & pH stable
- No Maillard reaction
- Enhanced microbiological stability
- Sugar replacement
- Adjustable sweetness level by adding intense sweeteners
- Mask off-taste & odours of other functional ingredients
- Improve taste & palate/mouthfeel

### Lactic Acid & Blends



#### Product Characteristics

- Colourless to light yellow
- Available in liquid
- Good solubility in water
- Acidic taste, characteristic odour (buffered lactic acid/citric acid)
- Mild saline taste, nearly odourless (sodium lactate)

#### Technical Benefits

- Stable up to 200°C
- Antimicrobial properties
- Increase shelf life
- Acidity regulator
- Enhance/extend flavours

### Plant-based DHA



#### Product Characteristics

- Colour ranges from white to light orange
- Available in free-flowing powder & liquid/oil form DHA
- Powder form: Soluble in water & insoluble in organic solvents

- Oil form (Life's DHA S35): Partly miscible in solvents (acetone, chloroform, hexane, methanol)
- Characteristic odour & aroma

#### Nutritional Benefits

- Increases dietary intake of omega-3s
- Supports brain, eye & heart health
- Alternative to traditional fish oils, suitable for vegetarians

#### Technical Benefit

- Free from rancidity

### Rice Ingredients - Rice Starches, Flours & Protein



#### Product Characteristics

- White to beige (rice starches/flours); light yellow (rice protein)
- Available in powder
- Neutral/typical sweet rice taste
- Soluble in cold water (Nutriz); forms colloidal solution in hot water (rice starches/flours/protein)

#### Nutritional Benefits

- Originated from natural rice
- Clean label, hypoallergenic & organic
- Free from gluten, GMOs, cholesterol, trans fats & lactose
- Good digestibility
- Excellent amino acid profile

#### Technical Benefits

- No masking of taste
- Natural fat replacer by mimicking a full, fatty or creamy mouthfeel with delicate texture
- Improve product stability (pH, heat, viscosity, less syneresis & shelf life)
- Improve crispiness & shelf life

### Seasonings



#### Product Characteristics

- Light yellow/yellow brown/grey: Varies with flavours
- Available in powder
- Oil/water-soluble
- Authentic Chinese flavour & spices (stewed chicken meat/crab/mutton/mushroom flavours)

#### Technical Benefits

- Microcapsule embedded flavour: Enhance storage, thermostability, control-release & fragrance retention
- Low to high temperature resistance
- Great freeze-thaw stability

### Sweetener (Sucralose)



#### Product Characteristics

- White colour
- Crystalline powder
- Soluble in water
- Sweet taste profile
- Odourless



### Nutritional Benefits

- Calorie-free: Not digested or metabolised for energy
- Does not promote tooth decay/affect blood glucose level
- Suitable for diabetics

### Technical Benefits

- Micronised particles: Fine particle size helps ensure optimal dispersion
- Excellent stability in powder & aqueous forms
- Resistant to acidic to neutral conditions ( $\text{pH} \leq 7$ )
- Stable under heat processing/prolonged storage
- Approximately 600 times sweeter than sucrose by weight

### Vitamins & Minerals



### Product Characteristics

- White/vary in colour, e.g. light yellow (Vitamin A), reddish (iron)
- Liquid/powder/crystal form
- Fat-soluble (Vitamins A, D, E, K) & water-soluble (Vitamins B, C)
- Neutral, bittersweet, sour, metallic, chalky
- Better hygroscopicity

### Nutritional Benefits

- Enhance nutrient intake for health & well-being
- Alleviate specific nutrient deficiency
- Increase micronutrient intake (found only in animal sources) for vegans/vegetarians

### Yeast Extracts, Soy Sauce, Specialty Sauces



### Product Characteristics

- Beige to dark brown (vegetable protein extract/yeast extract)/light reddish to dark brown (soy sauce)
- Available in powder/liquid
- Characteristic *umami* savoury flavour (vegetable protein extract)/characteristic yeast odour (yeast extract)/rich & aromatic profile (soy sauce)
- Soluble in water

### Nutritional Benefits

- Natural, free from preservatives/additives
- GMO-free
- No added MSG
- Salt, sugar & fat reduction

### Technical Benefits

- Give *umami* & savoury flavour to vegetarian food
- Deliver rich & aromatic flavour profile to vegetarian food





## MEAT & SEAFOOD

Meat & seafood consist of unprocessed and processed food products made from poultry, livestock such as cattle and marine life fit for consumption such as fish.





