

NOURISHING WHAT MATTERS

Food Ingredients Catalog

Global ingredient supply for manufacturers,
product developers and purchasing teams.

USA — LATIN AMERICA — GLOBAL SOURCING



A LETTER FROM NUTRIFENA

Ingredients are only the beginning.

Every successful product starts with a clear requirement: the right ingredient, specification, quantity, documentation and delivery plan.

Nutrifena helps food, beverage and supplement businesses organize those decisions through one practical commercial conversation. We connect ingredient sourcing with formulation resources, packaging, production partners and logistics planning according to each project's needs.

This catalog presents the breadth of that portfolio. It is designed as a starting point—not a substitute for supplier qualification, technical review or finished-product validation.

Tell us what you are building. We will help identify the next practical step.

The Nutrifena Team

Boca Raton, Florida

Clear
requirements.
Practical sourcing.
Coordinated
supply.



A practical link between ingredients and new products.

Nutrifena is an ingredients company serving food, beverage and supplement projects with a broad, focused portfolio.

WHO WE SERVE

Built around formulation and purchasing needs.

Food manufacturers, beverage companies, bakeries, supplement brands, private-label businesses, purchasing managers and R&D teams.

WHAT WE DO

One commercial workflow.

Ingredient sourcing, formulation coordination, private-label planning, co-packing alignment and turnkey project support.

HOW WE WORK

Define. Match. Coordinate.

We begin with application, target specification, volume, destination and timing—then evaluate practical supply options.



GLOBAL PERSPECTIVE

United States · Brazil · Latin America · China

One partner. More connected decisions.

Support designed around commercial clarity, documentation and the practical requirements of your project.

-
- 01

Global sourcing

Evaluate relevant supply options across multiple production regions.
-
- 02

Supplier coordination

Connect grade, quantity, lead time and destination requirements.
-
- 03

Documentation support

Coordinate available specifications, COAs, SDS files and origin statements.
-
- 04

Fast quotations

Build clear requests around the information suppliers need.
-
- 05

Flexible quantities

Discuss pilot, recurring and bulk needs according to supplier availability.
-
- 06

Logistics planning

Align international sourcing and U.S. delivery considerations.
-
- 07

Technical alignment

Organize product and application requirements for review.
-
- 08

Project services

Connect ingredients with formulation, packaging and production resources.
-

Formulation support across the food and nutrition landscape.

01 Food manufacturing

Ingredients for processing, texture, flavor, color and stability.

02 Beverages

Solutions for powders, ready-to-drink concepts and liquid systems.

03 Bakery

Starches, leavening, cocoa, fibers, proteins and formulation systems.

04 Supplements

Botanicals, functional ingredients, proteins and powder formats.

05 Dairy

Stabilization, cocoa, emulsification and texture systems.

06 Confectionery

Sweeteners, acids, colors, cocoa and hydrocolloids.

07 Snacks

Seasonings, carriers, oils, coatings and texture ingredients.

08 Sauces

Acidity, preservation, emulsification, viscosity and flavor.

09 Pet food

Selected starches, proteins, functional inputs and processing aids.

10 Private label

Ingredient and project coordination for branded product concepts.



From requirement to coordinated supply.

01

Ingredient sourcing

Supplier screening, commercial quotations, documentation coordination and import support.

02

Product formulation

Structured ingredient selection and development-resource coordination.

03

Private label

Commercial alignment of product, packaging, volume and production requirements.

04

Co-packing

Evaluation of pouch, retail and bulk formats through selected third-party partners.

05

Turnkey solutions

A connected path across sourcing, formulation, packaging, production and logistics.

PROJECT PRINCIPLE

Scope, responsibilities, documentation and approvals are defined for each project. Final product suitability remains subject to supplier information and the buyer's qualification process.

Source globally. Coordinate clearly. Deliver practically.

Nutrifena supports commercial conversations across the United States, Brazil, Latin America and China. Each route is evaluated around ingredient, specification, quantity, documentation and destination.

