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Product

Portfolio

Food Related

2/18

Established 1983

Anatase Titanium Dioxide E171

European high purity special anatase pigment recommended for application in the Food, Pharmaceutical, Cosmetic, Toothpaste, Cigarette paper and Pet food industry

Vegetable Black E153

Especially suitable for use as colour additive in foodstuff like liquorice and candy, but also finds use as colour additive in other products such as soap. Vegetable carbon of 100% natural origin.

Available in three strengths with min. colouring powers of 25%, 40% and 70%

Representing: Horizon Specialities Ltd

Pearlescent Pigments, Water Soluble Food Colours, Natural Food Colours, Lake Colours for Food & Pharmaceuticals, D&C Approved Water Soluble Dyes for Personal Care, D&C Approved Oil Soluble Dyes for Personal Care, Lakes for Decorative Cosmetics and inorganic Pigments for Decorative Cosmetics

Polymer Soluble dyes for plastics

Waxoline type polymer-soluble dyes for Food Contact Plastics and Toy applications.

Citric Acid

Citric acid is a naturally occurring fruit acid, produced commercially by microbial fermentation of a carbohydrate substrate. Being characterised by a pleasant tart taste and easy solubility, it is the most widely used organic acidulant and pHcontrol agent in foods, beverages, pharmaceuticals and technical applications.

LIQUINAT®

LIQUINAT® L is a ready to use aqueous solution of food grade citric acid. Due to its advantages in handling, LIQUINAT® L is used as acidulant and pHcontrol agent in foods, beverages and pharmaceuticals.

Trisodium Citrate Dihydrate

Trisodium citrate dihydrate is a tribasic salt of citric acid which is used in foods, beverages and various technical applications mainly as buffering, sequestering or emulsifying agent.

Gluconic Acid

Gluconic acid is an excellent biodegradable chelating agent and at the same time the least corrosive organic acid. Available as a 50% technical grade solution, it is mainly used in industrial and institutional cleaning, metal surface treatment and the stabilisation of peroxide bleach baths in the textile industry.

Glucono-delta-Lactone

Glucono-delta-lactone (GdL), a white crystalline powder, is a neutral cyclic ester of gluconic acid. When dissolved in an aqueous medium, it hydrolyses progressively to gluconic acid and thus decreases the pH gently while the taste changes from slightly sweet to mildly acidic. These unique properties make GdL a preferred acidifier in cheese, tofu, sausages, shrimps, sauces, dressings and prepared salads and a leavening agent of choice in bakery products. GdL is further used as a set retarder in gypsum and as an alpha-hydroxy-acid in skin care products.

NAGLUSOL®

NAGLUSOL® is a 60% technical grade solution of equal parts of gluconic acid and sodium gluconate. As a concentrated non corrosive solution stable down to -10°C, it combines the advantages of sodium gluconate and gluconic acid without their drawbacks. It is used in the same applications as its components.

Sodium Gluconate

Sodium gluconate, a white crystalline powder, is the sodium salt of gluconic acid. It is widely used in the construction industry as a highly efficient set retarder and plasticiser for concrete, mortars and gypsum. As an outstanding biodegradable chelating agent, it is an alternative of choice to EDTA, NTA and phosphonates in industrial and institutional cleaning. In metal surface treatment, it enables the simultaneous removal of rust and other oxides, scale, fat, dirt and paint. Its bitterness masking properties favour the development of its use in food products.

Sodium Gluconate EMF

Sodium gluconate EMF 1240 is a 45% technical grade solution issued from the sodium gluconate fermentation. It is a valuable set retarder and plasticiser for concrete.

Monosodium Citrate

Monosodium citrate, an anhydrous acid salt, occupies an intermediate position between citric acid and the neutral trisodium citrate. It is applied as a mild acid in effervescent tablets, dry blends and baking powder. Furthermore, monosodium citrate finds widespread application as non-toxic blowing agent, e.g. to foam food contact plastics.

