

# Food Ingredients

Produktliste Danmark



## 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 forener soliditeten ved det verdensomspændende Univar-mærke med et klart branchefokus og dokumenterede driftsmæssige fordele, således at der opnås en fremragende distributionservice, der tilfredsstiller de fleste kunders behov.

#### Univar Food Ingredients tilbyder:

- Pålidelig levering af kvalitetsingredienser
- Lokal kundeservice og ekspertise
- Effektiv levering på et prisstyret marked
- Forenklet bestillingsproces
- Specialiseret teknisk support
- Mere end 2000 fødevarer ingredienser og proceshjælpemidler fra de mest nyskabende producenter i verden
- Fordelene ved Univars førende netværk på verdensplan

Resultatet er, at vores kunder føler sig trygge, påskønnede og bedre betjent, så de kan bevare føringen i en dynamisk, nyskabende og hurtigt omskiftelig branche.

Få mere at vide om, hvordan Univar Food Ingredients kan hjælpe dig, ved at kontakte nærmeste salgskonsulent eller sende os en mail på [foodingredients.nordic@univareurope.com](mailto:foodingredients.nordic@univareurope.com).



**ANTIOXIDERENDE MIDDEL**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Antioxidanter, naturlig E-vitamin (Coviox™, Covitol™)	-	*	Cognis	Natural tocopherol strong antioxidant effect
Askorbinsyre	E300	*	Weisheng/Hebei	pH adjuster, anti oxidant, vitamin C fortification,
Citronsyre	E330	*	BBCA, RZBC, Yixing	pH adjuster, antioxidant
Fosforsyre	E338		BK Giulini	pH adjuster, taste
Kaliumhydrogenarat	E336		Tartaro Gonzales Castello	pH adjuster
Natriumaskorbat	E301	*	Weisheng	pH adjuster, anti oxidant
Natriumcitrat	E331	*	BBCA/RZBC	pH adjuster, antioxidant
Vinsyre	E334		ETS Legre Mante	pH adjuster, also used in baking powder

**ERNÆRING**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Amino Acid L-lysin HCL	-	*	Paik Kwang	Amino acid for in feed
Coenzym Q10	-	*	Mitsubishi Gas	Natural antioxidant & energy booster
Ekstrakt, naturlige	-		Burgundy Extracts	Various, see specific extract product list
Glucosamin Sulphate		*	UPI/Wellable Group	
Glukonater	E576-E578	*	Galam	Mineral fortification, Ca, Zn, Mg, Mn
Inulin	-	*	Fenchem	Fiber for diet products, filler in bakery products
Jern (II) fumarat	-		UPI/Agarwal	Iron fortification with good bioavailability
Kalk/Calciumkarbonat	E170		Omya	Mineral fortification
Koffein	-	*	BASF/UIPI	Stimulating central nervous system
Kreatin	-	*	Tianjin Tiancheng/Flamma	Amino acid for improved ATP production
Laktat	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
Zinkoxid			Honeywell	Mineral fortification

**FARVESTOF**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Naturkiga farver fra ekstrakt	clean label	*	Univar Colour	Colours from extracts
Naturliga farver	E101-E163	*	Univar Colour	Colours from natural sources
Syntetiske farver	E102-E172	*	Univar Colour	Synthetic colours
Titandioxid	E171		Univar Colour	White colour