SUPPLIER



DOCUMENTATION



LOGISTICS



DESTINATION

UNITED STATES

BRAZIL

LATIN AMERICA

CHINA



Starches & Flours

Structure, texture and process control

Starches and flours help formulators manage viscosity, binding, expansion, moisture and finished-product structure across multiple processing systems.

BAKERY

SAUCES

DRY MIXES

SNACKS



STARCHES & FLOURS

PORTFOLIO

Cassava starch

Corn starch

Tapioca starch

Potato starch

Wheat starch

Native starch

Modified starch

Oxidized starch

Cationic starch

Cassava flour

Sweet cassava starch

Sour cassava starch

Dextrin

Starch hydrolysates

Potato flakes



Sugars & Carbohydrates

Carbohydrate systems for solids and functionality

A broad group of sugars and carbohydrates used to build solids, sweetness, body, carriers and processing performance in dry and liquid formulations.

BEVERAGES

CONFECTIONERY

DRY BLENDS

FOOD PROCESSING



PORTFOLIO

Anhydrous dextrose

Dextrose monohydrate

Glucose

Glucose powder

Glucose syrup

High-maltose syrup

Fructose

Maltodextrin

Trehalose

Lactose



Sweeteners

Sweetness options for diverse product targets

Sweetener selection depends on the desired sweetness profile, process, label strategy, dosage and compatibility with the finished-product matrix.

BEVERAGES

TABLETOP

SUPPLEMENTS

CONFECTIONERY



PORTFOLIO

Acesulfame K

Aspartame

Sodium cyclamate

Sodium saccharin

Sucralose

Erythritol

Maltitol

Sorbitol

Sorbitol powder

Sorbitol solution

Xylitol

Polyols

Sweetener blends



Acidulants

Acidity, flavor balance and formulation control

Acidulants can support pH adjustment, characteristic tartness and formulation performance. Final use levels require product-specific validation.

BEVERAGES

CONFECTIONERY

PRESERVES

BAKERY



ACIDULANTS

PORTFOLIO

Citric acid

Ascorbic acid

Fumaric acid

Phosphoric acid

Lactic acid

Sorbic acid

Erythorbic acid



Preservatives

Preservation ingredients for validated systems

Preservatives are selected as part of a complete product-safety and shelf-life strategy that considers pH, water activity, process, hygiene and packaging.

BAKERY

BEVERAGES

SAUCES

PROCESSED FOODS



PRESERVATIVES

PORTFOLIO

Sodium benzoate

Potassium sorbate

Natamycin

Nisin

Calcium propionate

Sodium propionate

Sodium metabisulfite

Sodium nitrate

Sodium nitrite



Antioxidants

Oxidation-management tools for food systems

Antioxidant selection depends on the fat system, process, packaging, intended market and the regulatory requirements of the finished product.

OILS & FATS

SNACKS

BAKERY

FOOD PROCESSING



ANTIOXIDANTS

PORTFOLIO

BHA

BHT

TBHQ

Sodium erythorbate

Antioxidant blends



Acidity Regulators & Salts

Mineral balance, buffering and process support

Acidity regulators and salts can support buffering, mineral balance, texture and processing objectives across many food and beverage applications.

BEVERAGES

DAIRY

MEAT SYSTEMS

FOOD PROCESSING



ACIDITY REGULATORS & SALTS

PORTFOLIO

Sodium citrate

Potassium citrate

Sodium lactate

Calcium chloride

Phosphates

Sodium pyrophosphate

Sodium tripolyphosphate

EDTA

Cheese coagulants

Emulsifying salts



Emulsifiers

Interface management for stable formulations

Emulsifiers help manage interactions between water, oil, air and solids. The appropriate system depends on the process and finished-product target.

BAKERY

DAIRY

BEVERAGES

CONFECTIONERY



PORTFOLIO

Soy lecithin

Sunflower lecithin

Lecithins

Monostearates

Polysorbate

Emulsifiers



Thickeners, Stabilizers & Hydrocolloids

Viscosity, suspension and texture design

Hydrocolloids and stabilizers are used to build viscosity, suspension, water management and texture across demanding formulation environments.

