

Food Additives

PRODUCT LIST		
Agar Agar	Fish collagen hydrolysate	Plant flours
Alginates	Fish protein concentrates	Plant proteins
Amino acids	Functional proteins	Plant proteins, textured
Apple Fiber	Gelatin	Protein hydrolysates
Baking ingredients / mixtures	Gelatin hydrolysate	Proteins, animal origin
Binders	Green shell mussel powder	Proteins, plant origin
Carnitine	Guar gum	Processed Eucheuma Seaweed
Carrageenan (E 407 / E 407a)	Gum arabic	Seafood extracts / flavours
Carrot fiber	Hydrocolloid systems	Stabilizers
Cellulose gum (CMC)	Hydrocolloids, organic	Soup Stocks (vegetable, meat, fish)
Chickpea protein	Ice cream ingredients (pieces)	Sugar beet fiber
Citrus Fiber	Locust bean gum	Tara Gum
Choline hydrogen tartrate	Milk proteins	Taurine
Collagen	Nut specialities	Thickeners
Coated raw materials / additives	Organic ingredients	Xanthan
Emulsifiers	Pea flour	WELCO BakeForm 1312 – Bakery freshness
Faba flour	Pea protein	WELCO CoGel FV 2006 - Vegan show fat
Faba protein	Pea starch	WELCO InFiber 1291 - Vegan emulsifier
Faba starch concentrate	Pea starch concentrate	WELCO InFiber 4002 - Red fiber
Faba, textured protein	Pea, textured protein	WELCO MultiGel EC – Plant based meat texture emulsifier
Fibers	Plant extracts	WELCO MultiGel FMV – Plant based fat marbling

Further products available on request.

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Status of the information: Q4-2024