

Ingredient Range



GELATINE

GELATINE

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
Gelatine	Animal	<ul style="list-style-type: none"> > Thickening, binding, emulsifying and stabilising > Water binding (binds up to 10 times its weight in water) > Film forming in the manufacturing of capsules > Thermo-reversible and stabilises foams (mousses and whipped confectionery) > Assists the conservation and protein content of meat emulsions > Assists with texture, smoothness and fat replacement (Dairy/fermented applications) > Assists clarification and reduces turbidity in beverages (wine, beer, apple juice) > Prevents the recrystallisation of sucrose in marshmallows and aerated chews 	<ul style="list-style-type: none"> > Desserts (Aerated, mousses) > Flavoured water jellies > Yoghurts > Ice creams & Sorbets > Confectionery (wine gums, marshmallows, toffees) > Gravies and sauces > Cooked and canned meats 	<ul style="list-style-type: none"> > Confectionery > Desserts > Dairy > Beverages > Personal and Beauty care > Meat, Poultry and Seafood > Pharmaceutical (hard & soft capsules) > Technical applications > Pet Food > Frozen Foods > Convenience Foods



Product Range	Product Code	Notes:
Bovine	BOV200020	Bloom Range 110-310 Mesh Profiles 30-8 Halal On request
Porcine	POR200020	Bloom Range 120-310 Mesh Profiles 30-8
Fish	FIS160014	Bloom Range 60-160 Mesh Profiles 14 Halal On request
Chicken	CHI275008	Bloom Range 240-310 Mesh Profiles 20-8

KEY BENEFITS

- ✓ Unique performance
- ✓ Clean label
- ✓ Consumer friendly

COLLAGEN

HYDROLYSED COLLAGEN

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
Hydrolysed Collagen	Animal	<ul style="list-style-type: none"> > Binding, emulsifying and stabilising > High water-holding capacity > Compatible with all process steps: fermentation, acidification, thermal UHT treatment, pasteurisation > Solubility in cold water > Stable in a wide range of pH (3 to 7) > Low viscosity > Heat stable > Assists in sugar reduction 	<ul style="list-style-type: none"> > Nutritional protein bars > Convenience foods (soups) > Anti-aging nutraceutical supplements > Beverages (juices, dairy and water) > "High in protein", "Protein enriched" or "source of protein" labelled products. 	<ul style="list-style-type: none"> > Drinks > Confectionery > Dairy > Nutritional/sports bars > Nutraceuticals > Cosmetics



Product Range	Product Code	Notes:
Bovine	BOVHDO060	Low viscosity, high protein content. Halal on request.
Porcine	PORHYD060	Heat stable, clear solution in water.

KEY BENEFITS

- ✓ Process tolerant
- ✓ All natural
- ✓ Consumer friendly

HYDROCOLLOIDS

PECTIN

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
Pectin Apple and Citrus High methyl ester (HM) Low methyl ester (LM)	Plant – Vegan/ Vegetarian	> Supports sugar reduction > Prevents syneresis/weeping > Acid stable even at high temperatures > Viscosifier for soft drinks > Stabiliser for acid milk drinks > Helps stabilise proteins > Stabiliser and pH balancing (Beauty care)	> Traditional jams > Fruit preparations for yoghurts > Fruit preparations for dessert creams > Fruit applications/Bakery fillings > Yoghurt drinks > Sorbets and ice cream > Flavoured milks > Dressing & emulsified sauces, marinades, savoury sauces	> Confectionery > Desserts > Dairy > Fruits and Vegetables > Beverages > Personal and Beauty care > Convenience foods



Product Range	Product Code	Notes:
HIP 1C	PEC001	For fruit preserves with high solids – fast set.
HIP2C	PEC002	For fruit preserves with high sugar fruits – slow set.
HIP43	PEC003	For fruit preserves and desserts.
HIP5	PEC004	Suitable for low sugar preserves.
HIP56	PEC005	Suitable for drink applications.
HIP6	PEC006	For sugar-reduced jams, glazes, fruit preparation for yoghurt.
HIP47	PEC007	For reversible, dilutable glazes.
Apple Pectin	PEC008	Stabiliser in fruit juices and milk drinks.
HIP41	PEC009	Confectionery with or without pulp and with high solids.
HIP10	PEC010	To stabilise proteins in acidified milk applications.
D075X	PEC011	Fruit preparation, heat resistant preserves and sauces.
HIP63	PEC012	Citrus pectin.
HIP72	PEC015	Fruit preparation, heat resistant preserves, sweet or savoury sauces.