SAUCES

BEVERAGES

DAIRY

GLUTEN-FREE BAKERY



THICKENERS, STABILIZERS & HYDROCOLLOIDS

PORTFOLIO

Xanthan gum

Guar gum

Gum arabic

Carrageenan

Pectin

Carboxymethyl cellulose (CMC)

Galactomannans

Hydrocolloids

Hydrocolloid blends

Thickeners

Stabilizers

Texturizers

Stabilization systems



Fibers

Fiber ingredients for body and formulation

Fiber systems can contribute solids, texture and formulation functionality. Composition, labeling and dosage depend on the selected grade and market.

BAKERY

BEVERAGES

SUPPLEMENTS

DRY BLENDS



PORTFOLIO

Inulin

Polydextrose

Dietary fibers



Proteins

Protein solutions across food and nutrition

Protein ingredients are selected according to source, concentration, solubility, texture, flavor and the processing requirements of the finished product.

SUPPLEMENTS

BEVERAGES

MEAT ALTERNATIVES

BAKERY



PORTFOLIO

Soy protein

Soy protein isolate

Soy protein concentrate

Textured soy protein

Plant proteins

Functional animal
proteins

Protein concentrate

Wheat gluten

Collagen

Whey

Soy texturizers



Amino Acids & Functional Ingredients

Functional inputs for targeted formulations

Amino acids and other functional ingredients require grade-specific documentation and careful alignment with the intended application, dosage and market.

SUPPLEMENTS

BEVERAGES

POWDER BLENDS

FUNCTIONAL FOODS

AMINO ACIDS & FUNCTIONAL
INGREDIENTS

PORTFOLIO

Amino acids

Caffeine

Creatine



Botanical Extracts

Botanical character for product development

Botanical ingredients offer distinctive sources and composition profiles. Identity, carrier, extraction ratio and active markers must be confirmed by specification.

BEVERAGES

SUPPLEMENTS

DRY BLENDS

FUNCTIONAL FOODS



PORTFOLIO

Natural extracts

Botanical ingredients

Botanical extracts

Malt extract



Flavors & Taste Solutions

Flavor systems built around the target experience

Taste solutions range from individual flavors to complete seasoning systems, with selection guided by process, dosage, carrier and sensory objectives.

SNACKS

BEVERAGES

BAKERY

SAVORY FOODS



PORTFOLIO

Flavors

Natural flavors

Artificial flavors

Nature-identical flavors

Vanillin

Seasonings

Monosodium glutamate
(MSG)

Natural Colors

Color options derived from diverse sources

Natural color selection depends on hue, solubility, pH, heat, light, dosage and applicable permissions for the intended product and market.

BEVERAGES

CONFECTIONERY

DAIRY

BAKERY



PORTFOLIO

Natural colors

Beta-carotene

Cochineal carmine

Caramel color

Chlorophyll

Turmeric

Annatto

Annatto-turmeric blend



Artificial Colors & Color Systems

Color systems for controlled visual targets

Artificial and blended color systems require identity, concentration, solubility and market-specific regulatory review before use.

BEVERAGES

CONFECTIONERY

BAKERY

PROCESSED FOODS



ARTIFICIAL COLORS & COLOR SYSTEMS

PORTFOLIO

Artificial colors

Nature-identical colors

Water-soluble colors

Oil-soluble colors

Color blends

Color mixtures

Yellow food color

Blue food color

Caramel food color

Brown food color

Green food color

Red food color

Tartrazine yellow

Sunset yellow

Brilliant blue

Indigo carmine blue

Leaf green

Allura red

Bordeaux red

Erythrosine red

Ponceau red

Titanium dioxide



Cocoa & Chocolate

Cocoa ingredients from bean to finished system

Cocoa and chocolate ingredients vary by origin, processing, alkalization, fat content and particle profile, enabling a broad spectrum of flavor and color.

