Euphoria®

AVRASYA

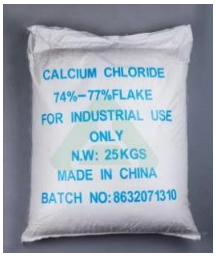
FOOD CHEMICALS

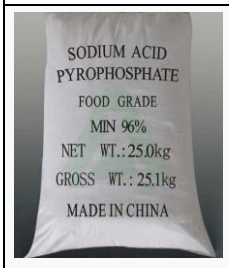
www.avrasyaexport.com

FOOD CHEMICALS

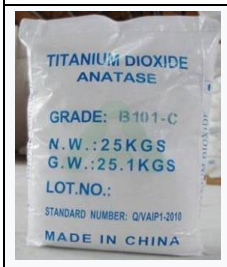
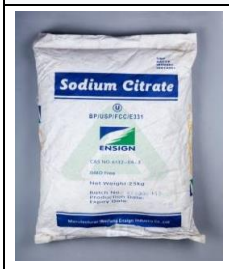
PICTURE	PRODUCT NAME	DEFINATION	AREAS OF USE
	AEROSIL 200 Appearance: Fine Crystal Powder Chemical Name: Amorphous Fumed Silica, Silicon Dioxide Chemical Formula: SiO2 Packaging Type: 20 Kg Bags	Aerosil-200 is a hydrophilic fumed silica with a specific surface of 200 m2/g. Silica dioxide (SiO2), also known as silica, is a natural compound produced from two of the world's most abundant substances. Most commonly known as quartz, silicon dioxide is found naturally in water, plants, animals and the earth. The Earth's crust is 59 percent silica and makes up more than 95 percent of the known rocks on the planet.	Generally used for thickening and strengthening. Used in paints and coatings, unsaturated polyester resins, sheeted and gel dressings, HTV and RTV-2K silicone rubber, adhesives and sealants, printing inks, adhesive compounds and gels, plant protection, food and cosmetics. Control of rheology and dixotropy of liquid systems, binders, polymers etc.; used as anti-settling, thickening (thickening) and anti-sagging agent. Reinforcement of HCR and RTV-2K silicone rubber; used to improve the free flow and anti-caking characteristics of the powder.
	AMMONIUM BICARBONATE Appearance: White Powder and Crystal Structure. Chemical name: Ammonium Hydrogen Carbonate Chemical Formula: NH4HCO3, Food code: E 503 Packaging Type: 25 Kg Bags	Ammonium bicarbonate (commonly known as ammonium hydrogen carbonate) is a slightly basic inorganic compound. Ammonium bicarbonate is a widely used reagent for industrial and research procedures. Ammonium bicarbonate is volatile in solution, releasing ammonia and CO2. This property makes ammonium bicarbonate a good buffer for applications such as lyophilization and assisted laser desorption in matrix.	It is used in fire extinguishers, cleaning products, ceramics, paint, textile, leather and fertilizer industries. In the food industry, it is also used as a baking powder in bakery products. Ammonium bicarbonate is also used for the digestion of proteins in gels and in the MALDI mass spectrometric analysis of proteins with trypsin. Ammonium bicarbonate is used in some food processing applications, in cough syrups and as an antacid, as a baking powder. It is also used in chemical laboratories as a fertilizer, pH buffer and reagent. In industry, it is used in the manufacture of paints, pharmaceuticals, catalysts, ceramics, fire retardants, plastics and other products. Ammonium bicarbonate is mainly used as a fertilizer. After application to the soil, the ammonium ion (NH4 +) in ammonium bicarbonate can be absorbed by the soil colloid or mesh or converted to nitrate nitrogen. After absorption by plants, there are no additives present, which have little effect on soil pH.
	AMMONIUM CHLORIDE Appearance: White Odorless Hygroscopic Powder. Chemical Name: Ammonia Salt, Starch Chemical Formula: NH4Cl Packaging Type: 25 Kg Bags	It occurs in volcanic regions in nature. It is easy to produce ammonium chloride synthetically, mostly as a by-product in other industries. It is obtained as a by-product in the ammonia soda process, especially in the production of sodium carbonate. It is easily soluble in water, easily forms a slightly acidic solution. It can be used as a source of ammonia. It is used in the production of ammonium perchlorate. It is used as a feed supplement for cattle, in hair shampoos, in textile printing, in glues that bind plywood, as a component in the nutrient medium for yeasts, in cleaning products and also finds use in cough medicine.	In the production of dry batteries and some explosives, In the galvanizing sector, in tin plating, as a flux raw material in hot dip galvanizing, In the cosmetic industry, if ALS is used as a surfactant in shampoo production, it is used to thicken ammonium chloride shampoo and in the production of some cleaners, In the pharmaceutical industry, as an adjuvant (Adjuvant: A substance included in a prescription that helps to reveal the effects of other drugs), In cough syrups, as an expectorant (expectorant), and due to its diuretic properties. In the textile and leather sector, it is used in dyeing, printing and polishing cotton, It is used as an additive in yeast production. It is used in the production of drinks and liqueurs in some countries. It is used as an energy source for the microbiological development of organisms in biological applications.
	ACETIC ACID Appearance: Colorless Liquid. Chemical Name: E260, Vinegar Acid, Ethanoic Acid Chemical Formula: CH3COOH Packaging Type: 60 kg. Drums, 1 Ton Containers	It is manufactured in industry by biological and synthetic means. Its salt and ester are called acetate. It is completely soluble in water. It is a weak acid. Glacial acetic acid type of acetic acid contains 99.5% pure acetic acid. This 99.5% glacial form of acetic acid solidifies at 17°C and forms a structure similar to crystalline ice particles.	It is used in vinegar production. It also prevents the formation of microorganisms in pickle making and prevents vegetables from spoiling. It is used as a raw material in the production of most chemicals in the industry. It is especially used in the production of vinyl acetate, and the polyvinyl acetate obtained from it is used as wood glue. It is used in the industry as a solvent. For example, it is used as a solvent in the production of terephthalic acid, which is used in the production of PET plastics. This use is 5-10% of the total use of acetic acid. It is used as a buffer in the food sector. It is used as an acidifier, preservative, and flavoring.
