

## Jiali International

### Sorbic Acid & Potassium Sorbate

Sorbic acid and potassium sorbate are gentle, natural and highly efficient preservatives, widely used in food products for protection from yeasts and bacteria.

### Citric Acid

With as appealing taste, citric acid is used in over 5000 food products, as well as non-food products such as deodorising oils and environmental cleaning agents.



### Malic Acid

Malic acid has a mellow, smooth and persistent sourness which allows it to be blended with a wide variety of additives to create differing taste profiles.

### EDTA

EDTA is a synthetic amino acid used for its health benefits, as well as a food preservative.

### Stevia

Stevia is a natural herb extract which is used for its health benefits, as well as its naturally sweet taste.

### Sodium Metabisulphate

This is used in the meat, bakery, fruit processing, hot chip and pet food industries for protection from bacteria, and as a bleach.

## Niacet Corporation

### Calcium and Sodium Propionates

Calcium and Sodium Propionates are used predominantly in bread and bakery products to extend shelf life and for calcium enrichment.



### Sodium Diacetate

Sodium Diacetate is used predominantly as a (salt & vinegar) flavour in snack foods.

### Sodium Acetate

This is used in the meat and baking industries to prolong product life, control pH and as a flavouring agent.

## Ingredient Techniques

### Suppliers of specialty ingredients to the food and health industries.

Our aim is to provide the best possible ingredients at the most cost effective level.

We are constantly searching for, and evaluating, suppliers from all over the world to source products for the New Zealand market.

We hold sizeable amounts of stock, available for immediate delivery and would be happy to order specific products for specific needs.

Our product knowledge and experience of the market enable us to work with you to provide the best techniques to achieve the desired results.

For more information, please contact us or visit our website :

[www.ingredients.co.nz](http://www.ingredients.co.nz)

#### Office :

174B Lincoln Road  
Henderson, Auckland  
New Zealand

#### Post :

PO Box 21 606  
Henderson, Auckland  
New Zealand

#### Telephone :

64-9-835 2050

#### Facsimile :

64-9-835 2051

#### Mike - Sales & Technical :

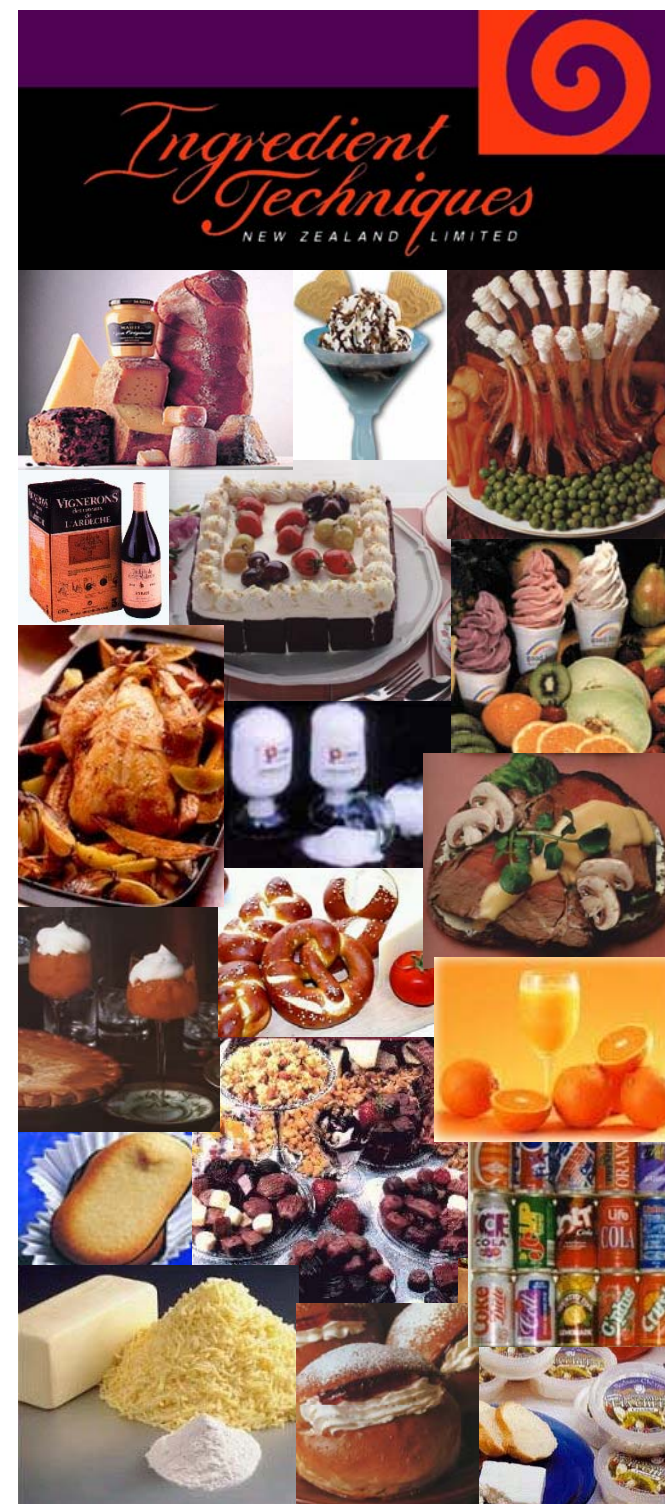
mike@ingredients.co.nz Mob - 021 741 200