#### HYDROKOLLOID, STABILISATOR, KONSISTENS, EMULGERING

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Agar-Agar	E406	*	Hispanagar	Gel building thickener, for confectionary and ice cream
Carragenan	E407		Hispanagar	Water binding in meat products
Emulgator	E472		Cognis	Emulsifying
Emulgator	E481	*	Cognis	Emulsifying
Emulgatorer	E472a	*	Cognis	Whipping agent for cakes and desserts
Emulgatorer	E472b	*	Cognis	Elastic texture and emulsifying for cakes
Lecitin	E322		Cognis	Emulsifying
Metylcellulose, hydroxi propyl metylcellulose	E466	*	Shin Etsu	Improve structure in gluten free bread, improve structure in fried products, sausec etc
nativ hvedestivelse	-		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	-		Crown Soy Protein	Emulsion in meat products, protein enrichment
Stivelsler fysikaliskt modifisiers	clean label	*	National Starch	Stabilizer and thickener in various food products
Stivelsler hvete	E1410- E1450	*	National Starch	Stabilizer and thickener in various food products
Stivelsler Waxy maiz	E1410- E1450	*	National Starch	Stabilizer and thickener in various food products
Stivelsler, tapioka	E1410- E1450	*	National Starch	Stabilizer and thickener in various food products
Xanthangummi	E415		UPI/Deosen	Stabilizer and thickener in various food products
Guar gummi	E412		Cognis	Stabilizer and thickener in various food products

#### KONSERVERINGSMIDDEL

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Æblesyre	E296	*	Polynt	pH adjuster, preservative with less sour taste than citric acid
Benzoesyre	E210		UPI	Preservative for yeast and mould in acid solutions
Eddikesyre	E260		BP	Anti bacterial and pH adjuster
Fumarsyre	E297		UPI	Preservative and pH adjuster
Kalaiumsorbat	E202	*	Nantong	Efficient for yeast and mould in slight acid solutions
Kaliumaluminiumsulfat	E522		Tetra Chemichals	pH adjuster
Maelkesyre	E270	*	UPI/Galactic	Anti bacterial, pH adjuster and taste
Natriumacetat	-		Sinochem	pH adjustment,
Natriumbenzoat	E211	*	WuHan	Preservative for yeast and mould in acid solutions
Natriumdisulfitt	E223	*	Essco/Aditya Birla	Preservative with antioxidative effect with use for vegetables

Natriumpropionat	E281		Verdugt	Efficient on moulds in bread
Sorbinsyre	E200	*	Nantong	Preservative for yeast and mould in slight acid solutions

**MÆLKEFEDT, MÆLKEPROTEIN**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Calciumkaseinat	-	*	Fonterra	Protein fortification
Dairy Crisp	-	*	Fonterra	Protein fortification
Fedtpulver mælkebase-ret	-		Meggle	Dairy fat
Mælkeproteinkoncentrat (MPC)	-	*	Fonterra	Protein fortification
Valleproteinisolat (WPI)	-	*	Fonterra	Protein fortification, insulinotropic effect
Valleproteinkoncentrat (WPC)	-	*	Fonterra	Protein fortification, insulinotropic effect

**OVERFLADEBEHANDLING, KLUMPEFOREBYGGENDE**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Bivokse Cerewax	E901		Baerlocher	Glazing, finishing, surface
Karnaubavoks	E903		Baerlocher	Glazing, finishing, surface
Kiseldioxid	E551		Ifab	Anti caking agent
Magnesiumstearat	E470		Baerlocher	Anti caking agent
Medium chain triglyceride oils	-	*	Cognis	Glazing and release agent
Paraffinolie	-	*	Tudapetrol Mineral	Protect surface
Talkum	E553b	*	Millenis	Anti caking agent
Vaseline	E905		Valvoline	Coating, glazing agent
Vaselineolie	E905		Valvoline	Coating, glazing agent

**PROCESHJÆLPEMIDLER**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Enzymer for bageri	-	*	Novozymes	Anti staling, improve volume, brake down gluten
Enzymer for bryggeri	-	*	Novozymes	Hydrolyse of starch, protein
Enzymer for cerealier	-	*	Novozymes	Hydrolyze of starch, cellulose, proteins
Enzymer for saft och drikkevarer	-	*	Novozymes	Break down of pektin , strengten fruit and berry cell walls
Enzymer køtt	-	*	Novozymes	Protein hydrolyse
Enzymer mejeri	-	*	Novozymes	Lactose reduction
Enzymer membran rensning	-	*	Novozymes	Hydrolyze of protein, fat and starches
Enzymer stivelser	-	*	Novozymes	Hydrolyze of cellulose, gluten, proteins
Silikonemulsion	-	*	Dow Corning	Anti foaming in all water based processes
Silikonskumdæmpere	-	*	Dow Corning	Anti foaming in all water based processes