	ASCORBIC ACID Appearance: Crystal, Powder White Color Chemical Name: Vitamin C, Ascorvit, Vicomin C, Acorbate, Ascorbutina, , Secorbate; 3-Keto-Lgulofuranolactone; L-Ascorbic Acid Chemical Formula: H2C6H6O6 Packaging Type: 25 Kg Bags	Vitamin C, also known as ascorbic acid, is a water-soluble vitamin with many functions. Most animals and plants can produce their own vitamin C from glucose. Since humans, some fruit bats, guinea pigs and human-like primates cannot produce vitamin C, they must obtain it from food. Ascorbic acid is a monosaccharide derivative and is structurally similar to glucose and other six-carbon monosaccharides. It is colorless, white, rectangular crystals. It has a very slight specific odor. It has a sour taste and an acid reaction. It is optically active. It rotates polarized light to the right. It is very difficult to dissolve in acetone.	Boric acid has been used to control a wide variety of pests, including ants, weevils, cockroaches, and various insects. It is also used as a citrus fungicide, right-of-way herbicide, fire retardant, and wood preservative. When used as a herbicide, it is drying and disrupts photosynthesis in plants. Boric acid is also used in industry, with its main use being in the manufacture of textile fiberglass. It is used to reinforce plastics in a variety of products, such as boats, computer circuit boards, and pipes. It can be used in solution form or as a dry powder. Boric acid is even used for a variety of medical purposes, such as applying it to abraded skin or as an eyewash. It is used as an antiseptic to relieve cuts and minor burns.
	BENZOIC ACID Appearance: Colorless, Crystalline or Powder Solid Chemical Name: Benzenecarboxylci Acid, Carboxybenzene Chemical Formula: C6H5COOH Packaging Type: 25 kg bags	Benzoic acid C6H5COOH is a colorless crystalline solid and the simplest aromatic carboxylic acid. Its name is derived from gum benzoin, which was for a long time the only known source. Benzoic acid occurs naturally in many plants and serves as an intermediate in the biosynthesis of many secondary metabolites. Benzoic acid salts are used as food preservatives, and benzoic acid is an important precursor for the industrial synthesis of many organic substances. Salts and esters of benzoic acid are known as benzoates.	It is used to prevent microbial decomposition in foods. Its most common areas of use are fruit juice, marmalade, jam, carbonated drinks, pickles, ketchup and similar products. Benzoic acid and its salts are used as preservative additives in acidic and weakly acidic foods and are an important precursor for the synthesis of most organic substances. 90% of commercially obtained benzoic acid is directly converted to phenol and caprolactam. Benzoic acid is also found in the contents of shampoos, perfumes, shaving foams, hair sprays and hair dyes in cosmetics. It is added to the content of chemicals added to the coolant section of automobile antifreezes. It is included in tobacco spraying and other insecticide ingredients. It is used as a standard reference in analytical chemistry laboratories.

	CAUSTIC SODA PEARLS / PRILL Appearance: White Colored Round Beads Chemical Name: Sodium Hydroxide Chemical Formula: NaOH Packaging Type: 25 Kg bags	Pure sodium hydroxide is a colorless, crystalline solid that melts at 318 °C without decomposition. It is highly soluble in water, with lower solubility in ethanol and methanol, but is insoluble in ether and other nonpolar solvents. Similar to the hydration of sulfuric acid, dissolving solid sodium hydroxide in water is an extremely exothermic reaction in which a large amount of heat is released [12], posing a safety hazard due to the possibility of splashing. The resulting solution is usually colorless and odorless. As with other alkaline solutions, it is slippery on contact with the skin.	In acid control, removing bad odor, cleaning pipes, balancing pH) In the production of Sodium Aluminate, Sodium Cyanide, Silicate, Polycarbonate, Titanium Oxide, Zeolite In the removal of residues in the final product, whitening In the production of STTP, Sodium Hypo Chloride, Soap, Oven and Pipe Cleaner) In the production of Sodium Phenolate [aspirin and antiseptic]) In oil cleaning, water treatment, equipment cleaning Starch, Caustic, Water, Silicate: Together in the production of Label Adhesive Starch, Caustic, Water, Borax: Together in the production of Corrugated Cardboard Glue In the removal of acid residues in refined products, in the removal of phenols, in the pH balancing of drilling mud, in the removal of calcium and bactericides in drilling Filter Cleaner (in filter pools) and in the cleaning of acid units in mines
	DEXTROSE Appearance: Powder white color Chemical Name: Dextrose monohydrate Chemical Formula: C6H12O6.H20 Packaging Type: 25 kg bags	Dextrose is a form of glucose obtained from starches. Because of its affordability and wide availability, it is among the most commonly used ingredients in packaged foods. Dextrose is a reducing sugar. The reducing power of a sugar is measured by its ability to reduce alkali copper sulfate (Fehling's solution) to copper oxide. The dextrose equivalent (DE) of pure dextrose is defined as 100. It is expressed as a percentage of the reducing value of a purified dextrose and, when calculated on a dry weight basis, the total reducing value of a starch hydrolysate is expressed as DE.	Dextrose can be used as a nutritional supplement and sweetener in foods such as confectionery, cakes, beverages, biscuits, cookies, jams, jellies and honey products. Dextrose can be used in cosmetics and personal care products in the formulation of bath products, cleaning products, eye makeup, skin care products, makeup and hair care products. Dextrose can be used as animal feed, such as Agriculture / Animal Feed / Chicken feed. Dextrose can be used as anhydrous carbohydrate in energy drinks to provide a lighter sweetness and fewer calories than sugar. It can also be used as a "carrier" for vitamin C and other molecules.
