



FOOD TRADING INGREDIENTS

Ingredient

Application

A

Acesulfame K EP and FCC

intensive sweetener

Ammonium glycyrrhizinate

intensive sweetener

Arabic gum powder and spray-dried

thickener

L-Aspartic acid

aminoacid

L-Alanine

aminoacid

Arabinose

sugar

L-Arginine aspartate

aminoacid

L-Arginine base

aminoacid

L-Arginine HCl

aminoacid – used in oenology and in vinegar too

Ascorbic Acid

antioxidant

Ascorbil palmitate

antioxidant

L-Asparagine

aminoacid

Aspartame

intensive sweetener

B

Beta carotene

antioxidant/color

Betaine citrate base + HCL

widely used for animal and poultry breeding and aquiculture

C

Caffeine anhydrous

energizer

Calcium lactate

acidifier

L-Cysteine base

aminoacid



L-Cysteine monohydrate HCl

aminoacid – used in flavours too

Cremortartar

acidifier

E

Erythritol

bulk sweetener

Ethyl maltol

flavour

Ethyl vanilline

flavour

Erythorbic acid

antioxidant

F

Ferrous gluconate

color fixing agent in black olives treatment

FOS Fructooligosaccharides

dietary/prebiotic fiber

Fructose

sweetener

G

Gallic acid

antioxidant

L-Glutamic acid

aminoacid

Glucono delta-lactone

acidifier

D-Glucuronolactone

energizer

L-Glutamine

aminoacid

Glycine – Aminoacetic acid USP XXII

aminoacid

GOS Galactooligosaccharides

dietary/prebiotic fiber

Guar gum

thickener/gelling agent

H

HPMC-Hydroxypropylmethylcellulose

thickener/stabilizer



I

Isomaltoligosaccharide	dietary/prebiotic fiber
Isomaltulose	sugar with low GI

L

Lactic acid	acidifier
L-Lysine HCl	aminoacid
Locust bean gum	Thickening agent

M

DL-Malic acid	acidifier
L-Malic acid	acidifier
Magnesium carbonate (heavy)	anti caking agent
Maltol	sugar
Mannitol	bulk sweetener
Menthol , natural	flavour

N

Neohesperidine D.C.	intensive sweetener
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O

Oat Betaglacans	fiber for cholesterol reduction
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P

Pea protein	vegetal protein source/texturizer
PGA	thickener mainly in low pH foods
Polydextrose	bulk fiber
Polyvinylpolypyrrolidone	used for wine clarification





Potassium bicarbonate USP XXII	pH regulator / leavening agent
Potassium citrate tribasic	acidifier and K source
Potassium L-glutamate monohydrate	flavour enhancer
Potassium lactate	Acidifier
Potassium sorbate	preservative
Propyl gallate	antioxidant
Q	
Quinine HCl	flavour
R	
Rice proteins	vegetal protein source/texturizer
S	
Saccharin calcium	intensive sweetener
Saccharin sodium EP	intensive sweetener
Sodium acetate anhydrous	acidity regulator and buffer mainly in meat application
Sodium acetate trihydrate	acidity regulator and buffer mainly in meat application
Sodium alginate	thickener/gelling agent
Sodium ascorbate	antioxidant
Sodium benzoate FU	preservative mainly in beverages
Sodium diacetate	preservative
Sodium erythorbate	antioxidant in meat applications
Sodium lactate	Acidifier
Soy lecithin pwd and liquid	emulsifier
Sorbic acid	preservative
Stevia (different grade)	intensive sweetener
Sucralose (different grade)	intensive sweetener



Sunflower lecithin pwd and liquid

emulsifier

T

Tartaric acid

acidifier

Taumathine

intensive sweetener

Taurine

energizer

Titanium dioxide

colour

Tocopherols naturals

antioxidant

Tocotrienols

antioxidant

V

Vanillin

flavour

Vitamin B1 HCl

used in oenology, in vinegar and flavours – Good for nervous system, digestion, muscles, heart, alcohol-damaged nerve tissues

Vitamin C

antioxidant

Vitamin B2

good for growth, skin, nails, hair, sensitive lips and tongue, eyesight

Vitamin B2-5 phosphate

good for growth, skin, nails, hair, sensitive lips and tongue, eyesight

Vitamin B6

good for preventing skin conditions, nerve problems, helps the body absorb protein and carb

Vitamin B12

good for making red blood and the formation of the nerves

Vitamin E acetate synthetic oil and pwd

antioxidant

Vitamin E natural oil

antioxidant

X

Xylose

sugar

Xylitol

bulk sweetener

Xylooligosaccharide

dietary/prebiotic fiber

