

Food Ingredients

Produktlista Sverige



Innovative Solutions for the Food Industry

Univar Food Ingredients is the place to go for innovative, inspiring solutions for trendy and nutritious food products. We offer you a multitude of first class food ingredients together with our superior service.

In today's rapidly changing world of food production Univar Food Ingredients strives to give you a competitive edge. Thanks to our in-depth experience and knowledge of the food and beverage industry and our specialised R&D food laboratories, our experts can help you modify, enhance and tailor all aspects of food production and innovation be it taste, texture, mouth feel, shelf life or just plain and simple appeal.



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Univar Food Ingredients kombinerar Univars stabila, globala och lokala verksamhet med ett klart branschfokus för att leverera utomordentlig distributionservice som möter de mest specifika kundbehoven.

Univar Food Ingredients erbjuder:

- **Kvalitetsingredienser från pålitliga producenter**
- **Lokal kundtjänst och förståelse**
- **Effektiv leverans på en prisdriven marknad**
- **Förenklad inköpsprocess**
- **Specialiserad teknisk support**
- **Över 2000 livsmedelsingredienser och processhjälpmedel från ledande, innovativa producenter**
- **Fördelarna av Univars världsledande, globala nätverk**

Som resultat av detta känner våra kunder sig säkra, prioriterade och servade på bästa sätt i denna snabba, innovativa och föränderliga bransch.

För mer information om hur Univar Food Ingredients kan stå till er tjänst, kontakta din lokala säljare eller e-posta foodingredients.nordic@univareurope.com.



ANTIOXIDATIONSMEDEL

Produkt	E-nummer		Leverantör	Funktion
Antioxidanter, naturligt E-vitamin		*	Cognis/Fenchem	Natural tocopherol strong antioxidant effect
Askorbinsyra	E300	*	Weisheng/Hebei	pH adjuster, anti oxidant, vitamin C fortification,
Citronsyra	E330	*	BBCA, RZBC, Yixing	pH adjuster, antioxidant
Fosforsyra	E338		BK Giulini	pH adjuster, taste
Kaliumväteatrat	E336		Tartaro Gonzales Castello	pH adjuster
Natriumaskorbat	E301	*	Weisheng	pH adjuster, anti oxidant
Natriumcitrat	E331	*	BBCA/RZBC	pH adjuster, antioxidant
Vinsyra	E334		ETS Legre Mante	pH adjuster, also used in baking powder

FÄRGÄMNE

Produkt	E-nummer		Leverantör	Funktion
Betakaroten (provitamin A, syntetisk)	E160a	*	BASF	Colorant yellow- orange-red colour
Naturliga färger	E101- E163	*	Univar Colour	Colours from natural sources
Naturligt färgextrakt	clean label	*	Univar Colour	Colours from extracts
Syntetiska färger	E102- E172	*	Univar Colour	Synthetic colours
Titandioxid	E171		Univar Colour	White colour

HYDROKOLLOID, STABILISATOR, KONSISTENS, EMULGERING

Produkt	E-nummer		Leverantör	Funktion
Agar-Agar	E406	*	Hispanagar	Gel building thickener, for confectionary and ice cream
Emulgatorer	E472		Cognis	Emulsifying
Emulgatorer	E472b	*	Cognis	Elastic texture and emulsifying for cakes
Emulgatorer	E472a	*	Cognis	Whipping agent for cakes and desserts
Emulgatorer	E322		Cognis	Emulsifying
Emulgatorer	E481	*	Cognis	Emulsifying
Guarkärnmjöl, Guar Gum	E412		Cognis/Lucid	Stabilizer and thickener in various food products
Karragenan	E407		Hispanagar	Water binding in meat products
Methylcellulosa, hydroxipropyl metylcellulosa	E461, E464	*	Shin Etsu	Improve structure in gluten free bread, improve structure in fried products, sausec etc
Nativ vetestärkelse			Amelina	Stabilizer and thickener in various food products
Pektin	E440		Andre Pectin (dev)	Thickener in jams, marmelades and dairy products
Polysorbat	E433		Cognis	Stabilising, emulsifying
Sojaprotein koncentrat/ isolat	-		Crown Soy Protein	Emulsion in meat products, protein enrichment

Stärkelser nativa (fysikaliskt modifierade)	clean label	*	National Starch	Stabilizer and thickener in various food products
Stärkelser, modifierade, Tapioka	E1410- E1450	*	National Starch	Stabilizer and thickener in various food products
Stärkelser, modifierade, Waxy Majs	E1410- E1450	*	National Starch	Stabilizer and thickener in various food products
Stärkelser, modifierade, Vete	E1410- E1450	*	National Starch	Stabilizer and thickener in various food products
Xanthangummi	E415		UPI/Deosen	Stabilizer and thickener in various food products