## MEAT & SEAFOOD



### Antioxidants (Natural Mixed Tocopherol & D-Alpha Tocopherols)



#### Product Characteristics

- Clear yellow to brownish red
- Viscous oil form
- Insoluble in water, soluble in solvents, oils & fats
- Soy oil taste with mild odour

#### Nutritional Benefits

- Natural Vitamin E
- Provide protection by neutralising free radicals
- High phenolic compound content

#### Technical Benefits

- Prevent rancidity, off-flavour & development of many harmful substances.
- Improve colour stability

### Collagen Peptides



#### Product Characteristics

- Light white to yellow
- Available in agglomerated/fine powder
- Neutral odour & taste
- Excellently soluble in cold & warm water

#### Nutritional Benefits

- Clean label (no E numbers) & non-allergenic
- High digestibility & bioavailability
- Source of essential & conditionally essential amino acids
- Promote skin health, joint health, bone health, body toning & ligaments or tendons

#### Technical Benefits

- Form clear solutions in water
- Replace pork back fat in sausage
- Lower syneresis in ham
- Greater water-holding capacity
- Improve meat texture

## Emulsifiers & Stabilisers



### Product Characteristics

- Off-white colour (e.g. DMG, Recmilk), white (e.g. SSL, PGMS), yellowish liquid (e.g. PGPR)
- Powder, pellets, liquid form
- Soluble in water & stable dispersibility (e.g. DMG)
- Soluble in hot edible oils & fats, dispersible in warm water (e.g. SSL)
- Insoluble in cold & hot water (e.g. PGPR)
- Soluble in edible oils & fats (e.g. PGPR, PGMS)
- Dispersible in hot water
- Neutral odour

### Technical Benefits

- Excellent dispersibility in meat batter
- Stable emulsions in products with both high & low-fat content
- High-quality processed meat products

## Food Grade Antifoaming Agent



### Product Characteristics

- Off-white
- Homogeneous liquid
- Good dispersion in hot & cold aqueous systems

### Technical Benefits

- Provides foam control (defoaming & antifoaming) during meat/poultry processing/ brine freezing of crabs & lobsters
- Chemically inert & non-toxic
- Good performance for broad pH ranges
- Stable at high temperatures
- Good storage stability

## Hydrocolloids



### Product Characteristics

- Cream colour
- Powder form
- Soluble in water, good dispersibility in an aqueous medium
- Slight odour
- Medium/low viscosity

### Technical Benefits

- Better adhesion between meat & water in meat preparations
- Emulsifier between protein, fat & water
- Improve textural characteristics by decreasing toughness & increasing juiciness

## Inulin & Oligofructose



### Product Characteristics

- Fine white to slightly yellow
- Inulin (powder); oligofructose (powder/liquid)
- Low to high solubility depending on chain length/good dispersibility
- Mildly sweet to neutral taste, neutral odour, no aftertaste

### Nutritional Benefits

- Plant-based prebiotics
- Good source of fibre

### Technical Benefits

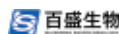
- Better texture, creaminess & mouthfeel (good moisture binding)
- Well-balanced, round flavour
- Sugar & fat reduction/replacement
- Increase juiciness of meat
- Enhance hardness & gumminess of burger meat







## Lactic Acid & Blends



### Product Characteristics

- Colourless to light yellow
- Available in liquid
- Good solubility in water
- Acidic taste, characteristic odour (buffered lactic acid/citric acid)
- Mild saline taste, nearly odourless (sodium lactate)

### Technical Benefits

- Stable up to 200°C
- Antimicrobial properties
- Efficient dehydrating salt for the production of uncured hams
- Does not affect the colour of the meat products
- Flavouring agent & enhancer in some meat & poultry products
- Shelf life extension
- Replacement for sodium chloride in frankfurter-type sausages

## Plant-based DHA



### Product Characteristics

- Colour ranges from white to light orange
- Available in free-flowing powder & liquid/oil form DHA
- Powder form: Soluble in water & insoluble in organic solvents
- Oil form (Life's DHA S35): Partly miscible in solvents (acetone, chloroform, hexane, methanol)
- Characteristic odour & aroma

## Nutritional Benefits

- Increases dietary intake of omega-3s
- Supports brain, eye & heart health
- Alternative to traditional fish oils, suitable for vegetarians

### Technical Benefit

- Free from rancidity

## Rice Ingredients - Rice Starches, Flours & Protein



### Product Characteristics

- White to beige (rice starches/flours); light yellow (rice protein)
- Available in powder
- Neutral/typical sweet rice taste
- Soluble in cold water (Nutriz); forms colloidal solution in hot water (rice starches/flours/protein)