	PHOSPHORIC ACID Appearance: Colorless liquid Chemical Name: Phosphoric Acid Chemical Formula: H3PO4 Packaging Type: 35 kg Drum	Phosphoric acid is produced industrially by a wet method in which sulfuric acid reacts with apatite (tricalcium phosphate rock). Ca 5 (PO 4) 3 CI + 5H 2 SO 4 + 10H 2 O → 3H 3 PO 4 + 5 CaSO 4 2H 2 O + HCl The resulting phosphoric acid solution contains about 32-46% H, 3 PO 4 , so it is then concentrated (by evaporation of water) to produce higher concentrations of phosphoric acid, commercial grade. Pure phosphoric acid is a white crystalline solid with a melting point of 42.35 °C. When less concentrated, it is a colorless, odorless, viscous liquid with a density of 1.885 g/mL. It is nontoxic and nonvolatile.	Acidification of soft drinks such as colas PH control in the production of imitation gelatins Medium component in yeast production Control of bacterial growth in selected processed food products Coagulating agent in the clarification of sugar juices after liming Cleaning of tooth surfaces in dentistry and orthodontics Production of insecticides Reducing the pH of solutions in floristry Production of phosphate salts Tannery and polishing stages in leather Protection of surface corrosion in the steel industry Removal of unwanted catalysts in the oil industry
	GLYCERINE Appearance: Colorless, odorless, slightly sweet, dense liquid. Chemical Name: E422, 1,2,3-propanetriol, glycerol Chemical Formula: C3H8O3 Packaging Type: 250 kg. barrels	Glycerin, more formally known as glycerol, is an organic compound. Common sources are animal fat and vegetable oil. Glycerin is a clear, odorless liquid at room temperature with a sweet taste. It is widely used in soaps and is a common ingredient in many pharmaceuticals. The molecular formula for glycerin is C3H5 (OH) 3. It consists of a chain of three carbon atoms, each carbon atom bonded to a hydrogen atom (H+) and a hydroxyl group (OH-). Each of the two terminal carbon atoms has an additional hydrogen atom, so that the three carbon atoms form a total of four bonds.	It is used as a humectant, solvent and sweetener in foods and beverages and helps preserve foods. It is used as a plumper in low-fat foods and a thickener in liqueurs. It is found in ointments applied externally to the skin in diabetes. It is used as a suppository in constipation. It is used as a solvent and lubricant in personal care products. Most toothpastes, mouthwashes, skin care products, shaving creams, hair care products contain glycerin. It is used as a second ingredient in soap making. It is used in candle making. Glycerin, which is a suitable vehicle for most pharmaceutical forms in animals, increases intestinal contractions when used rectally as an enema or suppository, creating a slurry effect. For this purpose, 25-30 g of glycerin is mixed with 250-500 ml of water and used as an enema.
	GLYCEROL MONOSTEARATE Appearance: White Odorless Solid Chemical Name: 2,3-Dihydroxypropyl Octadecanoate Chemical Formula: C21H42O4 Package Type: 25 kg Bag	Glycerol monostearate, commonly known as GMS, is an organic molecule used as an emulsifier. GMS is a hygroscopic, white, odorless, and sweet-tasting flaky powder. It is the glycerol ester of stearic acid. It occurs naturally in the body as a fat breakdown by pancreatic lipase and is found in fatty foods. GMS is a food additive used as a thickener, emulsifier, anti-caking agent, and preservative; an emulsifier for oils, waxes, and solvents; a protective coating for hygroscopic powders; a solidifier and control release agent in pharmaceuticals; and a resin lubricant. It is also used in cosmetics and hair care products.	In bakery products such as bread and cake, GMS; causes the formation of a soft, moist product interior with a good pore structure, gives the products a white shine and volume, retains moisture, delays spongy structure and staling and increases the shelf life of the product. With the use of GMS, the amount of egg yolk used in the products decreases and thus reduces the cost. In chocolate products, GMS provides a good oil dispersion even at high temperatures, reduces stickiness and separation during production and storage, improves texture and consistency, reduces crystallization of sugar, reduces blooming and loss of product-specific brightness, prevents products such as caramel and nougat from precipitating on the teeth, ensures better dispersion and stabilization of aroma substances, and acts as a plasticizer in chewing gums. In margarine products, it reduces the tension at the oil and water interfaces that lead to the formation of a stable emulsion.
	GUAR GUM Appearance: White Powder Chemical Name: Guar Gum Chemical Formula: Packaging Type: 25 Kg. bags	Guar gum, also known as guar, is a substance made from guar beans, which has thickening and stabilizing properties that are useful in various industries, traditionally in the food industry, but increasingly in the hydraulic fracturing industry. Guar seeds are purified, ground, and screened to obtain guar gum. It is usually produced as a free-flowing, off-white powder. It is classified as a galactomannan. Chemically, guar gum is a polysaccharide composed of galactose and mannose sugars. The backbone is a linear chain of β-1,4-linked mannose residues, with galactose residues 1,6-linked at every second mannose, forming short side branches.	In baked goods, it increases dough yield, gives greater elasticity, and improves texture and shelf life; in pie filling, it prevents "oozing" (syneresis pie crust, water filling). It is used primarily in hypoallergenic recipes that use different grain flours. The consistency of these flours allows the gas released by leavening to escape, so guar gum is necessary to increase the thickness of these flours to allow them to rise like regular flour. [14] In dairy products, it thickens milk, yogurt, kefir, and liquid cheese products, and helps maintain the homogeneity and texture of ice cream and sorbets. It is used for similar purposes in plant milk products. For meat, it works as a binder. In condiments, it improves the stability and appearance of salad dressings, barbecue sauce, stuffing, ketchups, and others. In canned soup, it is used as a thickener and stabilizer. It is also used in dry soups, instant oatmeal, sweet desserts, canned fish in sauce, frozen food items, and animal feed.