CHOCOLATE

BAKERY

BEVERAGES

DESSERTS



COCOA & CHOCOLATE

PORTFOLIO

Cocoa mass

Cocoa liquor

Premium cocoa liquor

Cocoa butter

Deodorized cocoa butter

Cocoa cake

Cocoa nibs

Cocoa powder

Natural cocoa powder

Special natural cocoa powder

Alkalized cocoa powder

Special alkalized cocoa powder

Lecithinated cocoa powder

Lecithinated alkalized cocoa powder

Gerken's cocoa powder

Alkalized cocoa SC 300

Alkalized cocoa SC 350

Alkalized cocoa SC 800

Alkalized cocoa SC 830

Special alkalized cocoa SC 301

Special alkalized cocoa SC 351

Chocolate coatings

Confectionery coatings

Chocolate fillings

Confectionery fillings

Cocoa substitute



Oils & Fats

Lipid systems for processing and sensory design

Oil and fat selection considers melting profile, oxidative stability, flavor, handling, process compatibility and the requirements of the target market.

BAKERY

CONFECTIONERY

SNACKS

FOOD PROCESSING



OILS & FATS

PORTFOLIO

Soybean oil

Palm oil

Sunflower oil

Corn oil

Canola oil

Vegetable oils

Essential oils

Vegetable fats

Vegetable oil blends

Mineral oil

Paraffin

Fat replacer



Egg Ingredients

Egg formats for bakery and food processing

Dehydrated egg ingredients can support structure, aeration, binding and color. Performance depends on the selected fraction, process and rehydration conditions.

BAKERY

PASTA

SAUCES

PREPARED FOODS



PORTFOLIO

Dehydrated whole egg

Dehydrated egg white

Dehydrated egg yolk



Fermentation & Bakery

Leavening and processing functionality

Bakery and fermentation ingredients are selected to manage gas release, pH, dough behavior and finished-product structure under defined process conditions.

BAKERY

PREMIXES

CRACKERS

FOOD PROCESSING



PORTFOLIO

Sodium bicarbonate

Baking powder

Ammonium bicarbonate

Cream of tartar



Formulation Systems

Integrated systems for repeatable formulation

Formulation systems combine complementary ingredients around a defined application, process and finished-product performance target.

BAKERY

BEVERAGES

DAIRY

SAUCES



FORMULATION SYSTEMS

PORTFOLIO

Functional systems

Bakery systems

Ice cream systems

Beverage systems

Dairy beverage systems

Sauce systems

Jam and jelly systems

Confectionery systems

Functional blends

Stabilizer blends

Cheese bread mix

Cake premix

Cheese bread premix



Specialty & Processing Ingredients

Specialized tools for production requirements

Specialty ingredients address targeted processing, flow, stability and manufacturing requirements. Suitability is confirmed against the selected specification.

FOOD PROCESSING

DRY BLENDS

BEVERAGES

SPECIALTY APPLICATIONS



SPECIALTY & PROCESSING INGREDIENTS

PORTFOLIO

Silicon dioxide

Propylene glycol

Double-distilled glycerin

Lactase



STARCHES & FLOURS

Tapioca Starch

A neutral-tasting cassava starch used to support thickening, binding and texture in food formulations.

FUNCTIONAL ROLE

Texture, binding and viscosity support

REFERENCE ORIGIN

Brazil*

PACKAGING

Formats confirmed in quotation

COMMERCIAL

Availability and lead time on request

COMMON APPLICATIONS

BAKERY

SAUCES

DRY MIXES

SNACKS

* Final grade, country of origin, packaging and technical values are confirmed against the selected supplier specification and lot documentation. Private-label feasibility is evaluated by project.



SUGARS & CARBOHYDRATES

Corn Maltodextrin

A functional carbohydrate commonly used as a carrier, bulking ingredient and solids-management tool in dry and liquid systems.