## Nutritional Benefits

- Originated from natural rice
- Clean label, hypoallergenic & organic
- Free from gluten, GMOs, cholesterol, trans fats & lactose
- Good digestibility
- Excellent amino acid profile

### Technical Benefits

- Delicate texture
- Improve product stability (pH, heat, viscosity, less syneresis & shelf life)
- Consistent high quality
- Excellent binding capacity
- Ideal for batters & coatings
- Increase yield, improve juiciness and crispiness of meat

## Seasonings



### Product Characteristics

- Light yellow/yellow brown/grey: Varies with flavours
- Available in powder
- Oil/water-soluble
- Authentic chinese flavour & spices/various profile of clear-boiled, brown-sauced, braised, roasted, aromatic, marinated & pure meaty flavour

### Technical Benefits

- Microcapsule embedded flavour: Enhance storage, thermostability, control-release & fragrance retention
- Low to high temperature resistance
- Great freeze-thaw stability for frozen meat

## Soy Protein Products



### Product Characteristics

- Light yellow, brown yellow, cream colour
- Fine powder
- Odourless or neutral odour
- Soluble in water

### Nutritional Benefits

- Produced using non-GMO soybeans
- Free from lactose & cholesterol
- Improve protein content
- Increase amount of essential amino acids
- Alternative to individuals who have milk protein allergy



### Technical Benefits

- Higher viscosity & gel strength
- Help meat processors to achieve good and stable emulsion & water binding
- Improve the texture & flavour of meat products
- Prevent fat loss & improve the structure of final products in a cost effective way
- Substantial savings: Reduced cooking losses & greater yields
- Great water absorption & retention properties in fish blocks

### Sweetener (Sucralose)



### Product Characteristics

- White colour
- Crystalline powder
- Soluble in water
- Sweet taste profile
- Odourless

### Nutritional Benefits

- Calorie-free: Not digested or metabolised for energy
- Does not promote tooth decay/affect blood glucose level
- Suitable for diabetics

### Technical Benefits

- Micronised particles: Fine particle size helps ensure optimal dispersion
- Excellent stability in powder & aqueous forms
- Resistant to acidic to neutral conditions ( $\text{pH} \leq 7$ )
- Stable under heat processing/prolonged storage
- Approximately 600 times sweeter than sucrose by weight

### Yeast Extracts, Soy Sauce, Specialty Sauces



### Product Characteristics

- Beige to dark brown (vegetable protein extract/yeast extract)/light reddish to dark brown (soy sauce)
- Available in powder/liquid
- Characteristic *umami* savoury flavour (vegetable protein extract)/characteristic yeast odour (yeast extract)/rich & aromatic profile (soy sauce)
- Soluble in water

### Nutritional Benefits

- Natural, free from preservatives/additives
- GMO-free
- No added MSG
- Salt reduction

### Technical Benefits

- Meat seasoning
- Enhance existing meat flavour
- Excellent water & oil binding properties





## OILS & FATS

Oils and fats are mainly composed of triglycerides. They influence the texture and structure of the food as well as their nutritional aspects. They can be of plant or animal origin.



## OILS &amp; FATS



### Antioxidants (Natural Mixed Tocopherol & D-Alpha Tocopherols)



#### Product Characteristics

- Clear yellow to brownish red
- Viscous oil form
- Insoluble in water, soluble in solvents, oils & fats
- Soy oil taste with mild odour

#### Nutritional Benefits

- Natural Vitamin E
- More effective than many synthetic antioxidants like BHA, TBHQ that are widely used

#### Technical Benefit

- Prevent formation of secondary oxidation compounds in frying oils

### Chia Ingredients - Chia Seeds, Powder & Oil



#### Product Characteristics

- Black, grey & white (oval-shaped seeds & powder)/yellowish liquid (oil)
- Excellent solubility, easily dispersible in water (powder)/Blends well with other raw/processed oils
- Neutral taste

#### Nutritional Benefits

- Natural, plant-based: Good source of omega-3s, protein, fibre, vitamins & minerals
- Rich in antioxidants
- Excellent fat-soluble antioxidants: Tocopherols
- Gluten-free & non-GMO

#### Technical Benefits

- High oxidative stability
- Balanced fatty acid product profile

## Collagen Peptides



### Product Characteristics

- Light white to yellow
- Available in agglomerated/fine powder
- Neutral odour & taste
- Excellently soluble in cold & warm water

