



Carob

Cocoa is out, Carob is in

Just imagine a natural product as a great alternative to chocolate which is low in fat and sugar while being rich in vitamins, minerals and fibre at the same time. This is Carob, one of the oldest plants in the Eastern Mediterranean – available in powder, pulp, syrup and kibbles.

It doesn't contain stimulating caffeine or theobromine either, which also explains its currently high demand in the food industry.

Application

Confectionery, dairy, baking, tea and coffee blends, colourant and flavouring agent.



Monk Fruit (Luo Han Guo)

A natural sweetener and flavouring agent without any aftertaste

Well known as a health remedy in China for dozens of years, the monk fruit is on the rise as the new shooting star of natural sweeteners in the food industry. The fruit concentrate of Luo Han Guo is 300 times sweeter than sugar.

Monk fruit is approved as a sweetener and flavouring agent in the US. It is already used as a flavouring agent in Europe, and approval as a sweetener is expected in 2019. Prepare for the market entry!

Application

Dairy, table-top, confectionery, beverages and sports nutrition – blends well with other natural sweeteners like stevia extract or erythritol.



Natural Vitamin E

Fully bioavailable and high in antioxidants

Adults are usually recommended to consume up to 15 mg of Vitamin E per day. For those who prefer natural products instead of synthetic ones, Natural Vitamin E is the solution!

It's a natural and GMO-free product from soybean, sunflower or rapeseed with a mixture of tocopherols and esters. Natural Vitamin E is an effective antioxidant, which is more stable, 100 per cent bioavailable and occurs in oil and powder form.

Application

Dietary supplements, cosmetics, functional foods and animal feed.



Spirulina Blue

The only blue natural colouring agent

Most colours are of artificial origin. Follow the trend of natural colourings. The natural blue colourant Spirulina Blue from algae is a great alternative to artificial colours: the product is heat stable for one hour at 80 °C across a pH range of 3-7.

Spirulina blue acid stable is approved as a colouring agent in Europe and the US and is available in powder and liquid form.

Application

Confectionery, yoghurt, ice cream, frozen dessert, instant drinks and instant powders.