	CALCIUM CHLORIDE Appearance: Flake Chemical Name: Calcium dichloride Chemical Formula: CaCl2 Packaging Type: 25 Kg. In Bags	Calcium chloride chloride and production, the water-soluble aquo complex [Ca (lH 2 O) 6] 2+ . In this way, these solutions are sources of "free" calcium and free chloride ions. This explanation is illustrated by the reaction of these solutions with phosphate sources to give a solid precipitate of calcium phosphate: 3 CaC 2 + 2 PO 3 - 4 Ca → 3 (PO 4) 2 + 6 Cl - Calcium chloride exhibits a very high enthalpy change, indicated by a significant temperature increase, upon dissolution of the anhydrous salt in water. This property forms the basis of its largest-scale application.	As it is hygroscopic, it is used as a dust collector in construction. In purification: To reduce high fluoride levels in drinking water. Also, in the purification of wastewater from industrial facilities such as oil refineries and aluminum factories. Oil Exploration/Drilling: Used intensively. In sports drinks In canned food (especially pickles) In some chocolate products In milk, cheese (as a calcium additive) In brewing (as an enzyme) In ice cream: As a freezer In animal feed: In dairy cattle, to reduce milk fever and prevent disease To provide calcium to plants To reduce sodium levels in the soil
	CALCIUM PROPIONATE Appearance: White Powder Chemical Name: Calcium Dipropionate; Calcium Propanoate Chemical Formula: C6H10CaO4 Packaging Type: 20 Kg Bag	As a food additive, it is listed in the Codex Alimentarius as E number 282. Calcium propanoate is used as a preservative in a wide variety of products, including, but not limited to, bread, other baked goods, processed meat, whey, and other dairy products. [2] In agriculture, it is also used as a milk fat and feed additive in cows, among other things. [3] Propanoates prevent microbes from producing the energy they need, as benzoates do. However, unlike benzoates, propanoates do not require an acidic environment.	Calcium propionate (E 282) is produced both as crystal and powder. Calcium propionate is easily soluble in water and has very little solubility in alcohol. Calcium propionate, code E (E282), is known as a food additive. Calcium propionate, proionic acid, is naturally found in some foods and is used as a preservative in these foods. For example, some cheese varieties contain high levels of natural propionic acid calcium propionate. Calcium propionate (E282) is widely used as a mold inhibitor and preservative in bakery products. In addition, calcium propionate (E282) is used as a preservative in chocolate products, processed cheeses and fruits. Calcium propionate is used in some products in the tobacco industry.
	XANTHAM GUM Appearance: Powder White Chemical Name: Xanthan gum Chemical Formula: C35H49O29 Packaging Type: 25 Kg. In Bags	Xanthan gum, widely used in food applications, is a heteropolysaccharide produced by immersion aerobic fermentation using a bacterium called Xanthomonas campestris, and the sterile fermentation medium consists of carbohydrates, a suitable nitrogen source, potassium phosphate and other trace elements. At the end of the fermentation stage, the produced polysaccharide is precipitated using isopropyl alcohol and isolated from the medium. The isolated polysaccharide is then centrifuged to remove residual isopropyl alcohol and then dried.	• Forms Visibly Clear Solutions Even at High Concentrations, • Dissolves in Both Hot and Cold Water, • Gives High Viscosity to Solutions Even at Low Polysaccharide Concentrations, • Minimum Change in Viscosity of Solutions Formed by Xanthan at Wide Temperature Ranges, • Is an Extremely Effective Emulsion Stabilizer, • Gives Excellent Mouthfeel, • Shows Synergistic Properties with Other Hydrocolloids (Guar and Locust Bean Gum) • Tomato Paste and Salad Dressings, • Bakery and Pastry Products, • Meat Products, • Beverages, • Fruit Preparations, • Powder Products.
	LACTIC ACID Chemical Name: 2-Hydroxypropanoic acid Chemical Formula: C3H6O3 Packaging Type: 25 Kg Bag	Lactic acid is a natural compound that occurs in every human body and can be found in muscles, blood and various organs of the body. This acid can be used in the same sense as lactate. Lactate can be defined as the sodium and potassium salt of lactic acid. This compound, whose main source is called glycogen, is a by-product formed as a result of the breakdown of carbohydrates called glycogen. In addition, when pyruvate is produced as a result of anaerobic glucose, it is seen that the muscle cell tries to add lactic acid to energy production aerobically. If the muscle cell does not have the capacity to use all the pyruvate produced, it is seen that pyruvate	Synthetic lactic acid is used as a flavoring and preservative in food businesses and carbonated drinks. Lactic acid is used to adjust the acidity in dairy products. It is used to balance the acidity of milk with low acidity. A combination of lactic acid and acetic acid is a good preservative element in salads and salad dressings. Lactic acid is used in the pharmaceutical sector in the form of drops and syrup. Synthetic lactic acid is generally used outside the food sector as a raw material in leather tanning, wool dyeing, plastic, solvent, ink, and lacquers. The L formula of lactic acid has a longer effect than citric acid in adjusting the acidity level of concrete in the construction sector. Therefore, it is also used in the construction sector.