### Nutritional Benefits

- Clean label (no E numbers) & non-allergenic
- High digestibility & bioavailability
- Source of essential & conditionally essential amino acids
- Promote skin health, joint health, bone health, body toning & ligaments or tendons

### Technical Benefits

- Form clear solutions in water
- Excellent wetting & dissolution properties

## Emulsifiers & Stabilisers



### Product Characteristics

- Off-white colour (e.g. DMG, Recmilk), white (e.g. SSL, PGMS), yellowish liquid (e.g. PGPR)
- Powder, pellets, liquid form
- Soluble in water & stable dispersibility (e.g. DMG)
- Soluble in hot edible oils & fats, dispersible in warm water (e.g. SSL)
- Insoluble in cold & hot water (e.g. PGPR)
- Soluble in edible oils & fats (e.g. PGPR, PGMS)
- Dispersible in hot water
- Neutral odour

### Technical Benefits

- Good frying performance/properties with very little spattering during frying
- Longer shelf life

## Hydrocolloids



### Product Characteristics

- Cream colour
- Powder form
- Soluble in water, good dispersibility in an aqueous medium
- Slight odour
- Medium/low viscosity

### Technical Benefit

- Agents for oil structuring

## Inulin & Oligofructose



### Product Characteristics

- Fine white to slightly yellow
- Inulin (powder); oligofructose (powder/liquid)
- Low to high solubility depending on chain length/good dispersibility
- Mildly sweet to neutral taste, neutral odour, no aftertaste

### Nutritional Benefits


- Prebiotic fibre enrichment
- Facilitate calorie & fat reduction
- Promote overall digestive health

### Technical Benefits

- Creamy, fat-reduced dairy spreads
- Solution for fat replacement
- Smooth texture with acceptable mouthfeel



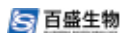


A high-quality photograph of olive oil. In the center, a clear glass bowl is partially filled with golden-yellow olive oil. A silver spoon, held from the top left, is pouring a stream of the same oil into the bowl. The oil's surface is calm, reflecting the light. Surrounding the bowl are several olive branches with green leaves and two dark, glossy olives. The entire scene is set against a clean, white background, creating a fresh and appetizing visual.

**"When you taste a great olive oil  
it's something you get hooked on."**

- Christine Cushing, Celebrity Chef and  
Television Programme Host

## Lactic Acid & Blends



### Product Characteristics

- Colourless to light yellow
- Available in liquid
- Good solubility in water
- Acidic taste, characteristic odour (buffered lactic acid/citric acid)
- Mild saline taste, nearly odourless (sodium lactate)

### Technical Benefits

- Stable up to 200°C
- Antimicrobial properties
- Increase shelf life
- Acidity regulator
- Enhance/extend flavours

## Plant-based DHA



### Product Characteristics

- Colour ranges from white to light orange
- Available in free-flowing powder & liquid/oil form DHA
- Powder form: Soluble in water & insoluble in organic solvents.
- Oil form (Life's DHA S35): Partly miscible in solvents (acetone, chloroform, hexane, methanol)
- Characteristic odour & aroma

### Nutritional Benefits

- Goodness of plant-based omega-3 DHA
- Alternative to traditional fish oils, suitable for vegetarians

### Technical Benefit

- Free from rancidity

## Rice Ingredients - Rice Starches, Flours & Protein



### Product Characteristics

- White to beige (rice starches/flours); light yellow (rice protein)
- Available in powder
- Neutral/typical sweet rice taste
- Soluble in cold water (Nutriz); forms colloidal solution in hot water (rice starches/flours/protein)

### Nutritional Benefits

- Originated from natural rice
- Clean label, hypoallergenic & organic
- Free from gluten, GMOs, cholesterol, trans fats & lactose
- Good digestibility
- Excellent amino acid profile

### Technical Benefits

- Soft & creamy mouthfeel (rice starch has a uniform granule size)
- No off-taste & easy flavouring
- Improved product stability

## Sweetener (Sucralose)



### Product Characteristics

- White colour
- Crystalline powder
- Soluble in water
- Sweet taste profile
- Odourless



### Nutritional Benefits

- Calorie-free: Not digested or metabolised for energy
- Does not promote tooth decay/affect blood glucose level
- Suitable for diabetics

