

TRANSCHEM

THE KEY INGREDIENT, NATURALLY

FOOD & BEVERAGE NEW PRODUCT RELEASE

Naturalia
Fruit natural sugars

The first company in the world to produce crystalline sugars from fruits. Their technology extracts the total sugar content and single Monosaccharides – **fructose** and **dextrose** which allows the two sugars to be used separately or blended to different concentrations levels.



Naturalia extracts sugar from fruit in liquid and crystalline forms, which can be used to enhance organoleptic qualities and flavour.

Available as Crystal Grape Sugar

crystal **DEXTRO**GRAPE

The authentic fraction of the **dextrose monosaccharides** (in monohydrate form) as white crystals with purity of > 99.5%

crystal **FRUCTO**GRAPE

The authentic fraction of the **fructose monosaccharides** as white crystals with a purity of > 99.5%

crystal **SWEET**GRAPE

The effective sugar composition naturally present in grape juice which is a mixture of dextrose (approx. 55%) and fructose (approx. 45%)

Advantages:

- CrystalGrape sugars have excellent rheological properties that can be used as excipients in tableting (ODT and effervescent), even at very high concentrations (up to 100%)
- Enhance flavour to improve taste
- Lower glycemic Index
- Higher sweetening power

Applications:

Food – improve elasticity, leavening, and fragrance of oven-baked products; enhance the taste of fruit in jams and marmalades; lower the freezing point in ice creams and

improve their smoothness; perfect the aroma and consistency of milk by-products.

Beverages – ideal for instant beverages, fresh fruit juices and energy drinks, to enhance the natural scent of their aroma; very soluble; excellent synergic capacities with other hypo-caloric natural sweeteners.

Wine and Spirits – enhance the enrichment, sweetening, sparkling and Charmat processes in alcoholic drinks.





An A to Z of vegetable, herb and fruit ingredients in any cut



Silva International provides **dehydrated vegetable, herb and select fruit ingredients in any cut, from the finest flakes to dices, granules, powders and blends.** They specialise in processing ingredients to meet customer's specific cut, size and blending requirements.

Advantages

- Uses the latest technology with a critical focus on precision and control
- Processing capabilities include grinding, milling, cutting and blending
- Additional quality controls include metal detection and removal, rare earth magnets, air separation, de-stoning, fumigation, gravity sieve separation, specialised laser sorting, steam sterilization and x-ray detection
- Intense foreign material detection is in place to constantly monitor the environment
- HACCP, GMP, FDA, and USDA compliant

Applications:

Ready meals, marinades, meat and small goods, soups, stews, curries and snack foods.



Bases with nutritional advantages

Belourthe produces any type of binder or hydrolysed flour you need as part of a complete range of reliable and safe cereal ingredients.

Advantages

- The bases can bring nutritional benefits to food products as they preserve all the components of the cereals (proteins, fibres, minerals)
- Unique functional properties so the flours can provide an optimal taste, texture and firmness to hot or cold preparations
- Products with different levels of viscosity can be supplied
- Tailor made pregelatinised flours
- Perfect water absorption during cooking and give a sweet taste without adding sugar

Applications:

Baby foods, culinary (sauces, soups, instant meals), dairy products, chocolate drinks, soya milk, fruit juices, sports drinks, breakfast cereals, biscuits, cakes, cookies, cereal bars, muesli.



High Quality, Great Tasting, Gluten Free Food.

- Apple Flour
- Almond Flour
- Banana Flour
- Butternut Squash
- Carrot Flour
- Cassava Flour
- Mango Flour
- Oat Flour
- Pumpkin Flour
- Sweet Potato Flour
- Yam Flour



Advantages:

Made with just one single ingredient; for example, Apple Flour is made with nothing but 100% apples.

Applications:

Bread, pancakes, brownies, cookies, cakes, muffins, waffles, ice creams and smoothies for extra boost of nutrition and flavour.



For the latest releases and more information contact Florencia or Jelena:

P: +61 (0) 2 9887 1688 E: florenciab@transchem.com.au • Jelenas@transchem.com.au



Disclaimer: Products listed are currently undergoing our testing and regulatory processes.