KEY BENEFITS

- ✓ Process tolerant
- ✓ All natural
- ✓ Consumer friendly

HYDROCOLLOIDS

XANTHAN GUM

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
Xanthan Gum	Fermentation Vegan/ Vegetarian	<ul style="list-style-type: none"> > Dissolves readily in hot and cold water > Prevents oil separation by stabilising the emulsion > Freeze/thaw stable > Provides stability in dressings, sauces, and beverages > Stable in high-salt systems > Compatible with other gums 	<ul style="list-style-type: none"> > Sauces and Dressings (emulsified sauces, tomato-based sauces, sauces with particles in suspension, dry mix sauces) > Ice Creams and Dairy Products > Powder products > Fruit preparations 	<ul style="list-style-type: none"> > Bakery Desserts > Dairy > Fruits and Vegetables > Beverages > Convenience Foods > Pet food and Animal feed > Industrial (oil drilling and paints)



Product Range	Product Code	Notes:
XG1	XAG001	80 mesh.
XG14	XAG003	40 mesh low dust.
XG3	XAG002	200 mesh.
RD14	XAG004	Agglomerated.
XG Clear	XAG005	Clear and clean.

KEY BENEFITS

- ✓ Process tolerant
- ✓ Versatile
- ✓ Consumer friendly

HYDROCOLLOIDS

AGAR

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
Agar Geledium Gracilaria	Plant Vegan/ Vegetarian	> Thickening, stabilising, forming gels and films > Useful when firm gels are desired > Reduces sugar crystallisation in icings > Suspends particulates > Blends with other hydrocolloids, proteins and carbohydrates.	> Fruit Preparations > Bakery (glazes, fondant) > Desserts (milk based - panna-cotta) > Confectionery (jelly, marshmallow) > Dressings (Low fat, ketchup, mayonnaise)	> Dressings > Confectionery > Dairy > Pharma > Meat & Poultry > Wet Pet food



Product Range	Product Code	Notes:
HIA2	AGA002	Alternative to gelatine.
HIA3	AGA003	Alternative to carrageenan.
HIA4	AGA004	Stabilises bakery fillings.

KEY BENEFITS

- ✓ Vegan Friendly
- ✓ Clean label
- ✓ Soluble

HYDROCOLLOIDS

LOCUST BEAN GUM

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
Locust Bean Gum	Plant – Vegan/ Vegetarian	<ul style="list-style-type: none"> > Thickening and syneresis control > Prevents ice crystals forming in ice cream > Prevents whey-off in dairy products > Characteristic texture attributes for cheese ripening > Allows moisture retention and improves shelf life (Bakery applications) 	<ul style="list-style-type: none"> > Marinades and Dressings > Soups > Sauces and Dressings > Fruit fillings for bakery > Fruit glazing for tarts & cakes > Cream cheese 	<ul style="list-style-type: none"> > Dairy > Frozen Desserts > Bakery > Convenience foods.



Product Range	Product Code	Notes:
HISTAB 0708	LBG004	Cold water soluble.
Clear LBG	LBG003	Use in combination with carrageenan to give clear gel and control syneresis.
HISTAB 0481	LBG002	Aqueous dairy or fruit media with various total solids.

