

PRESS RELEASE

New all-in compounds for attractive product ideas

Frozen foods, ready to reheat: now also with mayonnaise and ketchup

Ahrensburg, April 2015 – Frozen foods are everywhere in the convenience category. Frozen ready meals, pizza and snacks are trending up, according to the German frozen food institute. This isn't just the case for grocery retail, but also for the out of home market, where snacks and baked goods are growth engines. With Hydrosol's new all-in compounds, manufacturers can now include mayonnaise, remoulade and ketchup in frozen foods to profit from this growth through new products.

No emulsion break during freezing

For several years now stabiliser specialist Hydrosol has offered all-in compounds for making freeze/thaw-stable mayonnaise. Initially these products were most in demand in Russia and other Eastern European countries, where mayonnaise is almost a food group in its own right. But demand is now growing in Germany and Western Europe as well, especially in the delicatessen category. Here, these stabilising systems enable problem-free frozen storage and transportation of mayonnaise and products made with it. They prevent the emulsion breaking that can otherwise be caused by temperature fluctuations during transportation.

Hydrosol product developer Katharina Thara explains, "depending on what the customer needs, we use special anti-freeze proteins. They prevent crystallisation of the water, so it stays in emulsion. Once it thaws, the mayonnaise has the same texture and quality as before." Freeze/thaw-stable all-in compounds enable the simple, safe manufacture of mayonnaise products with between 20 and 75 percent fat content.

Ideal properties after freezing and baking

With these new functional systems, ready meals and snacks with mayonnaise, remoulade or ketchup can be not just frozen, but also reheated or baked. Hydrosol looked for synergies in selecting the raw materials, examining them in practical testing at the Stern-Wywiol Gruppe's trial bakery. Katharina Thara: "In baking, more than one ingredient is responsible for stability. So the interaction of all components has to be carefully tested."

These new stabilising systems work for mayonnaise with a fat content up to 75 percent. Like the freeze/bake-stable ketchup, it can be used as a filling in savoury frozen baked items, as a topping on frozen pizza and to make frozen hot dogs and hamburgers even better. Hydrosol's

Hydrosol GmbH & Co. KG

Kurt-Fischer-Straße 55
22926 Ahrensburg / Germany
Telefon: + 49 (0) 41 02 / 202-003
Fax: + 49 (0) 41 02 / 202-030
info@hydrosol.de
www.hydrosol.de

Geschäftssitz Ahrensburg
USt-IdNr.: DE180888726
Amtsgericht Lübeck HRA 2953 AH
Komplementärin
HYDROSOL Verwaltungsgesellschaft mbH
Amtsgericht Lübeck HRB 3679 AH
Geschäftsführer
Torsten Wywiol / Volkmar Wywiol

HSH Nordbank AG, Hamburg
BLZ 210 500 00
Konto 737 742 000
BIC: HSHNDE33
IBAN: DE21 2105 0000 0737 7420 00

new all-in compounds also have potential for many new product ideas, for grocery retail as well as the growing out of home market.

About Hydrosol:

Hydrosol GmbH & Co. KG is a fast-growing supplier of food stabilisers headquartered in Germany. Its specialists develop and produce tailor-made stabiliser systems for dairy products, ice cream and desserts, delicatessen and ready meals, as well as meat, sausage and fish products. As a member of the independent, owner-operated Stern-Wywiol Gruppe with a total of eleven sister companies, Hydrosol can make use of many synergies, including access to some 70 R&D specialists and to the extensive applications technology of the Group's large Technology Centre in Ahrensburg. It also benefits from shared production facilities and the Group's own logistics resources, so it can offer customers a high degree of flexibility and innovation capabilities.

About Andina Ingredients:

Andina Ingredients Ltd. is the official agent for Hydrosol GmbH & Co. KG in the UK and Ireland. It is a UK based company dedicated to supplying high quality, natural ingredients and texture solutions to a wide range of industry sectors. Andina's range of products and services for the Food Industry offers solutions to reduce costs, increase process efficiency, optimise output and improve end product appeal.

For more information please contact:

Andina Ingredients Ltd

info@andina.co.uk

Tel: +44 (0)1732 453333

Press contacts:

teamhansen / Manfred Hansen

Bismarckstr. 54 / D-20259 Hamburg

Tel: +49 (0)40 / 23 51 77-51

E-mail: manfred.hansen@teamhansen.de

We would appreciate courtesy copies of published articles for our records. You can also e-mail us a PDF of the article or send us a link to the publication.

Hydrosol GmbH & Co. KG

Kurt-Fischer-Straße 55
22926 Ahrensburg / Germany
Telefon: + 49 (0) 41 02 / 202-003
Fax: + 49 (0) 41 02 / 202-030
info@hydrosol.de
www.hydrosol.de