

Prevent Your Sauces From Separating With Natural Fibres

Hydrosol GmbH & Co. KG, has developed a CLEAN LABEL Fruit & Vegetable Fibre System (Stabisol FFP 2) which is enzyme stable and provides viscosity, mouthfeel and water binding.

It is ideal for coleslaw mayonnaises, honey marinades and salsa-type dips with fresh onion.

Stabisol FFP 2 can also replace guar and xanthan gums in dips, dressings, mayonnaise and marinades making your products more label friendly.

Honey marinade: **Stabisol FFP 2** vs Clean Declaration Starch



Honey marinade with Stabisol FFP 2



Honey marinade with Clean Declaration Starch

After 1 week ... the honey marinade with clean declaration starch has lost viscosity and has separated due to enzyme activity whilst the one using Stabisol FFP 2 remains stable



Honey marinade with Stabisol FFP 2



Honey marinade with Clean Declaration Starch

Andina Ingredients is a specialist UK based company dedicated to supplying high quality natural ingredients and texture solutions to the food industry.

Our personal approach ensures a reliable and flexible service. Our technical expertise, supported by our world leading partner HYDROSOL, means we provide our clients with outstanding technical assistance.

Our product range for the Food Industry offers solutions to industrial producers in order to reduce costs, increase process efficiency, optimise output and improve end products.

For more information please contact us:

Andina Ingredients Ltd, Unit 11, St Julians, Sevenoaks, Kent, TN15 0RX

Tel: +44 (0)1732 453333 Email: info@andina.co.uk

andina.co.uk