KEY BENEFITS

- ✓ Plant-based
- ✓ All natural
- ✓ Process flexibility

HYDROCOLLOIDS

CARRAGEENAN

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
Carrageenan KAPPA IOTA LAMBDA	Plant – Vegan/ Vegetarian	<ul style="list-style-type: none"> > Maintains particle suspension > Stabilises emulsions > Prevents syneresis > Melts quickly to create creamy mouthfeel > Creates rich, spoon-able texture in reduced-fat applications 	<ul style="list-style-type: none"> > Desserts (flans, multi-layered desserts, mousses) > Injections (hams, poultry) > Canned Foods (in combination with locust bean gum for human and pet food) > Flavoured milk > Fat Reduction (hamburgers) 	<ul style="list-style-type: none"> > Meat & Fish > Pet Food > Dairy > Confectionery > Pharma > Home Care > Cosmetics

Product Range	Product Code	Notes:
HISTAB 0721	CAR006	Soluble in cold water or warm milk.
HISTAB 0554	CAR007	Thickening occurs as solution cools.
HISTAB 0568 HV	CAR002	High viscosity.
HISTAB 0568	CAR004	Iota.
HISTAB 0568 LV	CAR003	Low viscosity.
HISTAB 0571	CAR008	Good clarity.
HISTAB 0582	CAR001	Use in dairy, jellies and soft candies.
HISTAB 0610	CAR005	Forms soft gel.
HISTAB 0662	CAR009	Stabiliser and thickener.



KEY BENEFITS

- ✓ Process tolerant
- ✓ Vegetarian
- ✓ Consumer friendly

HYDROCOLLOIDS

GUAR GUM

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
Guar Gum	Plant – Vegan/ Vegetarian	<ul style="list-style-type: none"> > Thickens beverages, sauces and gravies > Provides mouthfeel to dairy products > Increases softness of the crumb and improves shelf life in cake and yeast-raised dough > Controls water and extends shelf life of baked goods > Binds water and controls ice crystal formation in ice cream 	<ul style="list-style-type: none"> > Desserts (flans, multi-layered desserts, mousses, jellies) > Sauces and Dressings > Processed Cheese > Whipped cream substitutes > Bread and pastries > Noodles > Cooked Meats > Ketchup and Pickles 	<ul style="list-style-type: none"> > Frozen Foods > Bakery > Dairy > Frozen Desserts > Meat > Industrial (oil drilling and mining) > Cosmetics > Pet Food



Product Range	Product Code	Notes:
GG1	GUA001	200mesh, 3500cps.
GG2	GUA002	100 mesh, 3500cps.
GG3	GUA003	200 mesh, 5000cps.
Cationic Guar Gum	CGG001	High pH >9.

KEY BENEFITS

- ✓ Clean label
- ✓ Natural
- ✓ Fat reduction

HYDROCOLLOIDS

STARCH

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
Starch Functional Native Modified	Plant – Vegan/ Vegetarian	<ul style="list-style-type: none"> > Freeze/thaw stable > Acid and alkaline resistance > Soluble with cold water > Excellent emulsion stabilising properties > Process tolerance to heat, acid and shear 	<ul style="list-style-type: none"> > Desserts (fruit filled pies and flans) > Mayonnaise and dressings > Baking stability when combined with sodium alginate > Soups and sauces > Fruit preparations 	<ul style="list-style-type: none"> > Frozen Foods > Bakery > Dairy > Confectionery > Pet Food > Convenience Foods



Product Range	Product Code	Notes:
Merigel 340	STA001	Cold swelling starch.
Merigel 341	STA002	Modified, traditional cold water swelling, maize food starch.
Merizet300	STA003	Maize starch, provides thickening, bulking and powder drying properties.
Resistamyl 347	STA005	Higher modified maize starch.
Starch 100	STA009	Native maize starch.
Starch Elite	STA006	Corn starch.
Starch Plus	STA007	Maize starch.
Starch Bliss	STA008	Tapioca starch.
Potato Starch	STA009	Neutral taste, high clarity.