	LECITHIN Appearance: Yellow powder Chemical Name: Phosphatidil Chemical Formula: C35H66NO7P Packaging Type: 200 Kg BARREL	Another name for phosphatidyl, lecithin is actually a phospholipid, and phospholipids are generally substances that form, protect and keep cell building blocks healthy. They also prevent the hardening of the cell membrane and protect cells against oxidation. They also serve as a protective membrane that protects and surrounds the brain in the human body. Since lecithin, which is generally used in the pharmaceutical industry, is an extremely purified mixture, it is said that it is not allergenic in any case. However, those who are allergic to soybeans may need to be careful when using lecithin, which is also produced from soybeans.	It is an important raw material in the food sector and especially in chocolate production. It is generally used as an emulsifier in food. It is a raw material with surface active properties. Due to this property, it is used as a wetting and dispersing agent in medicine and margarine production. In the field of agriculture, it is used as a wetting agent, dispersant and emulsifier in the production of insecticides, fungicides, herbicides or acaricides. In the pharmaceutical industry, it acts as a wetting agent, stabilizing agent and choline enrichment carrier, helps emulsification and encapsulation and forms a good dispersing agent. It can be used in the manufacture of intravenous oil infusions and for therapeutic use. It enriches fat and protein in animal feeds and improves pellet formation. In the paint industry, it forms protective coatings for painting and ink prints, has antioxidant properties, helps as a rust preventive, is a color enhancing agent, catalyst, conditioning aid modifier and dispersing aid; Emulsifier and wetting agent, a good stabilizer and suspending agent,
	MALIC ACID Appearance: Clear, Colorless Chemical Name: Dicarboxylic Acid Chemical Formula: C4H6O5 Packaging Type: 25 Kg Bags	Malic acid was first isolated from apples in 1785 by scientist Carl Wilhelm Scheele. In 1787, chemist Antoine Lavoisier named this acid "malic acid" because it means apple in Latin. It should not be confused with maleic acid. Malic acid is a type of fruit acid. It is naturally found in many fruits and vegetables. It is an organic compound. Malic acid has hundreds of benefits. Malic acid is found especially in sour fruits and mostly in apples. Apart from apples, malic acid is also found in vegetables and fruits such as apricots, bananas, cherries, grapes, orange peels, broccoli, pears, plums, carrots, potatoes, and green beans.	Malic acid is also added to the content of non-alcoholic beverages. Malic acid is also used in hard candy production, chewing gum, jam, jelly making and gelatin desserts. The primary reasons for preference are that malic acid easily interacts with other components in the structure of sugar and has a shine and clarity enhancing effect. Malic acid is used in canned products because it provides pH control. Another reason for using malic acid in canned products is that it delays browning. It is used as an acidifier in canned tomatoes. Malic acid is also used in sourdough production. Malic acid increases the sweetening effect of diet products. At the same time, it prevents the sweet taste left on the palate. Malic acid is also preferred because it reduces the formation of deposits on beer and dairy products.

	MALTODEXTRIN Appearance: White Powder Chemical Name: Artificial gum; Starch gum; Tapioca; Vegetable gum Chemical Formula: C6H12O6 Packaging Type: 25 Kg Bags	Maltodextrin, obtained by partial hydrolysis of starch; are water-soluble, tasteless products, and are defined by the FDA as products with DE values lower than 20. Also on the GRAS list, maltodextrin is an excellent mass builder for standard and low-fat products. Maltodextrin is an intermediate product between starch and glucose obtained during controlled starch hydrolysis involving enzymes such as bacterial alpha amylase, and undergoes additional conversion processes to have the desired DE between 4-30.	In baby dairy products (stabilizer, structure-forming agent and flavor carrier) In coffee and coffee whiteners, chocolate drinks, bread and meat products (humidity-retaining agent) In confectionery (binding agent and plasticizer) It is applied in the form of coating of confectionery or hazelnut-like products.
	MONO PROPYLENE GLYCOL Appearance: Clear, Colorless and Hygroscopic Liquid Chemical Name: 1,2,-propanediol Chemical Formula: C3H8O2 Packaging Type: 215 Kg. Drums IBCs Tankers	Propylene glycol, also called propane-1,2-diol, is a synthetic organic compound with the chemical formula C3H8O2. It is a viscous colorless liquid that is odorless but has a slightly sweet taste. It is chemically classified as a diol and is miscible with a wide range of solvents, including water, acetone, and chloroform. It is produced on a large scale and is used primarily in the production of polymers, but also sees use as a process fluid in food processing and low-temperature heat exchange applications. In the European Union, it has the E-number E1520 for food applications.	It is widely used in formulations in bakery products. It is used in the aroma and essence industry, medicine and cosmetics. Its technical quality form is an important substance for polyurethane plastics and polyester resins. It is also used in the tobacco industry and in the lubrication of freezing machines in the food industry. Mouthwash (gargle), toothpastes, ointments, skin creams, shampoos and perfumes (propylene glycol-containing solutions usually remain clear even when diluted with water) As a preservative in cosmetic products in the formation of emulsions, As a solvent for fragrances (essences), As an extractor to obtain active essences from natural extracts, It has a softening effect on the skin in cosmetics and detergents, and is used to reduce irritation on the skin from surface actives. It is used at a rate of 1-5% in gel, 0.5-5% in shampoo, 5-10% in creams and 5-10% in sun milk.
	MONO SODIUM GLUTAMATE Appearance: White Crystalline Structure Chemical Name: Sodium Glutamate, Monosodıum L-Glutamate Chemical Formula: C5H8NO4Na Packaging Type: 25 Kg. In Bags	Mono Sodium Glutamate; Mono sodium glutamate, the most preferred and used flavor enhancer in the world, is the sodium salt of L-glutamic acid. Glutamate, which is found in meat, chicken, cheese, some vegetables and protein-rich foods, is naturally produced in the human body and plays important roles in various organs such as the brain and muscles. As a result of the research, it has been determined that only the L-form of this amino acid has a flavor enhancer status, while the D-form does not have such a status.	The effectiveness of glutamate, which is naturally found in protein-rich foods, is lost through harvesting, processing, and marketing processes in the processing of foods into products, and it has been stated that cooking and freezing are not effective in preventing this loss of flavor. Mono sodium glutamate, which is soluble in water and alcohol and almost odorless, is obtained as a result of bacterial fermentation in which starch or molasses are carbon sources and ammonium salts are nitrogen sources. In this fermentation, natural substances such as tapoica flour and sugar cane are used. Mono sodium glutamate, which is not a flavor-giving substance itself but only enhances the flavor found, is a well-known additive that has been used in the industry for a long time.
