

Andina Ingredients Ltd. is a specialist, UK based company dedicated to supplying high quality, natural ingredients and texture solutions to a wide range of industry sectors.

For more information on all our ingredients or to speak to one of our team please contact us on: +44 (0)1732 453333 or [info@andina.co.uk](mailto:info@andina.co.uk).

### *Our customers benefit from:*

- Local technical expertise supported by industry leading partners
- Assistance in product development via test kitchen and pilot plants
- In-depth market and process knowledge
- Competitive pricing
- Flexible and reliable service providing peace of mind
- Expert advice on improving product efficiency and cost optimisation
- Tailor-made applications to provide competitive edge

We understand our customers need to produce end products with strong consumer appeal.

### *That's why we offer:*

- Natural Ingredients
- Clean Label
- Improved Texture & Flavour
- Enhanced Appearance
- Gelatin Alternatives:
  - Vegetarian/vegan, Kosher/halal
- Product Consistency & Prevention of Spoilage
- Speciality & Bespoke Ingredients
- Healthy Options:
  - Fat and sugar reduction
  - High Protein
  - High Fibre
  - Allergen Free

**Andina Ingredients** has extensive experience with key manufacturers in the **DAIRY** industry.

### *We help our clients by providing:*

- Product differentiation through customised taste and texture profiles
- Thickening, gelling, stabiliser systems
- Improved end product consistency, yield and texture
- Syneresis control
- Stabilisation of foams, emulsions and suspensions
- Prolonged shelf-life
- Natural protection from unwanted organisms
- Creaminess and mouthfeel
- Stability of heat treated acidified drinks
- Freeze – thaw stability

### *Typical applications of our products and services include:*

- Cheese
- Fermented dairy products
- Yogurts and soured creams
- Puddings and desserts
- Dairy and vegetable cream
- Ice cream & sorbets
- Spreads
- Milk Drinks

Please see overleaf for a list of products



## Product List

TEXTURANTS - Hydrocolloids, Gums & Stabilisers		
Acacia/Arabic Gum	Gelatine	Proteins
Agar	Gellan Gum	Psyllium
Alginate	Ghatti	Stabiliser blends
Carrageenan	Guar Gum	Emulsifier blends
Cellulose Gum (CMC)	Karaya Gum	Starch
Cellulosics	Konjac/Glucomannan	Tara Gum
Ester Gum	Locust Bean Gum	Tragacanth Gum
Fibres	Pectin	Xanthan Gum

Confectionery Ingredients
Coating, Polishing, Glazing & Sealing Agents
Releasing & Anti-sticking Agents
Souring Agents
Texturants for Chews, Gum and Jellies

Bakery Ingredients
Bakery premixes
Flour improvers
Enzymes

Liquorice Extract
Granules, Nuggets & Blocks
Paste
Powder & Dust Free Powder

Additional Key Ingredients
Agave Syrup
Aroma Chemicals & Essential oils
Flavours
Natural Colours
Prebiotics
Prebiotics
Shellac
Sweeteners
Waxes – Bees, Candelilla, Carnauba

Dairy Ingredients
Dairy Starter Cultures (Frozen & Freeze Dried)
Adjunct Cultures
Moulds, Yeasts & Surface Ripening Cultures
Protective Cultures
Probiotics
Rennet, Coagulants & Other Dairy Enzymes
Milk Proteins
Stabilisers, Thickeners & Gelling Agents