FUNCTIONAL ROLE

Carrier, bulking and solids management

REFERENCE ORIGIN

United States*

PACKAGING

Formats confirmed in quotation

COMMERCIAL

Availability and lead time on request

COMMON APPLICATIONS

BEVERAGE POWDERS

SEASONINGS

CONFECTIONERY

DRY BLENDS

* Final grade, country of origin, packaging and technical values are confirmed against the selected supplier specification and lot documentation. Private-label feasibility is evaluated by project.



ACIDULANTS

Citric Acid

A widely used acidulant for pH adjustment, flavor balance and formulation support across food and beverage categories.

FUNCTIONAL ROLE

Acidity and pH management

REFERENCE ORIGIN

China*

PACKAGING

Formats confirmed in quotation

COMMERCIAL

Availability and lead time on request

COMMON APPLICATIONS

BEVERAGES

CONFECTIONERY

PRESERVES

SAUCES

* Final grade, country of origin, packaging and technical values are confirmed against the selected supplier specification and lot documentation. Private-label feasibility is evaluated by project.



ACIDULANTS & FUNCTIONAL INGREDIENTS

Ascorbic Acid — Vitamin C

The chemical form of vitamin C used in food, beverage and supplement formulations for nutritional or technical purposes.

FUNCTIONAL ROLE

Nutritional or technical formulation use

REFERENCE ORIGIN

China*

PACKAGING

Formats confirmed in quotation

COMMERCIAL

Availability and lead time on request

COMMON APPLICATIONS

BEVERAGES

SUPPLEMENTS

BAKERY

FOOD PROCESSING

* Final grade, country of origin, packaging and technical values are confirmed against the selected supplier specification and lot documentation. Private-label feasibility is evaluated by project.



COCOA & CHOCOLATE

Cocoa Powder

A cocoa ingredient used to build characteristic chocolate flavor, aroma and color across food and beverage applications.

FUNCTIONAL ROLE

Chocolate flavor, aroma and color

REFERENCE ORIGIN

Peru*

PACKAGING

Formats confirmed in quotation

COMMERCIAL

Availability and lead time on request

COMMON APPLICATIONS

CHOCOLATE DRINKS

BAKERY

DESSERTS

CONFECTIONERY

* Final grade, country of origin, packaging and technical values are confirmed against the selected supplier specification and lot documentation. Private-label feasibility is evaluated by project.



THICKENERS, STABILIZERS & HYDROCOLLOIDS

Xanthan Gum

A high-efficiency hydrocolloid used to modify viscosity and help stabilize suspended or emulsified formulation systems.

FUNCTIONAL ROLE

Viscosity, suspension and stability

REFERENCE ORIGIN

China*

PACKAGING

Formats confirmed in quotation

COMMERCIAL

Availability and lead time on request

COMMON APPLICATIONS

SAUCES

BEVERAGES

GLUTEN-FREE BAKERY

DRESSINGS

* Final grade, country of origin, packaging and technical values are confirmed against the selected supplier specification and lot documentation. Private-label feasibility is evaluated by project.



SWEETENERS

Stevia

Stevia-derived sweetening ingredients used at low addition levels to develop reduced-sugar or alternative sweetness systems.

FUNCTIONAL ROLE

High-intensity sweetness

REFERENCE ORIGIN

China*

PACKAGING

Formats confirmed in quotation

COMMERCIAL

Availability and lead time on request

COMMON APPLICATIONS

BEVERAGES

TABLETOP SWEETENERS

SUPPLEMENTS

DRY MIXES

* Final grade, country of origin, packaging and technical values are confirmed against the selected supplier specification and lot documentation. Private-label feasibility is evaluated by project.



BOTANICAL EXTRACTS

Dehydrated Açaí Powder 50%

An açaí-based powder intended for further formulation in food and beverage concepts. Composition must be confirmed against the supplied specification.

FUNCTIONAL ROLE

Botanical composition, color and character

REFERENCE ORIGIN

Brazil*

PACKAGING

Formats confirmed in quotation

COMMERCIAL

Availability and lead time on request

COMMON APPLICATIONS

SMOOTHIES

DRY MIXES

DESSERTS

BEVERAGES

* Final grade, country of origin, packaging and technical values are confirmed against the selected supplier specification and lot documentation. Private-label feasibility is evaluated by project.