	POTASSIUM SORBATE Appearance: White Powder Chemical Name: Potassium (2E,4E)-Hexa-2,4-Dienoate Chemical Formula: C6H7KO2 Packaging Type: 25 kg. bags,	Potassium sorbate dissolves in water. Its boiling point is 270 degrees. Organic acids are generally not used in food products. However, potassium sorbate is known as the only organic acid allowed to be used in food. Due to some of its properties, it is more harmless than some preservatives in some places. It is listed among food additives as E 202. In the late 1930s, it was proven that sorbic acid and its salts prevent the growth of microorganisms. For this reason, the use of potassium sorbate in the food industry has increased. It is found in the fruit of a plant called rowan tree in nature. It has no distinct taste or smell.	They are used as preservatives for a wide range of food products, such as food products and their packaging materials. Because they have a broad effectiveness in preventing molds, yeasts and most bacteria. They are also used as fungistatic agents in foods. Low pH values require low amounts of sorbic acid. They are also used in cosmetics, pharmaceuticals, tobacco and sweetening products. They are used to prevent secondary fermentation of excess sugar in wine. They are used to improve the gloss in coatings and as an intermediate in the production of plasticizers and lubricants. They are applied by pulverizing on the outer surface after sausage fillings, applied as a 15% solution. They are also used in the rubber industry to improve grinding characteristics.
	CITRIC ACID Chemical Name: 3-Hydroxypentanedioic Acid, 3-Carboxylic Acid, Hydrogen Citrate Chemical Formula: C6H8O7 Packaging Type: 25 Kg. Bags	Citric acid is frequently used in many areas of modern industry. The chemical formula of the crystalline and colorless compound, which is a very important compound in terms of meeting many needs of the ever-increasing world population, is expressed as "C6H8O7". Citric acid, which is present in the structure of almost all plants, plays a role in many cellular activities in nature. If we talk about the areas of use of citric acid; It is in active areas such as the food sector, agriculture sector, metal production and processing, pharmaceutical sector and beverage sector.	Citric acid, which is widely used in industrial applications and different food areas, is used more in citrate carbonated and non-carbonated beverages. Citric acid is used alone or with citrate salts in low-calorie beverages, fruit juice and thirst-quenching beverages and is used as a flavoring. Apart from this, Citric Acid is added to sugars in industrial production to give sourness. It is also used in sugar varieties used in pastry shops and companies selling confectionery products to increase maximum gel strength by using pectin gel. It is used in food to increase the durability of the product. It controls pH. It is used in non-alcoholic beverages for flavoring purposes. It is used in confectionery and drug production. It prevents crystallization of sugar in confectionery production. It is used as an additive in bathroom and kitchen cleaners.
	SODIUM ACID PYRO PHOSPHATE Appearance: White powder Chemical Name: Disodium Dihydrogen Diphosphate Chemical Formula: Na2H2P2O7 Packaging Type: Available in 25 kg bags.	Sodium acid pyrophosphate is a chemical derivative of phosphorus, an important element for life in all living things. It is one of the most common elements found in nature and is naturally formed in foods, water, and our bodies. In our bodies, phosphorus is involved in the structure of genes, teeth, bones, and even muscles. Another important phosphorus derivative that we all use in our daily lives is phosphoric acid. Orthophosphate salts are formed from phosphoric acid, which is a tribasic acid, by exchanging one, two, or all three hydrogen ions with other positive ions.	It generally serves in bakery products, canning seafood and preventing potatoes from darkening. Sodium pyrophosphate, which is also used in soy-based products similar to meat products, serves as a tartar control agent in toothpaste, serves to remove elements such as magnesium and calcium from oral secretions, and prevents the accumulation of these elements on teeth. Sodium pyrophosphate, which is also used in household detergents for the same purposes, prevents the accumulation of similar elements on clothes, but due to its high phosphate content, it opens the way for pollution in water and opens the door to the development of algae in contaminated waters.

	SODIUM BENZOATE Appearance: White Powder Chemical Name: E211, Benzoate Of Soda Chemical Formula: NaC6H5CO2 Packaging Type: 25 Kg. Bags	Sodium benzoate, which is found in many products, is a type of salt derivative preferred as a preservative. This substance, which is also used to add flavor to some products, should not be used excessively in food products. It has been deemed appropriate to use it at a maximum of 0.1%. Excessive use of sodium benzoate in foods can cause serious health problems in people. This substance, taken in excess of the given amount, can lead to problems such as obesity in people over time and can cause serious negativities in the following days.	Sodium Benzoate is used as a preservative in the food sector and in some industrial product production. It is widely used in the food industry, especially in carbonated drinks and similar beverages, pickles, ketchup and similar sauces, marmalade and jams, margarine, olive production, processed fish products and confectionery. Sodium Benzoate is a food additive that makes the produced food products resistant to mold and fungi. It also has the ability to protect food colors. As with all food preservatives, excessive use can affect the taste of the food product. As with food preservatives, Sodium Benzoate is generally recommended to be used at a rate of 0.1% to 0.2%.
	SODIUM BI CARBONATE Appearance: White powder crystal form. Chemical Name: Sodium hydrogen carbonate; bicarbonate of soda Chemical Formula: NaHCO3 Packaging Type: 25 Kg, 50 Kg, 1000 Kg bags	Sodium bicarbonate is a chemical compound with the chemical formula NaHCO3. It is one of the sodium salts. It has an anti-acid property. It is also used as baking powder. It is soluble in water. It is a white solid crystalline powder. It has a slightly alkaline taste reminiscent of sodium carbonate. Baking powder used to leaven dough is usually a combination of sodium bicarbonate (NaHCO3), dry acid (H+) and corn starch. Sodium bicarbonate is commonly known as baking soda. In the following text, the word baking soda will be used instead of sodium bicarbonate.	Sodium bicarbonate is commonly known as baking powder among the public, so it is widely used in this way. However, it is also a good solution for easily cleaning burnt trays and pots. It is also used to clean residues in teapots, thermoses and vases. Its application is also extremely simple. Hot water is filled into the container to be applied and sodium bicarbonate is poured into it. Stains are easily cleaned with this mixture. When the soda form of sodium bicarbonate reacts with water, it gains basic properties and acts as a detergent. Sodium bicarbonate can also be used to boil dried legumes better. When a small amount of sodium bicarbonate is added to the boiling water, the legumes soften more quickly. It can also be a remedy for those with bad breath. This substance, which prevents unwanted odors, can also be used to prevent sink odors, eliminate shoe odors and eliminate refrigerator odors.
