

	Product	Taste	Description
ACIDULANTS	Ascorbic Acid	Sour	Antioxidant that improves colour and palatability of many kinds of food. • Common in the manufacture of beverages, restoring nutritional value and contributing to the appearance and palatability. • Prevents browning of fruits during fruit juice production process.
	Citric Acid	Sour	Flavourer and preservative used to preserve the texture of foods. • Widely used in beverages to provide flavour, buffering properties and increase the effectiveness of preservatives. • Common in jams, jellies and preservatives providing the required acidic pH to help set the gel.
	Lactic Acid	Sour	Primarily used as a food preservative as well as a curing and flavouring agent. • It is an ingredient in processed foods and a decontaminant during meat processing. • Primarily found in sour milk products, it is also responsible for the sour flavour of sourdough breads. • In beer brewing, some styles of beer purposely contain lactic acid. This is mostly produced naturally by various strains of bacteria.
	Malic Acid	Sour	Due to its soft sour taste and long persistence, is widely used in various foods and beverages including wines, carbonated drinks, jams, sweets and chewing gum. Holding a special fragrance, it can effectively reproduce a fruit flavour across differing types of food and beverages.
	Phosphoric Acid	Tangy	Acidifies foods and beverages, providing a tangy/sour taste that compliments fizzy drinks and sweets. • Provides a sharp flavour to food whilst also serving as a preservative. • The salts of phosphoric acid are used in many dairy products to modify proteins and alter the pH to produce a higher quality meat.
	Sodium Lactate	Mild	Safe preservative with a high water holding capacity and buffering properties ideal for use in both food and personal care applications. • Primary use is to enhance flavour and extend shelf life in meat products. • Preservative and pH regulator in food production. • Additional characteristics include antioxidant, humectant, flavour enhancing and emulsification. • Regulates acidity and enhances flavour in beverage production.
	Tartaric Acid	Sour	Commonly known as cream of tartar it develops naturally in the wine making process • Acidulant and natural preservative commonly used in the production of jams and carbonated drinks. • Present as an emulsifier and preservative for carbonated drinks • Leavening agent for deserts.
	Tri-Sodium Citrate	Sour	Primarily used as a food additive but also holds uses as a flavouring agent in commercially ready to drink beverages and drinks mixes thanks to its tart flavour attributes. • Increases shelf life of foods whilst adding flavour. • Commonly used in cheese production as an emulsifier for the oils.
NUTRITION	Agave	Sweet	30-40% times sweeter than sugar and often used in recipes as a substitute for sugar or honey. • Vegan alternative to honey. • Dissolves quickly and can be used as a sweetener for cold beverages. • Used in some breakfast cereals as a binding agent.
	Biotics		A range of pro, pre and post biotics that can be added to food and beverage products to provide benefits for gut health.
	Fructose	Very Sweet	Widely used as a nutritive sweetener. • Benefits include a low glycemic index, high natural sweetness potency (2 times sweeter than glucose) and flavour enhancement.
	Glucose	Sweet	Simple sugar used in sports and nutrition beverages due to its high energy qualities. • In the food and beverage market it is primarily used as a sweetener. • Most carbohydrate containing foods contain glucose.
	Vitamins		A comprehensive range of Vitamins including: A, B (full range), C, D, E and K servicing all health, wellbeing, animal nutrition and food and beverage fermentation requirements.

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PRESERVATIVES	Potassium Sorbate	N/A	Preservative in several foods due to its anti-microbial properties. - Potassium Sorbate prevents growth of harmful yeast and moulds. - Commonly used in cheese, baked goods, syrups and jams. - Also used to preserve dehydrated foods like beef jerky and dried fruit as it has no aftertaste.
	Sodium Benzoate	Sweet	Commonly used as a preservative it enters the individual cells in the food and balances its pH level increasing the overall acidity of the food. - Commonly used in the soft drink industry due to the demand of high-fructose corn syrup in carbonated drinks, increasing acidity and flavour intensity. - Applied to the process of margarine production as a preservative. - Food additive with E number of E211.
	Sodium Bisulphite	N/A	Food additive with common uses that include leavening in cake mixes, meat and poultry processing and browning prevention of fresh produce. - It is a minor ingredient that preserves aroma and flavour in bottled lemon juice, dried apples, dehydrated potatoes and nearly all commercial wines. - Inhibits bacterial and fungal growth and prevents discolouration and deterioration caused by common chemical reactions.
	Sodium Metabisulphite	N/A	Preservative used extensively in commercial wine and beer production. - Ideal for preserving dried foods such as raisins and crisps as well as concentrated fruit juices. - Commonly used in home brewing and winemaking for sanitising equipment.
SWEETENERS	Acesulfame K	Sweet	Calorie free sugar substitute that is 200 times sweeter than sucrose, as sweet as aspartame, 2/3 as sweet as saccharin and 1/3 as sweet as sucralose. - Widely used as a sweetener in food production. - As a sweetener it has specific uses in confectionery, snacks and dairy products - In carbonated beverages it is also used to enhance sweetness.
	Aspartame	Bitter	Artificial, non-saccharide sweetener produced by soaking a mixture of aspartame and acesulphame potassium in an acidic solution and allowing it to crystallise. - Only a very small amount is required in products such as low calorie drinks and sugar free foods as it is 200 times sweeter than sucrose. - Holding multiple applications across the food, beverage and pharmaceutical industries.
	Sodium Saccharin	Bitter	Artificial sweetener with effectively no food energy and 300-400 times as sweet as table sugar. Widely used as a sweetener in food production specifically baked goods and confectionery to improve sweetness.
	Stevia	Very Sweet	200 times sweeter than regular sucrose. - Included in the production of various dairy based foods as well as breakfast cereals, cereal bars, confectionery and bakery goods. - Used in high volumes as a tabletop sweetener.
	Sucralose	Sweet	Non-nutritive sweetener used as a sugar substitute. 320-1,000 times sweeter than sucrose making it more cost effective in the production of lower value high volume foods. - Low glycemic index so diabetic consumers can enjoy sweet products without the use of insulin to regulate blood glucose levels.
	Taurine	Neutral	An amino acid supporting neurological development it helps regulate levels of water and minerals in the blood holding antioxidant properties. It is commonly found in fish and meat it is used as an ingredient in various energy drinks as enhances sports performance when combined with caffeine.
MISC	Colourants		A range of natural and synthetic colourants to enhance food and beverage products with vegan, halal and kosher options available.