

GLOBAL INGREDIENT
PARTNERS

PRODUCT CATALOG



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STARCHES



Corn Starch

A neutral-tasting thickener that improves texture, viscosity, and stability in food applications. Widely used for binding and moisture control. Suitable for bakery, sauces, and processed foods.

Wheat Starch

Provides smooth texture and structure with good water absorption. Commonly used in bakery, confectionery, and coatings. Helps improve softness and shelf life.

Potato Starch

Offers high viscosity and excellent clarity with neutral flavor. Ideal for soups, sauces, and snack coatings. Performs well at lower temperatures.

Tapioca Starch

Delivers glossy appearance and clean taste with good freeze-thaw stability. Common in bakery, snacks, and ready-to-eat foods. Enhances chewiness and texture.

FLOURS



Wheat Flour

A staple ingredient providing structure, texture, and volume. Suitable for breads, bakery items, and snacks. Available in different grades as per application.

Rice Flour

A gluten-free flour with mild flavor and smooth texture. Commonly used in snacks and traditional foods. Improves crispness and lightness.

POWDERS



Cocoa Powder

Provides rich chocolate flavor and color. Used in bakery, beverages, and confectionery. Available for both flavoring and decorative applications.

Cheese Powder

Adds consistent cheese flavor and aroma. Easy to blend and dose in dry mixes. Ideal for snacks, seasonings, and ready-to-eat foods.

Garlic Powder

Concentrated garlic flavor with long shelf life. Ensures uniform taste without fresh garlic handling. Used in seasonings and savory applications.

FUNCTIONAL INGREDIENTS



Bread Improver

Enhances dough handling, volume, and softness. Improves product consistency and shelf life. Widely used in commercial baking.

Yeast & Yeast Flakes

Supports fermentation and flavor development. Yeast flakes also add nutritional value. Used in bakery and savory products.

Glucose

Acts as a sweetener and energy source. Improves texture and prevents crystallization. Used in bakery and confectionery.

Glycerine

A humectant that retains moisture and softness. Extends shelf life of baked goods. Common in bakery and confectionery.

Pea Protein

Plant-based protein with good emulsifying properties. Suitable for vegan and clean-label products. Used in nutrition and functional foods.

DAIRY & BEVERAGE INGREDIENTS



Skimmed Milk Powder

Provides dairy flavor and nutritional value. Easy to store and blend. Used in bakery, beverages, and dairy products.

Sweet Whey Powder

Adds mild sweetness and dairy solids. Enhances flavor and texture. Common in bakery and confectionery applications.

Sweetened Condensed Milk

Concentrated milk with added sugar for richness. Offers smooth texture and sweetness. Used in desserts and confectionery.

Whey Protein Concentrate

High-quality dairy protein for nutrition and functionality. Improves texture and mouthfeel. Used in nutrition and beverage products.