KONSERVERINGSMEDEL

Produkt	E-nummer		Leverantör	Funktion
Bensoesyra	E210		UPI	Preservative for yeast and mould in acid solutions
Fumarsyra	E297		UPI	Preservative and pH adjuster
Kaliumaluminiumsulfat/ Alun	E522		BK Guilini	pH adjuster
Kaliumsorbit	E202	*	Nantong	Efficient for yeast and mould in slight acid solutions
Mjölksyra	E270	*	UPI/Galactic	Anti bacterial, pH adjuster and taste
Natriumacetat	-		Sinochem	pH adjustment,
Natriumbensoat	E211	*	WuHan	Preservative for yeast and mould in acid solutions
Natriumdisulfid	E223	*	Essco/Aditya Birla	Preservative with antioxidative effect with use for vegetables
Natriumnitrat	E251		BASF	Preservative for use in meat, cheese and fish
Natriumnitrit	E250		BASF	Preservative, anti bacterial, antifading of natural colours
Natriumpropionat	E281		Verdugt	Efficient on moulds in bread
Sorbinsyra	E200	*	Nantong	Preservative for yeast and mould in slight acid solutions
Äppelsyra	E296	*	Polynt	pH adjuster, preservative with less sour taste than citric acid
Ättiksyra	E260		BP	Anti bacterial and pH adjuster

MJÖLKFETT, MJÖLKPROTEIN

Produkt	E-nummer		Leverantör	Funktion
Dairy Crisp	-	*	Fonterra	Protein fortification
Fettpulver mjölkbaserade	-		Meggle	Dairy fat
Kalciumkaseinat	-	*	Fonterra	Protein fortification
Mjölkprotein koncentrat (MPC)		*	Fonterra	Protein fortification
Vassleproteinisolat (WPI)	-	*	Fonterra	Protein fortification, insulinotropic effect

Vassleproteinkoncentrat (WPC)	-	*	Fonterra	Protein fortification, insulinotropic effect
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NUTRITION

Produkt	E-nummer		Leverantör	Funktion
Aminosyra -L-Lysin	-	*	Paik Kwang	Amino acid for in feed
Coenzym Q10	-	*	Mitsubishi Gas	Natural antioxidant& energy booster
Extrakt, naturliga	-		Burgundy Extracts	Various, see specific extract product list
Glukonater	E576- E578	*	Galam	Mineral fortification, Ca, Zn, Mg, Mn
Inulin	-	*	Fenchem	Fiber for diet products, filler in bakery products
Järn(II)fumarat			UPI/Agarwal	Iron fortification with good bioavailability
Kalk/Kalciumkarbonat	E170		Omya	Anti caking, coating
Koffein	-	*	BASF	Stimulating central nervous system
Kreatin	-	*	Tianjin Tiancheng/ Flamma	Amino acid for improved ATP production
Lactater	E325- E327	*	Galam	Mineral fortification in dairy productd and beverages, Ca, Cu, Mg, Mn
Mangansulfat		*	Guadong Chemicals	Mineral fortification in feed
Medium chain triglyceride oils		*	Cognis	Sports food and weight management
Omega 3 Fiskolja, torr (poly unsaturated fatty acid)		*	BASF	Omega 3 oil coated for bakery, ready meals, dairy products
Vitamin A		*	BASF	Vitamin fortification
Vitamin B1, B2, B5, B6, B12,		*	BASF	Vitamin fortification
Vitamin C-askorbinsyra		*	Weisheng	Vitamin fortification
Vitamin D		*	BASF	Vitamin fortification
Vitamin E		*	BASF	Vitamin fortification
Vitamin H		*	BASF	Vitamin fortification
Vitamin, Niacin, nicotinamid, B3			BASF	Vitamin fortification

PROCESSHJÄLPMEDEL

Produkt	E-nummer		Leverantör	Funktion
Enzymer för bageri	-	*	Novozymes	Anti staling, improve volume, brake down gluten
Enzymer för bryggeri	-	*	Novozymes	Hydrolyse of starch, protein
Enzymer för cerealier	-	*	Novozymes	Hydrolyze of starch,cellulose, proteins
Enzymer för frukt och juice	-	*	Novozymes	Break down of pektin , strengten fruit and berry cell walls
Enzymer för kött	-	*	Novozymes	Protein hydrolyse
Enzymer för mejeri	-	*	Novozymes	Lactose reduction
Enzymer för membranrensning	-	*	Novozymes	Hydrolyze of protein, fat and starches

Enzymer för stärkelsler	-	*	Novozymes	Hydrolyze of cellulose, gluten, proteins
Silikonemulsion		*	Dow Corning	Anti foaming in all water based processes
Silikonskumdämpare		*	Dow Corning	Anti foaming in all water based processes

SMÅK

Produkt	E-nummer		Leverantör	Funktion
Ammoniumklorid	-	*	BASF	Salmiak for use as taste
Essentiella oljor			Dullberg	Flavour
Lakritspulver	-	*	Mafco	Flavour
Saffran	-	*	Castillian Foods	Flavour
Vanilin chrystal	-	*	UPI/Jiaying Gui Hua	Flavour