Tricalcium Citrate

Tricalcium citrate is one of the most important calcium salts used in beverages, dairy products, processed fruits, baby foods, clinical nutrition, tablets and other calcium-fortified products. Its main characteristics are high calcium content (21%), excellent bioavailability and neutral taste. Furthermore, tricalcium citrate displays specific functionalities as a heat-stable pH regulator or firming agent in processed foods. It is also used as an anti-caking agent due to its free-flowing, non-hygroscopic characteristics.

Trimagnesium Citrate

Trimagnesium citrates are high-purity organic salts of magnesium, displaying superior bioavailability, good solubility and high mineral content. The two commonly available forms are trimagnesium citrate anhydrous and trimagnesium citrate monohydrate. Due to their neutral taste and ease of use, they are a preferred source for magnesium fortification of food, beverages, nutritional supplements and pharmaceuticals.

Tripotassium Citrate

Tripotassium citrate shows a similar functionality to trisodium citrate, but provides easier solubility. It is recommended in all dietetic food products which require a low sodium content. Being an excellent potassium source, tripotassium citrate is also used in dietary supplements and as an active ingredient in pharmaceuticals and personal care. Moreover, it has several technical applications.

Trisodium Citrate Anhydrous

Trisodium citrate anhydrous is manufactured from trisodium citrate dihydrate by a patented drying process. Trisodium citrate anhydrous crystals have a porous matrix that can be used as a carrier for inorganic and/or organic substances. It is not prone to caking and can be used in applications where excess water is not desired. Thus, trisodium citrate anhydrous finds its uses in particular applications such as water sensitive dry blends and instant beverages, detergents, fragrances as well as in tablets and OTC products.

CITROCOAT®

Coatings are applied to the surface of a core material to provide specific benefits. These coatings form a layer around crystalline materials and are usually transparent or semitransparent, thus optically not visible, on the coated ingredient. The coating process, also called encapsulation, modifies the physical properties of the encapsulated product. CITROCOAT® prevents unwanted premature reactions with other components and guarantees a temperature controlled release of the product in dry mixes. Besides citric acid, all types of crystalline materials, like other organic acids and salts, can be coated.

Functional Acids and Salts

Specific encapsulation techniques and materials, as well as the activity of the core material, provide a broad range of coating products and a fine-tuning of the desired functionality for customer applications. In some applications, water soluble carbohydrates (maltodextrines) provide the needed functionality. Another form of modification for improved performance can be a small layer of a citrate on the surface of citric acid to prevent any undesired reaction during storage. Main applications of functional acids and salts are in effervescent tablets, instant drinks, health care products, laundry powders and tabs.

CITROFOL®

CITROFOL® citrate esters have been available for more than 40 years for various applications. Initially being used as plasticisers in polymers such as polyvinyl chloride (PVC) and cellulose derivatives. In the meantime their usefulness has grown into multiple applications with a growing demand as the trend for more environmentally friendly materials continues.

CITROFOL® citrate esters offer an excellent alternative for products under scrutiny. They demonstrate equal plasticiser performance to replace phthalates and adipates in many applications such as toys, cosmetics, pharmaceutical coatings, food contact films, food closure gaskets, medical devices and other plastic articles.

ESSICCUM®

ESSICCUM®, a dry product with the flavour and functionality of vinegar, is suited for all producers of convenience products. It is a unique dry crystalline acidulant, completely soluble in water and about eight times more concentrated than liquid vinegar. ESSICCUM® is used for topical seasoning applications and in dry mixes where vinegar or vinegar flavour is desired. ESSICCUM® K, a lactose free variation of the standard product is available to accommodate ethnic and religious concerns about animal derived ingredients.

Sodium Diacetate

Sodium diacetate is a free flowing, convenient, readily available source of acetic acid and sodium acetate in granular form. The manufacturing process is based on the ability to place free acetic acid into the crystal lattice of neutral sodium acetate. The acid is firmly held as it is evident from the negligible odour of the product. Sodium diacetate is used as an anti-microbial, flavouring and pH control agent in various food products. The main applications are in meat and bakery products and in snack foods.