### Technical Benefits

- Micronised particles: Fine particle size helps ensure optimal dispersion
- Excellent stability in powder & aqueous forms
- Resistant to acidic to neutral conditions ( $\text{pH} \leq 7$ )
- Stable under heat processing/prolonged storage
- Approximately 600 times sweeter than sucrose by weight

## Vitamins & Minerals



### Product Characteristics

- White/vary in colour, e.g. pale yellow (Vitamin D3), greenish yellow (Vitamin E, oily)
- Liquid/powder/crystal form
- Good solubility
- Fat-soluble (Vitamins A, D, E, K) & water-soluble (Vitamins B, C)
- Neutral, bittersweet, sour, metallic, chalky
- Better hygroscopicity

### Nutritional Benefits

- Enhance nutrient intake for health & well-being
- Alleviate specific nutrient deficiency
- Commonly fortified with Vitamins A, D, E, K





Pet food features  
nutritionally balanced  
feeds and snacks intended  
for consumption by pets.



FOOD  
GRADE  
CHIA SEEDS  
POWDER & OIL  
EMULSIFIERS  
STABILISERS  
ANTIFOAMING AGENT  
INULIN  
OLIGOFRUCTOSE  
LACTIC  
ACID  
RICE STARCHES  
FLOURS

## PET FOOD



### Chia Ingredients

#### - Chia Seeds, Powder & Oil



##### Product Characteristics

- Black, grey & white (oval-shaped seeds & powder)/yellowish liquid (oil)
- Excellent solubility, easily dispersible in water (powder)/Blends well with other raw/processed oils
- Neutral taste

##### Nutritional Benefits

- Natural, plant-based: Good source of omega-3s, protein, fibre, vitamins & minerals
- Rich in antioxidants
- Excellent fat-soluble antioxidants: Tocopherols
- Gluten-free & non-GMO

##### Technical Benefits

- Neutral taste
- Emulsifying, thickening & gelling abilities
- High binding power of fat & water
- Excellent suspension in liquids, shakes/gels with good dispersibility

### Emulsifiers & Stabilisers



##### Product Characteristics

- Off-white colour (e.g. DMG, Recmilk), white (e.g. SSL, PGMS), yellowish liquid (e.g. PGPR)
- Powder, pellets, liquid form
- Soluble in water & stable dispersibility (e.g. DMG)
- Soluble in hot edible oils & fats, dispersible in warm water (e.g. SSL)
- Insoluble in cold & hot water (e.g. PGPR)
- Soluble in edible oils & fats (e.g. PGPR, PGMS)
- Dispersible in hot water
- Neutral odour

##### Technical Benefits

- Tailor-made emulsifier/stabiliser systems
- Improved mouthfeel & creaminess
- Adjustable viscosity
- Excellent dispersibility in meat batter

## Flavourings



### Product Characteristics

- Appealing colours
- Available in liquid (including emulsion) & powder form
- Great solubility in water/oil
- Superior range of natural, identical to nature & artificial flavours

### Technical Benefits

- Impart premium taste to finished products
- Encapsulation of flavour: Stabilisation of volatile organic compounds to minimise losses, controlled flavour release & protection from oxidation

## Food Grade Antifoaming Agent



### Product Characteristics

- Off-white
- Homogeneous liquid
- Good dispersion in hot & cold aqueous systems

### Technical Benefits

- Provides foam control (defoaming & antifoaming) during meat/poultry processing/ brine freezing of crabs & lobsters
- Chemically inert & non-toxic
- Good performance for broad pH ranges
- Stable at high temperatures
- Good storage stability

## Inulin & Oligofructose



### Product Characteristics

- Fine white to slightly yellow
- Inulin (powder); oligofructose (powder/liquid)
- Low to high solubility depending on chain length/good dispersibility
- Mildly sweet to neutral taste, neutral odour, no aftertaste

### Nutritional Benefits

- Plant-based prebiotics
- Good source of fibre

### Technical Benefits

- Better texture, creaminess & mouthfeel
- Well-balanced, round flavour
- Fat reduction/replacement

## Plant-based DHA



### Product Characteristics

- Colour ranges from white to light orange
- Available in free-flowing powder & liquid/oil form DHA
- Powder form: Soluble in water & insoluble in organic solvents.
- Oil form (Life's DHA S35): Partly miscible in solvents (acetone, chloroform, hexane, methanol)
- Characteristic odour & aroma

