

## Food Additives

PRODUCT LIST		
Agar Agar	Fish protein concentrates	Plant proteins
Alginates (E 401)	Functional proteins	Plant proteins, textured
Amino acids	Gelatin	Potato starch, native
Apple Fiber	Gelatin hydrolysate	Potato starch, modified
Baking ingredients / mixtures	Green shell mussel powder	Protein hydrolysates
Binders	Guar gum	Proteins, animal origin
Carnitine	Gum arabic	Proteins, plant origin
Carrageenan (E 407 / E 407a)	Hydrocolloid systems	Processed Eucheuma Seaweed
Cellulose gum (CMC)	Hydrocolloids, organic	Seafood extracts / flavours
Chickpea protein	Ice cream ingredients (pieces)	Stabilizers
Citrus Fiber	Locust bean gum	Soup Stocks (vegetable, meat, fish)
Choline (hydrogen tartrate /chloride)	Milk proteins	Sugar beet fiber
Collagen	Nut specialities	Tara Gum
Coated raw materials /additives	Organic ingredients	Taurine
Emulsifiers	Pea flour	Thickeners
Faba flour	Pea protein	Xanthan
Faba protein	Pea starch	WELCO BakeForm 1312 - egg replacement
Faba starch concentrate	Pea starch concentrate	WELCO CoGel FV 2006 - Vegan show fat
Faba, textured protein	Pea, textured protein	WELCO InFiber 1291 - Vegan emulsifier
Fibers	Plant extracts	WELCO MultiGel EC - Plant based meat texturizer and emulsifier
Fish collagen hydrolysate	Plant flours	WELCO MultiGel FMV - fat marbling

### Further products available on request.

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Status of the information: Q1-2026