

**MEAT (CARNICOS), CONFECTIONERY (CONFITERIA), SNACKS
(BOTANAS), DAIRY (LACTEOS), BREAD (PANIFICACION)**





**SERVING THE MEAT INDUSTRY & FOOD
SPECIALISTS IN THE MEAT INDUSTRY
OUR PRODUCTS ARE PREPARED FROM SPICES AND NATURAL
FLAVORS THAT GIVE YOUR PRODUCT AN ESPECIFIC FLAVOR,
TEXTURE AND COLOR**

<p>PROTEINAS GELIFICANTES SAZONADORES CONSERVADORES POTENCIADORES EMULSIFICANTES REGULADORES DE PH COLORANTES ABLANDADORES ANTIOXIDANTES LIGADORES EDULCORANTES</p>	<p>PROTEIN GELLING SEASONINGS CONSERVATIVES ENHANCERS EMULSIFIERS CONSERVATIVES PH REGULATORS DYES SOFTENERS ANTIOXIDANTS LINKERS SWEETENERS</p>
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<p>PROTEIN Soya Concentrate Sodium Caseinate Collagen Protein TPV Wheat Gluten Collagen Protein</p>	<p>GELLING Gellybekam 2010 Gum Arabic Xanthan Gum Stabilizer for sausage Carrageenan</p>	<p>SEASONINGS Onion Salt Garlic Salt</p>	<p>CONSERVATIVES Sodium Benzoate Potassium Sorbate Sodium Propionate Bekol Ultra (Citric derivate) Sodium acetate</p>
<p>DYES Rose Carmin Candy Red 40 Curcuma Beta Carotene Black Oreo</p>	<p>SOFTENERS Ablandabekan Papain</p>	<p>SWEETENERS Sugar Dextrose Lactose</p>	<p>ANTIOXIDANTES Ascorbic Acid BHT BHA TBHQ Sodium Erythorbate Sodium Aascorbate Sodium Lactate</p>
<p>LINKERS Wheat Starch Com Starch Potato Starch Tapioca Starch Modified Starch Wheat Fiber Oat Fiber Soy Fiber</p>	<p>ENHANCER Monosodium Glutamate P.V.H. Powder Sodium Inosinate Liquid Vegamina</p>	<p>PH REGULATORS Phosphate STP IMP Sodium Hexametaphosphate Sodium Tripoli phosphate powder Sodium Citrate Sodium Bicarbonate Disodium Phosphate</p>	<p>EMULSIFIERS Sausage emulsifier Monogrol</p> <p>SEASONINGS Garlic Salt Onion Salt</p>