KEY BENEFITS

- ✓ Label friendly
- ✓ Retains viscosity
- ✓ Neutral taste

HYDROCOLLOIDS

TEXTURE SOLUTIONS

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
Texture Solutions Achieve the right mouthfeel with our wide range of texture improvement solutions.	Plant – Vegan/ Vegetarian	> Short texture > Clean cut > Syneresis control > Freeze and thaw stable > Rich mouthfeel > Improves viscosity > Smooth and squeezable texture > High shear tolerant	> Plant based and vegan launches > Bakery – strengthens gluten network > Dressings, sauces, mayonnaise and ketchup > Beverages (juices, dairy and water) > Flavoured milk, cream cheeses and processed cheeses > Gummy bears, marshmallows and toffees	> Dairy > Meat and Fish > Beverages > Confectionery > Pharma > Home care > Cosmetics > Bakery



Product Range	Product Code	Notes:
Tara Gum	TRG001	Thickener and stabiliser in dairy products (ice cream, cheese, cream, yoghurt).
Gellan Gum	GLG001	Soluble fibre, thickener in baked goods, sauces, confectionery.
Acacia Gum	GAA001	Emulsifier and binder used in beverages, confectionery, bakery.
Citrus Fibre	CIF001	High dietary fibre content, high water-binding capacity, use in meat products.
Sodium Alginate	SOA002	Used as a stabiliser for ice cream, yoghurt, cream and cheese. Heat stable.

KEY BENEFITS

- ✓ Emulsion stabiliser
- ✓ Natural
- ✓ Clean Flavour

HYDROCOLLOID BLENDS

BLENDS

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
Blends A wide variety of options for functional systems, combining at least two ingredients that will deliver performance, distinct from that achievable from their use separately.	Plant – Vegan/ Vegetarian	> Perform a range of technological functions > Provide innovative products and solutions > Lower dosage and improved flavour release compared to some other hydrocolloids > Good stability (acidic conditions, high/low temperatures) > Delay ice crystal formation in frozen foods during storage	> Desserts (flans, multi-layered desserts, mousses, jellies) > Injections (hams, poultry) > Vegan jellies and confectionery > Flavoured milks > Ambient sauces > Reduced sugar > Meat free ranges	> Frozen Foods > Convenience Foods > Bakery > Dairy > Meat, poultry and seafood > Confectionery > Pharma > Beverages > Cosmetics > Sports Nutrition



Product Range	Product Code	Notes:
HISSET 0295	BLE001	Suitable for binding formulated meat.
HISSET 0488	BLE002	For coating pork meat products.
HISSET 0489	BLE003	For coating beef meat products.
HISSET 1234	BLE005	Meat products – highly water absorbent.
HISSET T101	BLE006	Suitable for vegetarian jellies.
HISTAB 0548	BLE008	Stabiliser for cream desserts.
HISTAB 0629	BLE009	Ideal for high fruit content jellies.
HISTAB 0675	BLE010	Texturiser for frozen ices and desserts.
HISTAB 0741	BLE011	Stabiliser for Instant whip desserts, dispersible in milk & cold water.
HISTAB 0748	BLE012	Vegetarian jelly - frozen fruit inclusion.
HISTAB 1912	BLE013	Cold soluble emulsion.
HS 0624	BLE015	Stabiliser system for desserts – disperses in cold water and milk.
HISTAB 0749	BLE021	High clarity pate glaze.

KEY BENEFITS

- ✓ Clean label
- ✓ Optimized texture
- ✓ Fat reduction

FUNCTIONAL INGREDIENTS

Functional

Products	Source	Function and benefits	Suitable in	Typical Applications
Functional Ingredients	Please ask	<ul style="list-style-type: none"> > Whatever challenges you have, our diverse portfolio of core and speciality ingredients can help you achieve your next success. 	<ul style="list-style-type: none"> > Dairy – desserts, whipped creams > Bakery – breads, muffins > Convenience food - dressings, sauces, mayonnaise and ketchup > Beverages - juices, dairy and water > Confectionery – gelled products, fruit paste, fillings > Restructured products – meat and seafood > Nutraceuticals – soft gels > Other – Personal care, household products, agricultural, industrial 	<ul style="list-style-type: none"> > Food and Beverages > Meat, Poultry & Seafood > Foodservice > Confectionery > Pharma > Home care > Cosmetics > Bakery > Bio-industrial > Animal Feed > Nutraceuticals