BOTANICAL EXTRACTS

Guaraná Extract Powder

A powdered botanical extract intended for further formulation. Caffeine content and use level must be confirmed in the product specification.

FUNCTIONAL ROLE

Standardized botanical input

REFERENCE ORIGIN

Brazil*

PACKAGING

Formats confirmed in quotation

COMMERCIAL

Availability and lead time on request

COMMON APPLICATIONS

BEVERAGES

SUPPLEMENTS

POWDER BLENDS

FUNCTIONAL FOODS

* Final grade, country of origin, packaging and technical values are confirmed against the selected supplier specification and lot documentation. Private-label feasibility is evaluated by project.



One source. 208 ingredients.

Product grades, specifications, documentation, packaging and availability are confirmed for the selected application and supply option.

Starches & Flours

Cassava starch	Cationic starch
Corn starch	Cassava flour
Tapioca starch	Sweet cassava starch
Potato starch	Sour cassava starch
Wheat starch	Dextrin
Native starch	Starch hydrolysates
Modified starch	Potato flakes
Oxidized starch	

Sweeteners

Acesulfame K	Sorbitol
Aspartame	Sorbitol powder
Sodium cyclamate	Sorbitol solution
Sodium saccharin	Xylitol
Sucralose	Polyols
Erythritol	Sweetener blends
Maltitol	

Preservatives

Sodium benzoate	Sodium propionate
Potassium sorbate	Sodium metabisulfite
Natamycin	Sodium nitrate
Nisin	Sodium nitrite
Calcium propionate	

Sugars & Carbohydrates

Anhydrous dextrose	High-maltose syrup
Dextrose monohydrate	Fructose
Glucose	Maltodextrin
Glucose powder	Trehalose
Glucose syrup	Lactose

Acidulants

Citric acid	Lactic acid
Ascorbic acid	Sorbic acid
Fumaric acid	Erythorbic acid
Phosphoric acid	

Antioxidants

BHA	Sodium erythorbate
BHT	Antioxidant blends
TBHQ	

One source. 208 ingredients.

Product grades, specifications, documentation, packaging and availability are confirmed for the selected application and supply option.

Acidity Regulators & Salts

Sodium citrate	Sodium pyrophosphate
Potassium citrate	Sodium tripolyphosphate
Sodium lactate	EDTA
Calcium chloride	Cheese coagulants
Phosphates	Emulsifying salts

Thickeners, Stabilizers & Hydrocolloids

Xanthan gum	Hydrocolloids
Guar gum	Hydrocolloid blends
Gum arabic	Thickeners
Carrageenan	Stabilizers
Pectin	Texturizers
Carboxymethyl cellulose (CMC)	Stabilization systems
Galactomannans	

Proteins

Soy protein	Protein concentrate
Soy protein isolate	Wheat gluten
Soy protein concentrate	Collagen
Textured soy protein	Whey
Plant proteins	Soy texturizers
Functional animal proteins	

Emulsifiers

Soy lecithin	Monostearates
Sunflower lecithin	Polysorbate
Lecithins	Emulsifiers

Fibers

Inulin	Dietary fibers
Polydextrose	

Amino Acids & Functional Ingredients

Amino acids	Creatine
Caffeine	

One source. 208 ingredients.

Product grades, specifications, documentation, packaging and availability are confirmed for the selected application and supply option.

Botanical Extracts

Natural extracts	Botanical ingredients
Botanical extracts	Malt extract

Natural Colors

Natural colors	Chlorophyll
Beta-carotene	Turmeric
Cochineal carmine	Annatto
Caramel color	Annatto-turmeric blend