SYROR, BASER, SALTER

Produkt	E-nummer		Leverantör	Funktion
Ammoniumvätekarbonat	E503		Addcon Nordic	Baking powder
Gips	E516		n.a	pH adjustment
Kalciumklorid	E509	*	Tetra Chemichals	Salt for taste and consitens
Kaliumhydroxid	E535		UPI, PDL	pH adjuster
Kaliumklorid	E508		Esco/Dead Sea Works	Salt, can replace sodium chloride
Kaliumnitrat	E252		PCI,Unid(UPI)	Salt for use in meat, cheese and fish
Kaliumvätekarbonat	E501		Evonik Degussa	pH adjuster, baking powder
Magnesiumkarbonat	E511		Intermag	Salt, can replace sodium chloride
Natriumhydroxid	E524	*	Ineos Chlorvinylys	pH adjuster, cleaning
Natriumkarbonat	E500	*	Brunner Mond	pH adjustment, baking powder
Natriumklorid			Esco	Salt
Natriumvätekarbonat	E500	*	Chiech & Brunner Mond & Solvay	pH adjustment, baking powder
Natronlut	E524	*	Akzo	pH adjustment
Salpetersyra	E252		Yara	pH adjuster
Saltsyra	E507	*	Akzo (Hydro Plymeri NO)	pH adjuster
Sulfaminsyra	-	*	UPI	pH adjuster
Svavelsyra	E513	*	Kemira	pH adjuster

SÖTNINGSMEDEL

Produkt	E-nummer		Leverantör	Funktion
Acesulfam K	E950	*	Hope Chemicals	Hi intense synthetic sweetener
Aspartam	E951	*	SinoSweet	Hi intense synthetic sweetener
Dextros	-		Weifeng	Sweetener
Fruktos	-	*	Galam	Hi intense swetener

Sackarinnatrium	E954		Palatini Suessungsmittel	Sweetener
Sorbitol	E420		Rouquette/Sorini	Low calorie sweetener, laxative in large amount
Stevia	-	*	Pure Circle	Natural non coloric sweetener

YTBEHANDLING, KLUMPFÖREBYGGANDE

Produkt	E-nummer		Leverantör	Funktion
Bivaxersättning Cerewax	E901		Baerlocher	Glazing, finishing, surface
Karnaubawax	E903		Baerlocher	Glazing, finishing, surface
Kiseldioxid	E551		Ifab	Anti caking agent
Magnesiumstearat	E470		Baerlocher	Anti caking agent
Medium chain triglyceride oils		*	Cognis	Glazin and release agent
Paraffinolja		*	Tudapetrol Mineral	Protect surface
Talk	E553b	*	Millenis	Anti caking agent
Vaselin	E905		Valvoline	Coating, glazin agent
Vaselinolja	E905		Valvoline	Coating, glazin agent
Versa Sheen	-		National Starch	Glazing, finishing surface
Wax ester	-	*	Cognis	Release agent

ÖVRIGA INGREDIENSER

Produkt	E-nummer		Leverantör	Funktion
Etanol fermenterad	-	*	KWST	Ethanol for beverages, bakery, aromas
Etanol syntetisk	-	*	Ineos	Ethanol for beverages, bakery, aromas
Fettpulver vegetabiliska	-		Cognis	Vegetable fat
Fosfater (kalium-, kalcium-, -natrium, - ammonium)	E338- E343, E450- E452		Prayon/Thermphos	Water binding in meat, pH adjustment, baking powder, stabilizing
Glycerin vegetabilisk	E422	*	Tefac	Decrease water activity, consistence
Kopparsulfat		*	Timna	Mineral fortification
Maltodextrin	-		Tate & Lyle	Filler
Mononatriumglutamat	E621	*	Hebei	Flavour enhancer
Propylenglykol USP	E477	*	Dow Chemicals	Emulsifying

ÖVRIGA KEMIKALIER

Produkt	E-nummer		Leverantör	Funktion
Aktivt kol	-		Carbotech	Use for adsorption of unwanted particles
Ammoniak/ ammoniumhydroxid	E527		Yara	pH adjuster
Bensaldehyd			n.a	Bitter taste
Etylacetat	-	*	BP	Solvent
Formalin	-		n.a	Desinfection
Isopropanol	-	*	Shell	Solvent

Järnsulfat			n.a	Moss treatment
Kalk/Kalciumkarbonat			Akzo	Used for water treatment
Kamfer			n.a	Eteric oil
Kyl och värmemedier	-	*	Dow Chemicals	Heat transfer media for cooling and heating process systems
Monoetylglykol (MEG)	-	*	n.a	Solvents
Natriumhypoklorit	-	*	Akzo	Used in water treatment
Natriumsulfat	E514	*	n.a	Filling agent, stabilizer
Paraffin		*	Tudapetrol Mineral	Protect surface
Polyaluminiumklorid (Uniflock)	-		Akzo	Flockulant for water treatment
Polyetylglykol (PEG)	E1520	*	n.a	Solvent
Triklöretylen	-		n.a	Solvent
Vatten Avjoniserat	-		n.a	Demineralized water
Väteperoxid	-	*	Kemira	Desinfection
Zinkoxid			Honeywell	Mineral fortification

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