Products	Product Code	Notes:
Calcium Acetate	CAA001	Stabiliser, buffer and sequester in confectionery products. Thickening agent cake mixes, packet desserts. A calcium supplement in pet foods.
Castor Sugar	CAS001	Fine, free-flowing white crystalline sugar. Commonly used in baking to create close textured products. Disperses evenly in dry mixes.
Citric Acid	CIA001	Flavour enhancer, preservative, stabiliser in soft drinks and candies. Acidulant in cosmetic / food supplement creams, gels and liquids.
CMC	CMC001	Suspending agent, stabiliser, film former and thickener. Used in ice-cream, cosmetics, household detergents and industrial application (oil drilling)
Dextrose	DEX001	Used for freezing point depression in ice cream, browning in bread and biscuits, flavour enhancement in flavoured milk beverages.
Disodium Phosphate	DIS001	An acid regulator, anticaking agent and nutrient supplement in food. Used in cheese and bakery as an emulsifier.

KEY BENEFITS

- ✓ Versatile
- ✓ Effective
- ✓ Quality Assured

FUNCTIONAL INGREDIENTS

Functional

Products	Product Code	Notes:
Potassium Chloride	POC001	A flavour enhancer, flavouring agent, nutrient supplement, pH control agent, and stabiliser or thickener. Also used as salt replacer.
Soya Lecithin	LEC001	An emulsifier, wetting agent, for viscosity reduction, release agent and for crystallisation control. Used in food production and health supplements.
Vana Crema 35H	VAC001	Instant fat powder, Enrich taste and texture. Whitening effect means colour can be manipulated.
Vana Grasa 80b	VAG001	Multifunctional high-fat powders with fat percentages of up to 80%. Fat source in baked products, (frozen) desserts, milk replacer in desserts.
Vana Monte DP99	VAM001	Acid stable whipping agent, adds aeration to whipped cream desserts, mousses, ice cream and pastries.
Sorbic Acid	SRA001	Preservative used in food, bakery & cosmetics, protects against yeast and mould spoilage, most effective in products with pH between 4.0 and 7.0.



KEY BENEFITS

- ✓ Long-term stability
- ✓ Excellent solubility
- ✓ Quality Assured

NEW - VG MARSHMALLOW

VEGAN MALLOW

New mallow blend. Ideal for producing **gelatine-free** marshmallows – **perfect** for **vegans and vegetarians**.
Our **unique formula** provides **improved setting times and increased heat stability** when compared to gelatine.
Suitable for high-speed **extrusion** and **deposited** mallows.
Also great for **artisan** manufactures.

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
3-part system	Plant – Vegan/ Vegetarian	<ul style="list-style-type: none"> > Foam stabiliser > Gelling agent > Heat stable > Easily applicable > Clean label 	<ul style="list-style-type: none"> > Extruded mallows > Deposited mallows 	<ul style="list-style-type: none"> > Confectionery > Desserts > Bakery



KEY BENEFITS

- ✓ Vegan friendly
- ✓ Gelatine free
- ✓ Reduced setting time



NEW - VG Mousse Stabiliser

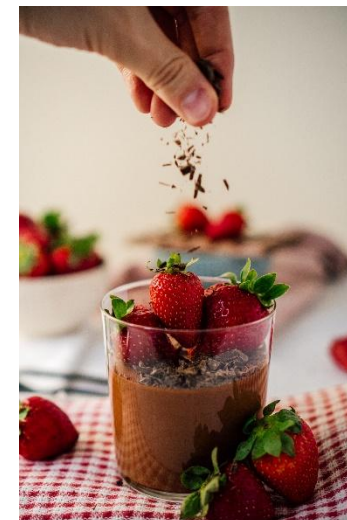
VEGAN MOUSSE

Our NEW Mousse stabiliser is perfect for Vegans & Vegetarians.

Offering a rich and light mousse that is great on its own or as a filling for cakes and patisserie.

Add your own flavours and create an exciting range of instant vegan mousses.