### Nutritional Benefits

- Increases dietary intake of omega-3s
- Supports brain, eye & heart health

### Technical Benefit

- Free from rancidity





## Rice Ingredients - Rice Starches, Flours & Protein



### Product Characteristics

- White to beige (rice starches/flours); light yellow (rice protein)
- Available in powder
- Neutral/typical sweet rice taste
- Soluble in cold water (Nutriz); forms colloidal solution in hot water (rice starches/flours/protein)

### Nutritional Benefits

- Originated from natural rice
- Clean label, hypoallergenic & organic
- Free from gluten, GMOs, cholesterol, trans fats & lactose
- Good digestibility
- Excellent amino acid profile

### Technical Benefits

- Delicate texture
- Improve creamy mouthfeel with delicate texture
- Improve product stability (pH, heat, viscosity, less syneresis & shelf life)
- Natural fat replacer by mimicking a full, fatty/creamy mouthfeel with delicate texture



- Improve crunchiness & crispiness
- Consistent high quality
- Excellent binding capacity
- Increase yield, improve juiciness and crispiness of meat
- Fat-mimetic properties

## Seasonings



### Product Characteristics

- Light yellow/yellow brown/grey: Varies with flavours
- Available in powder
- Oil/water-soluble
- Authentic Chinese flavour & spices (stewed chicken meat/crab/mutton/mushroom flavours)

### Technical Benefits

- Microcapsule embedded flavour: Enhance storage, thermostability, control-release & fragrance retention
- Low to high temperature resistance
- Great freeze-thaw stability

## Vitamins & Minerals



### Product Characteristics

- White/vary in colour, e.g. light yellow (Vitamin A), reddish (iron)
- Liquid/powder/crystal form
- Good solubility
- Fat-soluble (Vitamins A, D, E, K) & water-soluble (Vitamins B, C)
- Neutral, bittersweet, sour, metallic, chalky
- Better hygroscopicity

### Nutritional Benefits

- Enhance nutrient intake for health & well-being
- Alleviate specific nutrient deficiency
- Improve pet metabolism & immune system

## RTE & RTC FOOD

Ready-to-eat food can be consumed without prior preparation or cooking.  
Ready-to-cook food needs to be heated/cooked by either microwave, oven or stovetop.



CHIA SEEDS  
POWDER & OIL  
**YEAST  
EXTRACTS**  
SOY SAUCE  
SPECIALTY SAUCES  
CHIA SEEDS  
YEAST EXTRACTS  
POWDER & OIL  
SAUCES

## RTE &amp; RTC FOOD

### Chia Ingredients - Chia Seeds, Powder & Oil



#### Product Characteristics

- Black, grey & white (oval-shaped seeds & powder)/yellowish liquid (oil)
- Excellent solubility, easily dispersible in water (powder)/Blends well with other raw/processed oils
- Neutral taste

#### Nutritional Benefits

- Natural, plant-based: Good source of omega-3s, protein, fibre, vitamins & minerals
- Rich in antioxidants
- Excellent fat-soluble antioxidants: Tocopherols
- Gluten-free & non-GMO

#### Technical Benefits

- Excellent for any topping
- Easy to consume

### Yeast Extracts, Soy Sauce, Specialty Sauces



#### Product Characteristics

- Light reddish to dark brown
- Available in powder/liquid
- Rich & aromatic profile
- Soluble in water

#### Nutritional Benefits

- Natural, free from preservatives/additives
- GMO-free
- Replacement for MSG
- Salt reduction

#### Technical Benefits

- Deliver a smoother, richer flavour than traditional soy sauce
- Provide unique aromatic flavour profile that brings complexity & enhancement to any cuisine



## 12 SNACKS

Snacks are small portions of food generally eaten between meals. They can be made from fresh ingredients at home or processed.



OILS  
RICE INGREDIENTS  
**FLOURS**  
ANTIOXIDANTS  
STABILISERS FLAVOURINGS  
EMULSIFIERS  
YEAST EXTRACTS  
HYDROCOLLOIDS ANTIOXIDANTS  
**LACTIC ACID**  
ISOMALTULOSE  
**CHIA SEEDS**  
SWEETENER SEASONINGS  
**LACTIC ACID**  
HYDROCOLLOIDS ANTIOXIDANTS  
COLLAGEN PEPTIDES  
**STABILISERS**  
VITAMINS  
PROTEIN  
SEASONINGS  
**ISOMALT**

## SNACKS



### Antioxidants (Natural Mixed Tocopherol & D-Alpha Tocopherols)



#### Product Characteristics

- Clear yellow to brownish red
- Viscous oil form
- Insoluble in water, soluble in solvents, oils & fats
- Soy oil taste with mild odour