Cocoa & Chocolate

Cocoa mass	Lecithinated alkalized cocoa powder
Cocoa liquor	Gerkens cocoa powder
Premium cocoa liquor	Alkalized cocoa SC 300
Cocoa butter	Alkalized cocoa SC 350
Deodorized cocoa butter	Alkalized cocoa SC 800
Cocoa cake	Alkalized cocoa SC 830
Cocoa nibs	Special alkalized cocoa SC 301
Cocoa powder	Special alkalized cocoa SC 351
Natural cocoa powder	Chocolate coatings
Special natural cocoa powder	Confectionery coatings
Alkalized cocoa powder	Chocolate fillings
Special alkalized cocoa powder	Confectionery fillings
Lecithinated cocoa powder	Cocoa substitute

Flavors & Taste Solutions

Flavors	Vanillin
Natural flavors	Seasonings
Artificial flavors	Monosodium glutamate (MSG)
Nature-identical flavors	

Artificial Colors & Color Systems

Artificial colors	Red food color
Nature-identical colors	Tartrazine yellow
Water-soluble colors	Sunset yellow
Oil-soluble colors	Brilliant blue
Color blends	Indigo carmine blue
Color mixtures	Leaf green
Yellow food color	Allura red
Blue food color	Bordeaux red
Caramel food color	Erythrosine red
Brown food color	Ponceau red
Green food color	Titanium dioxide

One source. 208 ingredients.

Product grades, specifications, documentation, packaging and availability are confirmed for the selected application and supply option.

Oils & Fats

Soybean oil	Essential oils
Palm oil	Vegetable fats
Sunflower oil	Vegetable oil blends
Corn oil	Mineral oil
Canola oil	Paraffin
Vegetable oils	Fat replacer

Fermentation & Bakery

Sodium bicarbonate	Baking powder
Ammonium bicarbonate	Cream of tartar

Specialty & Processing Ingredients

Silicon dioxide	Propylene glycol
Double-distilled glycerin	Lactase

Egg Ingredients

Dehydrated whole egg	Dehydrated egg yolk
Dehydrated egg white	

Formulation Systems

Functional systems	Confectionery systems
Bakery systems	Functional blends
Ice cream systems	Stabilizer blends
Beverage systems	Cheese bread mix
Dairy beverage systems	Cake premix
Sauce systems	Cheese bread premix
Jam and jelly systems	

Formats aligned with product, volume and handling.

Packaging availability depends on ingredient characteristics, supplier capability, order quantity and the selected commercial route.



BULK BAGS

25 KG BAGS

BOXES

RETAIL POUCHES

PRIVATE-LABEL
PROJECTS

Package artwork and formats shown are representative. Net weight, material, dimensions, labeling, case configuration and availability are confirmed in the quotation.

Documentation connected to the selected supplier, grade and lot.

Requests are coordinated according to the ingredient and transaction. Catalog inclusion does not imply that a document has already been reviewed or approved.

01 **COA**

Certificate of Analysis for the applicable production lot.

03 **SDS**

Safety information when applicable to the supplied material.

05 **COUNTRY OF ORIGIN**

Origin documentation for the selected commercial supply.

07 **TECHNICAL DATA**

Additional product or application information when available.

02 **SPECIFICATION SHEET**

Technical requirements for the selected supplier and grade.

04 **ALLERGEN STATEMENT**

Supplier statement for review within the buyer's control program.

06 **GMO STATUS**

Supplier documentation when available and requested.

08 **LOT TRACEABILITY**

Transaction-specific records coordinated through the supply chain.

A quotation built around the complete requirement.

-
- 01 **Define**
Ingredient, application, grade, volume and destination.
-
- 02 **Evaluate**
Supply options, documents, packaging and lead-time assumptions.
-
- 03 **Quote**
Commercial terms, quantities, freight and delivery planning.
-
- 04 **Qualify**
Samples and supplier documents reviewed through the buyer's process.
-
- 05 **Coordinate**
Ordering, production or allocation, shipment and destination.



FLEXIBLE COMMERCIAL SCOPE

Pilot, recurring and bulk requirements can be discussed according to supplier availability and project feasibility.



NOURISHING WHAT MATTERS

LET'S BUILD YOUR NEXT PRODUCT TOGETHER.

Start with the ingredient. Build the complete path.

Share your application, target specification, required quantity,
destination and timing.

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