Hydrocolloid	Source	Function and benefits	Suitable in	Typical Applications
HISTAB 0791 – Vegan Mousse Stabiliser Blend	Plant – Vegan/ Vegetarian	<ul style="list-style-type: none"> > Stabiliser > Aids setting > Cold soluble > Cold setting > Easily applicable > Free-from suitable > Contains emulsifying ingredients 	<ul style="list-style-type: none"> > Sweet mousses > Savoury mousse canapes > Mousse cakes 	<ul style="list-style-type: none"> > Confectionery > Desserts > Bakery



Chocolate Mousse Recipe

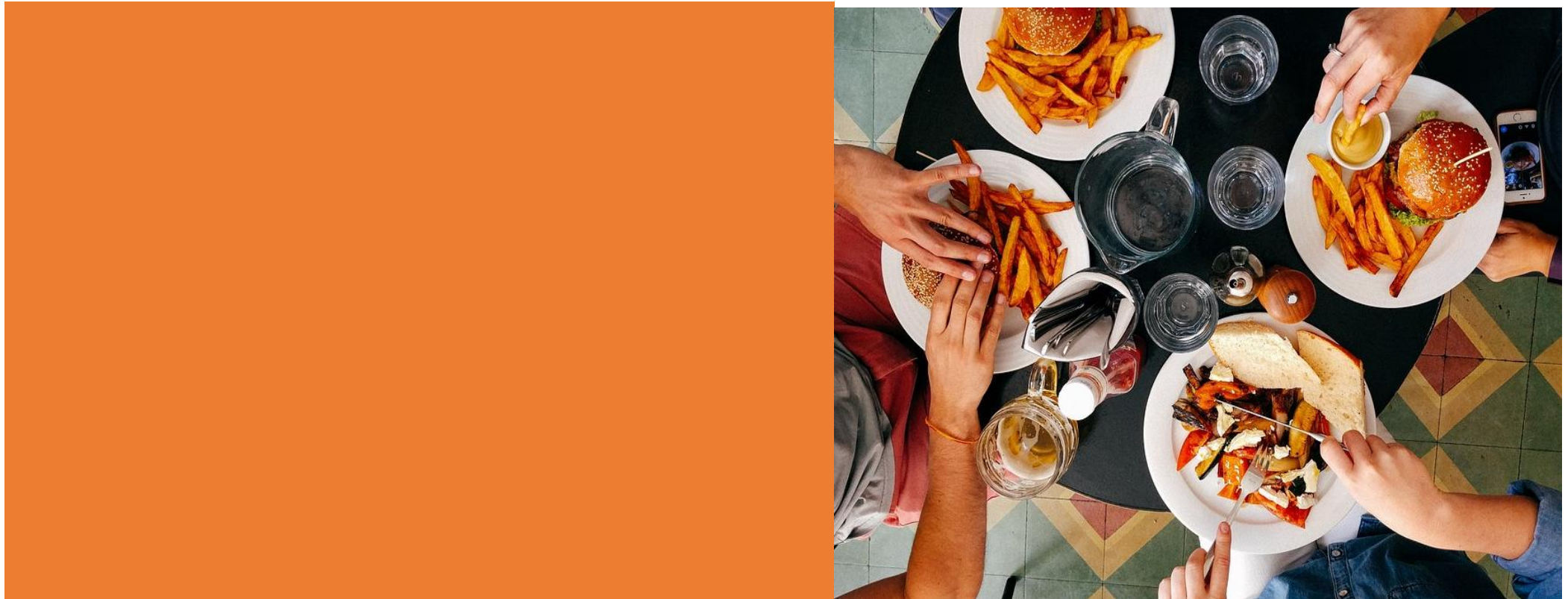
Coconut Milk Powder (13.66%), Sugar (14.63%), Mousse Blend (13.6%), Cocoa (3.41%), Dark Chocolate (6.83%), Water (47.80%)

Typical Process:

1: Blend together all dry ingredients. 2: Melt chocolate. 3: Slowly add cold water to dry ingredients. 4: Whisk slowly to fully hydrate dry ingredients. 5: Increase whisk speed to high for approx. 2 minutes. 6: Add melted chocolate. 7: Continue to whisk at high speed for approx. 1 minute until smooth. 8: Divide into ramekins. 9: Place in refrigerator to set.

KEY BENEFITS

- ✓ Vegan friendly
- ✓ Gelatine free
- ✓ Cold soluble



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