



FOOD & BEVERAGE INDUSTRY

Acidulant

- Ascorbic Acid
- Citric Acid Anhydrous
- DL Malic Acid

Alkali

- Potassium Carbonate
- Potassium Hydroxide
- Sodium Bicarbonate

Emulsifier

- MDG
- Non GMO Soya Lecithin

Food Colour

- Beta-carotene
- Brilliant Blue/ Brown/ Carmosine/ Ponceau 4R/ Tartrazine
- Natural Colour
- Synthetic Food Colour

Flavour/Fragrance

- Flavors
- I+G/ IMP
- Menthol Crystal/ Peppermint Oil
- MSG

Functional Ingredients

- Algalithe
- Anti-foaming Agent
- Fibercreme
- Instant Coffee/Black tea Powder
- Juice powder
- Lutein
- Matcha/Hojicha
- MCT
- Oat Beta Glucan
- Potassium Sorbate
- Prebiotic FOS/ IMO 900
- Psyllium Husk
- PVP/ PVPP
- Spirulina

Humectant

- Dipropylene Glycol
- Glycerine- USP
- Propylene Glycol –USP
- Triacetin

Hydrocolloids/ Gelling Agent

- Gellan Gum
- Guar Gum
- Xanthan Gum

Milk/Dairy Alternative

- Demin/Sweet Whey Powder
- Non Dairy Creamer
- Skimmed Milk Powder

Sweetener

- Dextrose Monohydrate
- Erythritol
- Fructose
- Sucralose

Protein

- Egg white high gel/high whip
- Isolated Soya Protein
- Pea Protein
- Wheat Gluten
- Whole Egg powder

Purees

- Banana Puree
- Guava Puree
- Mango Puree

