

FOODFORTIFIERS

The key ingredient, naturally

FOOD & BEVERAGE NEW PRODUCT RELEASE

Galam
REFINING NATURE'S RAW MATERIALS

gofos™
Makes Fibers Greater

REDUCED SUGAR AND FIBRE ENRICHED WITHOUT COMPROMISING ON TASTE AND TEXTURE

A slightly sweet soluble prebiotic fibre with a high purity of short chain fructo-oligosaccharides. Found naturally in small amounts in various vegetables and fruits. It is produced from beet sugar by a proprietary unique enzymatic process.

World leading manufacturer with production sites in Israel, Germany and Spain.

Advantages

- Good source of fibre
- A prebiotic that helps feed the good bacteria in the intestine
- Help for sugar reduction in formulation
- Synergy taste effect with other sweeteners
- Contribute to regular laxation
- Helps promote nutrition absorption
- Enhance immunity

Applications

Cereals, bars, dairy, bakery, ice cream, fruit preparation, dairy substitutes, confectionery



sylvestre
Natural Ingredients

QUALITY BRAZILIAN NATURAL INGREDIENTS

Over 25 years specialising in developing and manufacturing high quality, innovative dry or liquid extracts for the nutritional, dietary supplement, food, functional food and beverage industries.

The key powders and extracts available:

Acai • Acerola • Camu Camu
Yerba Herb • Tamarindo

Advantages

- 100% Brazilian fruit
- Antioxidant
- Source of vitamin C
- Soluble
- Adds flavour, colour and nutritional value
- Storage friendly
- Extended shelf-life

Applications

Smoothies, fruit juices, energy drinks and functional foods



MINERALS TO IMPROVE NUTRITION, TASTE AND TEXTURE

40 years commitment to innovation, excellence and safety.

Featuring: Calcium • Zinc • Magnesium • Selenium

Advantages

- Good for bones and teeth
- Boost immune system
- Reduces tiredness and fatigue
- Hair and nail health
- Greater stability and solubility
- Increased bioavailability
- Better taste

Applications

Biscuits, bread, breakfast cereal, cereal flour, pasta, dairy (cheese yoghurt, milk, butter), fruit juice, vegetable juice, fruit drink, cordial, soup, formulate beverages



Matrix Fine Sciences

ANTIOXIDANT'S WITH MULTIPLE APPLICATIONS



Natural Vitamin E from 100% non-GMO sunflower and rapeseed.

Advantages

- Active antioxidant
- 100% bioavailable to the body, compared to synthetic vitamin E which has a mere 12.5% bio-availability
- Increases shelf life of products
- No threat of allergic reactions
- Allows you to label products – 'Natural Vitamin E'
- Can protect the body from free radical damage which is responsible for blood vessel diseases, cancer and other life threatening conditions



Applications

Organic food and nutritional supplements



An esterified form of Phytosterols which are completely soluble in oils and fats and stable at elevated temperature conditions.

Advantages

- Enriches dairy food products
- Enhances cholesterol lowering ability of traditional foods

Applications

Margarine, cheese butter yoghurt, condensed milk, cream



NEOCEL®

HIGH QUALITY SUSPENDING AGENT AND EMULSION STABILISER

A water dispersible and water-insoluble Microcrystalline Cellulose Colloidal grade product.

Advantages

- Hydrocolloid product
- Compatible with most water-soluble polymers and alcohols
- Whitish, opaque in dispersion
- Odourless and tasteless
- Creamy and smooth in texture
- Has a heat stable viscosity
- Has a wide pH tolerance



Applications

Dairy, beverages, bakery, sauces, dressings, processed meat



For the latest releases and more information about our range of products contact Parva Hesami:

P: +61 429 075 081

E: parvah@foodfortifiers.com.au