	SODIUM META BI SULPHITE Appearance: White powder Chemical Name: Sodium pyrosulfite, Sodium disulfite Chemical Formula: Na2S2O5, Na-O-(S=O)-O-(S=O)-O-Na Packaging Type: 25 kg and 1000 kg bags	Sodium metabisulfite is an inorganic salt substance. It is also known as disodium or sodium pyrosulfite. Under normal conditions, sodium metabisulfite, which is in solid form, has a general appearance of yellowish powder or white. Sodium metabisulfite, which can melt at 150 degrees Celsius, has been used for food preservation for many years. Sodium metabisulfite does not cause any harm to the human body when consumed with food. For this reason, its use as an additive in foods has been permitted in many countries, especially in the USA.	In the textile industry, as an anti-chlorine in the bleaching of fibers and as a fixative in dyeing. As an antiseptic in the production of cellulose esters As a main ingredient in the production of various organic substances such as aromatic alcohols, aldehydes and sodium hydrosulphite As an antiseptic in the fermentation process As a depilatory in the leather industry As a disinfectant in the cosmetics and canning industries In industries such as paper, sugar, rubber, glue, galvanoplasty and in various application areas Sodium metabisulfite can also be used to acidify the water in the film baths of photographs and as an anti-melonosis in seafood. When sodium metabisulfite comes into direct contact with the eyes or is inadvertently swallowed, it can cause fatal results. It produces sulfur dioxide when in contact with air.
	SODIUM NITRATE Appearance: White powder Chemical Name: Sodium Nitrate Chemical Formula: NaNO3 Packaging Type: 25 Kg Bags	Sodium Nitrate, Also known as saltpeter, the molecular formula of this chemical is NaNo3. It is a white powder-like colorless crystal. This substance, which can be dissolved at high temperatures, is a sweet chemical. Sodium nitrate, which has an oxidizing and irritating structure, is soluble in alcohol, ammonia and pyridine. It does not have a flammable structure. This chemical compound, which is a member of the salt family, is found in abundance in Chile compared to other countries in the world. Accordingly, Chile is the place where it is produced the most. Sodium nitrate is more soluble in water than potassium nitrate and absorbs moisture from the air.	It is used especially in meat and meat products to provide color and durability. It is used as a fertilizer in the agricultural sector. It is used in the content of smoke bombs. It is used as an auxiliary material in the ceramic sector. It is used in the production of explosives (fireworks, gunpowder and similar). It is used in heat transfer processes in industry. It is used as a solid rocket propellant fuel. It is used as a cement additive in the construction sector. It is used as an auxiliary material in blueing baths for steel and in the metal sector. It is used to help the production of other chemicals in petrochemical and metal processing. It is used in glass production to increase the quality and brightness of glass, to provide cleaning and color order.
	SODIUM NITRITE Appearance: White or Yellowish Solid Chemical Formula: NaNO2 Packaging Type: 25 Kg Bags	Sodium nitrite is a component of heat transfer salts used in many branches of industry, such as the chemical, petrochemical and metalworking industries. It is readily soluble in water, giving rise to weakly alkaline solutions. Preparation of solutions is accompanied by a decrease in temperature. Sodium nitrite is soluble in aqueous ammonia and in various organic solvents (such as ethanediol, propanediol and methanol). Sodium nitrite can act as an oxidizing and reducing agent.	It is used in tank rinses used for the production of azo dyes, the production of diazo compounds, the production of nitroso and isonitroso compounds, the stabilization of nitric acid gases, the transportation and storage of butadiene. Accelerator during phosphating; in the preparation of baths for hot-worked metals; steel descaling and cast iron; as an additive to alkaline pickling baths of aluminum and aluminum alloys; in neutral cleaning and deactivating baths. In water recovery systems, cooling water and cooling fluids (antifreezes); in cracked oils, hydraulic fluids, lubricants and extinguishers; in chemical processes; in the production of solid and liquid anti-corrosion agents; in the production of emulsion paints; as an antioxidant for special soaps; as an additive for glass raw material glazing; in water circulation systems; as an additive in special concrete; as an anti-corrosion agent for steel and iron; in the production of products used to protect oil fuel tanks from corrosion. It is used as a preservative in foods. It prevents bacterial growth and discoloration, in general
	SODIUM SULPHITE Chemical Name: Sodium sulfite, Chemical Appearance:Legal Formula: Na2SO3 Packaging Type: 25 kg bags Properties: E221 is the sodium salt of sulfuric acid.	Properties: It is easily soluble in water. Its aqueous solutions are alkaline and when left in the air, sodium sulfate is rapidly formed. Sodium sulfite is a reducing, bleaching and sulfiding agent and acts as a preservative. If treated with strong acids, sulfur dioxide is released. Elemental sulfur dissolves in aqueous solutions of sodium sulfite with the formation of sodium thiosulfate. Sodium sulfite (Na2SO3), a soluble sodium salt of sulfurous acid, exhibits blinding, desulfurizing and dechlorinating properties, which are widely applied in various fields.	In the food sector: As a preservative with the code E 221, In the photo/printing sector: In preventing oxidation, In the textile sector: In removing active chloride, In the leather sector: In sulphiding tanning extracts, In the explosives sector: In the production of Tri Nitro Toluene (TNT), In the rubber sector: In stabilizing latex, In the chemical sector: In the production of sodium thiosulfate, in sulfonation and sulfomethylation as a reducing agent, In the fiber sector: In the coagulant baths for dissolving raw materials, in removing sulfur from yarn as a bleaching agent, In water treatment: In preventing corrosion in steam boilers, in the electro-coating sector, in purifying boiled water, In the paper and pulp sector: In the kraft process, which is widely used in the chemical lignin removal of wood and in the fiber separation process, the main active ingredients are Sodium Hydroxide and Sodium Sulphite

	SORBIC ACID Appearance: White, odorless crystalline powder Chemical Name: Sorbic Acid Chemical Formula: C6H8O2 Packaging Type: 25 Kg. bags	Sorbic acid is an additive used as a versatile and safe food preservative that is highly effective against bacteria, molds and yeasts. It is on the food additives list with the code E200. Since it has antimicrobial properties, it is used very widely as a food preservative. The permitted amount of sorbic acid in foods varies between approximately 0.5 and 0.025%. It is used very effectively against a large number of microorganisms.	Sorbic acid can be used during the production of foods, or it can be sprayed on foods after production. It is added to foods in dissolved or dry form, depending on where it is used. However, it is appropriate to add it to foods that will be heat treated for a long time after heat treatment. It can also be used in personal care products, pharmacy, cosmetics and some industrial products. The determination of the sorbic acid ratio to be added to foods is made depending on the humidity, temperature, pH value and packaging type of the environment. If these ratios are correct, there will be no change in the taste and smell of the food. Although it has no side effects, allergic reactions can sometimes be seen.