#### Nutritional Benefits

- Natural Vitamin E
- Protection from free radical damage
- Sourced from 100% non-GMO sunflower seeds & soybeans

#### Technical Benefits

- Food antioxidants: Help to inhibit oxidation in food
- Prevent rancidity & helps to retain the taste, flavour & overall quality

### Chia Ingredients

#### - Chia Seeds, Powder & Oil



#### Product Characteristics

- Black, grey & white (oval-shaped seeds & powder)/yellowish liquid (oil)
- Excellent solubility, easily dispersible in water (powder)/Blends well with other raw/processed oils
- Neutral taste

#### Nutritional Benefits

- Add a nutritious kick to healthy snacks
- Natural, plant-based: Good source of omega-3s, protein, fibre, vitamins & minerals
- Give a mellow earthy flavour
- Rich in antioxidants
- Excellent fat-soluble antioxidants: Tocopherols
- Gluten-free & non-GMO



### Technical Benefits

- Neutral taste
- Emulsifying, thickening & gelling abilities
- High binding power of fat & water

## Collagen Peptides



### Product Characteristics

- Light white to yellow
- Available in agglomerated/fine powder
- Neutral odour & taste
- Excellently soluble in cold & warm water

### Nutritional Benefits

- Clean label (no E numbers) & non-allergenic
- High digestibility & bioavailability
- Source of essential & conditionally essential amino acids
- Promote skin health, joint health, bone health, body toning & ligaments or tendons

### Technical Benefits

- Resistant to high temperatures
- Excellent wetting & dissolution properties
- Allow better texture
- Extend shelf life & reduce spoilage

## Emulsifiers & Stabilisers



### Product Characteristics

- Off-white colour (e.g. DMG, Recmilk), white (e.g. SSL, PGMS), yellowish liquid (e.g. PGPR)
- Powder, pellets, liquid form
- Soluble in water & stable dispersibility (e.g. DMG)
- Soluble in hot edible oils & fats, dispersible in warm water (e.g. SSL)
- Insoluble in cold & hot water (e.g. PGPR)
- Soluble in edible oils & fats (e.g. PGPR, PGMS)
- Dispersible in hot water
- Neutral odour

### Technical Benefits

- Neutral odour
- No undesired aftertaste
- Better texture, creaminess & mouthfeel

## Flavourings



### Product Characteristics

- Appealing colours
- Available in liquid (including emulsion) & powder form
- Great solubility in water/oil
- Superior range of natural, identical to nature & artificial flavours

### Technical Benefits

- Impart premium taste to finished products
- Encapsulation of flavour: Stabilisation of volatile organic compounds to minimise losses, controlled flavour release & protection from oxidation

## Hydrocolloids



### Product Characteristics

- Cream colour
- Powder form
- Soluble in water, good dispersibility in an aqueous medium
- Slight odour
- Medium/low viscosity

### Technical Benefits

- Sealing coating for chocolate-based snacks
- Bind moisture & prevent dehydration
- Inhibit Maillard browning reaction





## Inulin & Oligofructose



### Product Characteristics

- Fine white to slightly yellow
- Inulin (powder); oligofructose (powder/liquid)
- Low to high solubility depending on chain length/good dispersibility
- Mildly sweet to neutral taste, neutral odour, no aftertaste

### Nutritional Benefits

- Plant-based ingredient from chicory root
- Close the fibre gap: Prebiotic dietary fibres
- Promote digestive health: Improved intestinal flora balance
- Support in blood glucose management
- Reduce overall calorie intake: Weight management
- Increase calcium absorption for stronger bones (Orafti® Synergy1)

### Technical Benefits

- Mask the aftertaste of intense sweeteners
- Better texture, creaminess & mouthfeel
- Well-balanced, round flavour
- Sugar & fat reduction/replacement

## Isomaltulose & Isomalt



### Product Characteristics

- White/colourless
- Free powder flow due to low hygroscopicity
- Sucrose-like natural sweetness without any aftertaste
- Readily soluble in water

### Nutritional Benefits

- Healthier alternative sweetener to sucrose
- Provide long-lasting energy through slower digestion

- Non-cariogenic sweetener
- Good edible sugar for people with or without diabetes and people who care about leading a healthy lifestyle
- Lower calories: Isomalt has only half the calories of sugar

### Technical Benefits

- Improve taste, appearance & crispness
- Heat treatment stable: Prevent popcorn from burning