Erythritol

Erythritol, a naturally occurring polyol is a low calorie bulk sweetener. This fermentation product has a caloric value of only 0.2 kcal/g (2.4 kcal/g in Europe) which makes it an excellent sweetener to formulate low calorie foods and beverages. Erythritol has a clean sweet taste, a sweetness level that is 50-80% of sugar and is less laxative than other polyols. It has a FDA GRAS status and recently received a general EC approval.

Zero calorie sweetener ERYLITE® Stevia

ERYLITE® Stevia is a unique blend of the natural sugar alcohol ERYLITE®(I) and Rebaudioside A, a highly pure stevia plant extract²). Fused into one crystal ERYLITE® Stevia unites the unique benefits of these two sweeteners that fit together well due to their natural and zero calorie character.

Xanthan Gum

Xanthan gum can be used as a thickener and stabiliser in food applications such as salad dressings and sauces to impart properties such as texture, mouthfeel and moisture retention. Cosmetic and pharmaceutical applications of xanthan gum include the use in toothpastes, lotions, and formulations such as tablets and emulsions. Because of its unique flow behaviour coupled with an excellent pH and salt stability it is used in household and industrial products such as cleaners, paints and inks. The oil drilling market uses xanthan gum as a stabiliser in the cleaning process of drilling holes.

Xanthan Gum (Dysphagia grade)

Dysphagia is the medical term for swallowing difficulties. Thickening liquids into more sloppy foods can assist people with this condition to swallow more easily.

Phosphates (European Food Grades)

Monosodium phosphate anhydrous
Disodium phosphate anhydrous
Trisodium phosphate anhydrous
Acid Sodium pyrophosphate *SAPP 40, 28 & 15 Bakery and Dairy*
Sodium trimetaphosphate
Tetrasodium pyrophosphate
Sodium tripolyphosphate
Sodium hexametaphosphate
Sodium trimetaphosphate

Monopotassium phosphate
Dipotassium phosphate
Tripotassium phosphate
Tetrapotassium pyrophosphate
Potassium tripolyphosphate
Potassium metaphosphates

Dicalcium Phosphate
Tricalcium Phosphate *Superfine*

Phosphoric Acid from 75 to 92% Food Grade

Direct shipments from Israel for FCLs and ISOTANKS

Low Sodium Salt - sub4salt®

Awareness campaigns and national health plans have strongly encouraged manufacturers to reduce salt in their products. The main challenge for manufacturers when reducing salt is the loss of palatability. Adding less salt is not an option as the taste characteristics will no longer be the same. sub4salt® helps to reduce sodium content by 25-50% in formulations without a loss in taste.

Compared to other salt reduction systems, sub4salt® offers four main advantages: similar salty taste characteristics, no additional off-notes, easy handling, and similar dosage levels. sub4salt® helps to reduce sodium without compromising product quality. It is a new, patent-pending mineral salts blend which can reduce the sodium content up to 50% whilst achieving identical taste profiles in final products.

Salt (sodium chloride) is the world's most-established food additive. In former times it was mainly used as a preservative for the curing of meat, fish and vegetables. Today, salt has various functions – e. g. it enhances natural flavours to make bland foods more palatable. In processed foods, salt improves texture and mouthfeel. In many food production processes, salt is an important functional ingredient. Still the main reason for using salt is its function as a taste carrier.

In the recent years, a lot of research concerning the linkage between salt uptake and high blood pressure and cardiovascular disease was done. The main challenge for manufacturers when reducing salt is the loss of palatability. The lesser addition of salt is no option as the taste characteristics will not be same anymore.

With the growing market of salt/sodium reduced food products, there is also an increased demand for salt substitutes or salty taste enhancing agents. Most of the existing salt substitutes do not match the taste characteristics of pure sodium chloride at a significant sodium reduction level and respectively have bitter or metallic off-notes. sub4salt® will help to reduce sodium without losses in taste



One Stop Shop

Shipping, documentation and administrative savings can be made by consolidating purchases of different raw materials from a one-stop source. Experienced administrative personnel enable Ad-Chem to effect shipments from European ports to world-wide destinations efficiently and within a competitive pricing structure.