

FOOD INGREDIENTS



CITRIC ACID (E 330):

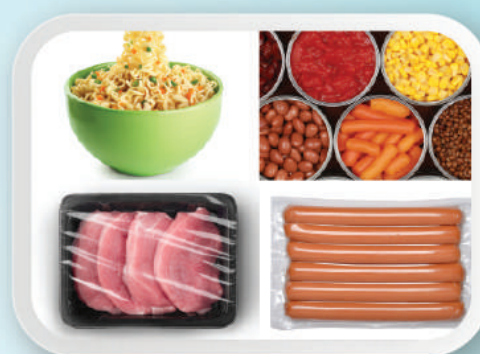
Citric Acid is a white crystalline powder, odorless and extremely acidic in nature. It is extensively used as a food ingredient (as a flavoring agent, preservative, and acidulant), and nutritional supplement.

Application : Soft drinks, Juices, Jams & Jellies, Ice cream, Wines, Candy, Baked goods, and Syrups.

MONOSODIUM GLUTAMATE(E 621):

MSG is used as a flavor enhancer and is a highly popular ingredient in Asian cuisine. It is commonly found in fast foods & commercially packaged products that may also include chips.

Application : Packaged fried potato chips, Instant Noodles & Soups, Most seasonings, Packaged meat products, Canned foods, Salted snacks, Dipping sauces.



85% PHOSPHORIC ACID (E 338):

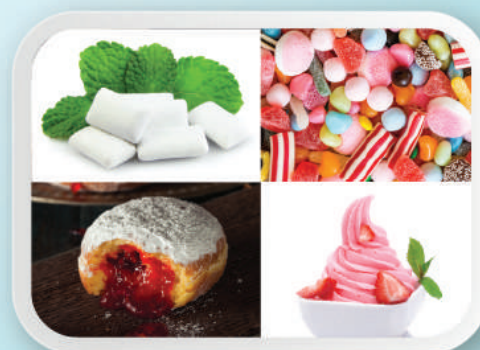
It is a non-volatile, colorless, odorless, It is commonly used in the food and beverage industry as an acidity regulator, a flavoring agent, emulsifying agent and as a sequestrant.

Application : Carbonated beverages, Degumming of Oils, Sugar processing, Processed Cheese.

MANNITOL (E 421):

Mannitol is a plant-based polyol (sugar alcohol). It is a non-nutritive sweetener & preferred ingredient in sugar-free confectionery and energy-reduced products, both for its tooth-friendliness (non-cariogenic), and low caloric value.

Application : Chewing gums, candies, frozen desserts, cookies, cakes, icings and fillings.



*IMAGES DISPLAYED ARE ONLY FOR REPRESENTATION PURPOSE

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