	SORBITOL Appearance: Transparent Colorless Chemical Name: D-Glucitol Chemical Formula: C6H14O6 Packaging Type: 250 Kg. in barrels	It is a natural carbohydrate alcohol found in many granulated and seedless fruits such as apples, prunes, cherries and grapes. It is commercially produced from glucose (dextrose). It is a polyol (sugar alcohol) obtained by catalytic hydrogenation of dextrose (glucose).	It is used in sweetening agents, food additives, toothpaste, tobacco, toiletries and cosmetics. It is also used for Vitamin C fermentation. It is a product very close to sugar. It has half the sweetness of sugar. When used in chewing gum, it can prevent tooth decay since bacteria in the mouth cannot metabolize sorbitol. Some diabetics prefer to consume foods sweetened with sorbitol. This is because sorbitol is slowly absorbed into the body and prevents rapid increases in blood sugar. It is a natural sweetener and thickener used in products such as dietetic beverages and foods, bakery products, candies, grated coconut, and chewing gum. Its ability to retain moisture in products is also very important. It has various uses as a diuretic in the pharmaceutical sector. It is used in the production of polyethers and surfactants for polyurethanes in the industry.
	TARTARIC ACID Appearance: Crystal Colorless Organic Acid Chemical Name: 2,3-dihydroxybutanedioic acid Chemical Formula: C4H6O6 Packaging Type: 25 Kg. bags	Tartaric acid, this acid with a crystal structure is generally seen in plants and fruits. The chemical formula of tartaric acid, an organic acid, is C4H6O6 and its density is 1.788g/cm. Tartaric acid is used in different branches of industry, especially in industry. This acid is generally preferred for the fermentation of wine and is formed as a by-product of potassium during fermentation.	It is used to give a sour taste to foods. Tartaric acid, which is E334, is a good antioxidant. The most common use of tartaric acid is in the production of soda. Tartaric acid, which is used to give flavor to soda, is an indispensable component of soda. It is preferred for dyeing wool. It can be used for polishing, polishing and cleaning metals. It is used to release carbon dioxide in bakery products. Tartaric acid, which is indispensable for gelatin desserts, is generally preferred as a thickener in products such as meringue, Turkish delight and whipped cream. Tartaric acid obtained from grapes is generally preferred in pastry making. Tartaric acid can be preferred instead of baking powder for rising cakes. Tartaric acid, which is frequently found in fruits and has a tart and strong taste, is preferred in wine making and for fermenting wine. It is used in the production of marmalade and jams.
	TITANIUM DI OXIDE Appearance: White Powder Chemical Name: Titanium Dioxide Chemical Formula: TiO2 Packaging Type: 25 Kg. bags	Titanium dioxide (TiO2) is a food colorant known by the food additive code E171. Titanium dioxide used as a colorant is also known as titanium white. Raw titanium dioxide is obtained by purifying titanium tetrachloride. This process is carried out in two types: sulfate and chlorine processes. Commercial titanium dioxide is not pure, it is a synthetic pigment. Titanium dioxide is the largest expense in the purchasing budgets of paint manufacturers. Its use is mainly in building/construction (50% of purchasing) and industrial (30% of purchasing) paints. It is used less in automotive and furniture paints.	In addition to its use as a food colorant, it is also used in the production of paints and suntan lotions. It is widely used because it effectively disperses visible light and gives whiteness, brightness and opacity to paints and coatings. Titanium dioxide is used in many white products, especially candy, gum, baking powder and white chickpeas in the food sector. The most important function of titanium dioxide is to provide brightness, whiteness and opacity in both paints and coatings, as well as plastics, paper, ink, fiber, medicine (pills and tablets), food and cosmetic products, provided that it is a pigment. With this feature, titanium dioxide is used as a white color for surface coating, to separate layers in products and as a whitening agent in toothpaste. Titanium dioxide is a mineral that is also used in cosmetics as a thickener, whitener, lubricant and sunscreen.
	TRI SODIUM CITRATE Appearance: White crystalline powder Chemical Name: Trisodium 2-Hydroxypropane-1,2,3-Tricarboxylate Chemical Formula: Na3C6H5O7 Packaging Type: 25 Kg. Bags.	Trisodium citrate has the chemical formula Na3C6H5O7. Sodium citrate is sometimes simply called sodium citrate, although it can refer to any of the three sodium salts of citric acid. It has a saline, slightly tart flavor. It is mild, and can be used with citric acid to make biocompatible buffers.	Sodium citrate is commonly used as a food additive, either as a flavoring or preservative. Its E number is E331. Sodium citrate is used as a flavoring agent in certain varieties of club soda. Sodium citrate is common as an ingredient in Bratwurst and is also commercially available in beverages and drink mixes, where it contributes a tart flavor. It is found in gelatin mixes, ice cream, jams, desserts, powdered milk, processed cheeses, sodas, and wine. Sodium citrate can be used as an emulsifier in cheese making. It helps the cheese melt without becoming greasy. A conjugate base of a weak acid, citrate can act as a buffering agent or acidity regulator by resisting changes in pH. Sodium citrate is used to control the acidity of certain substances, such as gelatin desserts. It is found in mini milk jugs used in coffee makers.