## SMAG

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Ammoniumchlorid	-	*	BASF	Salmiak for use as taste
Essentielle oljer	-		Dullberg	Flavour
Lakrids	-	*	Mafco	Flavour
Safran	-	*	Castillian Foods	Flavour
Venelin	-	*	UPI/Jiaxing Gui Hua	Flavour

## SYRER, BASER, SALT

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Ammoniumhydrogenkarbonat	E503		Addcon Nordic	Baking powder
Borsyre	E284		Eti Products Oy	pH adjustment
Calciumklorid	E509	*	Tetra Chemichals	Salt for taste and consitens
Kaliumhydrogenkarbonat	E501		Carus Nalon	pH adjuster, baking powder
Kaliumhydroxid	E535		Oker Chemie	pH adjuster
Kaliumklorid	E508		Esco/Dead Sea Works	Salt, can replace sodium chloride
Kaliumnitrat	E252		PCI,Unid(UPI) Tekniska prod	Salt for use in meat, cheese and fish
Magnesiumchlorid	E511		Intermag	Salt, can replace sodium chloride
Natriumhydrogenkarbonat	E500	*	Chiech & Brunner Mond & Solvay	pH adjustment, baking powder
Natriumkarbonat	E500	*	Brunner Mond	pH adjustment, baking powder
Sulfaminsyre	-		UPI	pH adjuster

## SØDEMIDDEL

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Acesulfam-K	E950	*	Hope Chemicals	Hi intense synthetic sweetener
Aspartam	E951	*	SinoSweet	Hi intense synthetic sweetener
Dextrose	-		Weifeng	Sweetener
Fruktose	-	*	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

## ØVRIGE INGREDIENSER

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Ethanol	-	*	Ineos	Ethanol for beverages, bakery, aromas
Ethanol fermenterad	-	*	KWST	Ethanol for beverages, bakery, aromas
Fedtpulver vegetabilsk	-		Cognis	Vegetable fat
Fosfater (kalium, calcium, natrium, ammonium)	E338-E343, E450-E452		Prayon/Thermphos	Water binding in meat, pH adjustment, baking powder, stabilizing

Glycerrin	E422	*	Tefac	Decrease water activity, consistence
Maltodextrin	-		Tate & Lyle	Filler
Mononatriumglutamat	E621	*	Hebei	Flavour enhancer
Propylenglykol	E477	*	Dow Chemicals	Emulsifying
Wax ester	-	*	Cognis	Release agent

**ØVRIGE KEMIKALIER**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKTION
Aktivt kul	-		Carbotech	Use for absorption of unwanted particles
Bensaldehyd	-		n.a	Bitter taste
Dowcal®	-	*	Dow Chemicals	Heat transfer media for cooling and heating process systems
Etylacetat	-	*	BP	Solvent
Formalin	-		n.a	Desinfection
Hydrogenperoxid	-	*	n.a	Desinfection
Isopropanol	-	*	Shell	Solvent
Jern III kloridopløsning	-		n.a	Used for water treatment
Jernsulfat	-		n.a	Moss treatment
Kamfer	-		n.a	Eteric oil
Kobbersulfat	-	*	Timna	Mineral fortification
Monoetylglykol	-	*	n.a	Solvents
Paraffin	-	*	Tudapetrol Mineral	Protect surface
Polyetylglykol	E1520	*	n.a	Solvent
Trikloretylen	-Q436		n.a	Solvent
Vand, afioniseret	-		n.a	DeminerIALIZED water







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