## Lactic Acid & Blends



### Product Characteristics

- Colourless to light yellow
- Available in liquid
- Good solubility in water
- Acidic taste, characteristic odour (buffered lactic acid/citric acid)
- Mild saline taste, nearly odourless (sodium lactate)

### Technical Benefits

- Stable up to 200°C
- Antimicrobial properties
- Increase shelf life
- Acidity regulator
- Enhance/extend flavours

## Plant-based DHA



### Product Characteristics

- Colour ranges from white to light orange
- Available in free-flowing powder & liquid/oil form DHA
- Powder form: Soluble in water & insoluble in organic solvents
- Oil form (Life's DHA S35): Partly miscible in solvents (acetone, chloroform, hexane, methanol)
- Characteristic odour & aroma



**"Life is too short  
not to eat good snacks."**

*- Anonymous*



**Nutritional Benefits**

- Increases dietary intake of omega-3s
- Supports brain, eye & heart health
- Alternative to traditional fish oils, suitable for vegetarians

**Technical Benefit**

- Free from rancidity

### Rice Ingredients - Rice Starches, Flours & Protein

**Product Characteristics**

- White to beige (rice starches/flours); light yellow (rice protein)
- Available in powder
- Neutral/typical sweet rice taste
- Soluble in cold water (Nutriz); forms colloidal solution in hot water (rice starches/flours/protein)

**Nutritional Benefits**

- Originated from natural rice
- Clean label, hypoallergenic & organic
- Free from gluten, GMOs, cholesterol, trans fats & lactose
- Good digestibility
- Excellent amino acid profile

**Technical Benefits**

- Fat-mimetic properties
- Improve product stability (pH, heat, viscosity, less syneresis & shelf life)
- Improve volume, crumb structure, crunchiness & crispiness
- Reduction of breakage
- Avoidance of moisture migration





## Seasonings



### Product Characteristics

- Light yellow/yellow brown/grey: Varies with flavours
- Available in powder
- Oil/water-soluble
- Authentic Chinese flavour & spices (stewed chicken meat/crab/mutton/mushroom flavours)

### Technical Benefits

- Microcapsule embedded flavour: Enhance storage, thermostability, control-release & fragrance retention
- Low to high temperature resistance
- Great freeze-thaw stability

## Soy Protein Products



### Product Characteristics

- Light yellow, brown yellow, cream colour
- Fine powder
- Odourless or neutral odour
- Soluble in water

### Nutritional Benefits

- Produced using non-GMO soybeans
- Free from lactose & cholesterol
- Improve protein content
- Increase amount of essential amino acids
- Alternative to individuals who have milk protein allergy

### Technical Benefits

- Good dispersibility & solubility
- Better colour appearance of finished products
- Decreased dehydration & oil absorption during frying

## Sweetener (Sucralose)



### Product Characteristics

- White colour
- Crystalline powder
- Soluble in water
- Sweet taste profile
- Odourless

### Nutritional Benefits

- Calorie-free: Not digested or metabolised for energy
- Does not promote tooth decay/affect blood glucose level
- Suitable for diabetics

### Technical Benefits

- Micronised particles: Fine particle size helps ensure optimal dispersion
- Excellent stability in powder & aqueous forms
- Resistant to acidic to neutral conditions (pH ≤ 7)
- Stable under heat processing/prolonged storage
- Approximately 600 times sweeter than sucrose by weight

## Vitamins & Minerals



### Product Characteristics

- White/vary in colour, e.g. light yellow (Vitamin A), reddish (iron)
- Liquid/powder/crystal form
- Good solubility
- Fat-soluble (Vitamins A, D, E, K) & water-soluble (Vitamins B, C)
- Neutral, bittersweet, sour, metallic, chalky
- Better hygroscopicity

### Nutritional Benefits

- Enhance nutrient intake for health & well-being
- Alleviate specific nutrient deficiency





## Yeast Extracts, Soy Sauce, Specialty Sauces



### Product Characteristics

- Beige to dark brown (vegetable protein extract/yeast extract)/light reddish to dark brown (soy sauce)
- Available in powder/liquid
- Characteristic *umami* savoury flavour (vegetable protein extract)/characteristic yeast odour (yeast extract)/rich & aromatic profile (soy sauce)
- Soluble in water

### Nutritional Benefits

- Natural, free from preservatives or additives
- GMO-free
- Replacement for MSG
- Salt reduction

### Technical Benefits

- Enhance *umami* flavour & coordinate various flavours
- Enhance aftertaste

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## NEED MORE HELP?

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