

Food Additives

PRODUCT LIST		
Agar Agar	Flax flour	Protein hydrolysates
Alginates	Gelatin	Release agents
Amino acids	Gelatin hydrolysate	Seafood extracts / flavours
Baking ingredients / mixtures	Green shell mussel extract	Soup Stocks
Binders	Guar gum	Stabilizers
Carnitine (Base, Tartrate)	Gum arabic	Sugar beet fiber
Carrageen (E 407 / E 407a)	Hydrocolloid systems	Tara Gum
Carrot fiber	Hydrocolloids, organic	Taurine
Cellulose gum (CMC)	Ice cream ingredients (pieces)	Texturates
Chickpea protein	Inositol	Thickeners
Choline hydrogen tartrate	Lactose	Plant extracts
Collagen	Locust bean gum	Plant fibers
Collagen hydrolysate	Milk proteins	Plant flours
Coated raw materials / additives	Nut specialities	Plant proteins
Emulsifiers	Organic ingredients	Plant texturates
Faba flour	Fibers	Whey proteins
Faba protein	Pea flour	Xanthan
Faba starch concentrate	Pea protein	WELCO CoGel C - Fresh meat injection
Faba texturate	Pea starch	WELCO CoGel FP - Fat marbling of pork
Fats (animal)	Pea texturate	WELCO CoGel FB - Fat marbling of beef
Fibers	Perna canaliculus	WELCO CoGel FV 2006 - Vegan fat
Functional proteins	Processed Eucheuma Seaweed	WELCO InFiber 1291 - Vegan emulsifier
Fish collagen hydrolysate	Proteins, animal origin	WELCO InFiber 4002 - Red fiber
Fish protein concentrates	Proteins, plant origin	WELCO Multigel EC - Vegan meat texture emulsifier

Further products available on request.

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