#### Matt - Order Fulfilment :

matt@ingredients.co.nz Mob - 021 741 201

#### Belinda - Administration :

belinda@ingredients.co.nz Mob - 021 128 1573



## Kaul

Kaul GmbH is a clear market leader in the development and production of confectionery glazing and anti-sticking agents.

A selected range of Kaul products are held in stock, available for immediate delivery :

### Capol®

Glazing, polishing and anti-sticking agents used for the surface treatment and glazing of all types of confectionery - including sugarless products.



### Capolex®

Antisticking agents used in the production of highboiled sweets and for release agents in baked goods.

### Fix Gum®

Pre-coating systems for all types of centres such as nuts, raisins, dried fruit pieces, liquorice sticks and pieces and jelly products.

## Tosoh Corporation

**Aspartame** produced by Tosoh Corp. is a calorie-free intense sweetener in free-flowing, white, granular or powder form with approximately 200 times the sweetness of sugar.

## Longsweet

**Longsweet Acesulfame k**, produced by Beijing Yuanye Corporation, is a synthesized calorie-free intense sweetener which remains inert throughout the body's metabolic process.



*Both aspartame and acesulfame k have been approved for use as sweeteners in Europe, USA, China, Japan and most other countries and are often combined to provide differing taste profiles.*

## Purac

PURAC is now the world's largest and most experienced manufacturer of natural L (+)-lactic acid and lactates, with factories in America, Brazil, Spain and the Netherlands - plus a worldwide sales network.

PURAC's extensive product line comprises many different qualities, forms and concentrations marketed under PURAC brand names. A selected range is held in stock, available for immediate delivery :

### Purac®

Lactic Acid is an acidulant that can be used in soft-drinks, fruit juices, dairy products, salads, dressings, preserved vegetables, confectionery products and sourdough.

### Purasal®

Sodium and Potassium Lactate is used extensively by the processed meat and poultry industry to give products an extended shelf life and enhanced flavour, and to provide better control of food-borne pathogenic bacteria.



### Puramex®

Magnesium, ferrous zinc and manganese lactate is used to fortify dairy, sport and health drinks.

### Puracal®

Calcium Lactate's neutral flavour and high bio-availability makes it ideal for use in fortifying juices, dairy, sport and health drinks and infant formulas.



### Lacty®

Lacty is a bulk sweetener used in many kinds of sugar-free products.

### Purasolv®

Purasolv is used primarily in the agricultural industry and in cleaning applications.

## Griffith Labs

Griffith Labs offers a wide range of products throughout the world from its 32 facilities in 23 countries worldwide, creating more product development options for food manufacturers.

A selected range of Griffith Labs, Flavours/HVP products are held in stock, with other products available on indent :

### Flavours / HVP

Different cooking notes may be imparted with flavourings which include meat, poultry, seafood, vegetable, dairy, and roasted flavours.



### Poultry & Meat Seasonings

Meat seasonings, marinades, glazes, sprinkle-on rubs and a variety of cures are offered.

### Snack Seasonings

Snack flavour profiles include traditional favourites such as BBQ, nacho, sour cream & onion and ranch as well as emerging profiles such as fusion, ethnic, sweet, savoury and hot.



### Soups, Sauces & Gravies

Soups are offered in cream or broth based, textured or smooth. Gravy flavours include beef, poultry and country styles. Side item seasonings are available for a variety of differ-

## Star Lake Bioscience Company

**IMP and I+G Nucleotides**, produced by Star Lake Biosciences, are flavour enhancers often used in sauces and seasonings. They can be combined with MSG to give differing taste profiles.

