

# Food Ingredients

Produktliste Norge



## 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.



### Innehåll

ANTIOKSYDASJONSMIDDEL.....	4
FARGEEMNE .....	4
HYDROKOLLOID, STABILISATOR, KONSISTENS, EMULGERING .....	4
KONSERVERINGSMIDDEL.....	5
MELKEFETT, MELKEPROTEIN.....	5
NUTRITION .....	6
OVERFLATEBEHANDLING, KLUMPFÖREBYGGENDE .....	6
PROSESSHJELPEMIDDEL .....	7
SMAK .....	7
SYRER, BASER, SALTER .....	7
SÖTNINGSMIDDEL .....	8
ØVRIGE INGREDIENSER .....	8
ØVRIGE KJEMIKALIER .....	8



Univar Food Ingredients kombinerer stabiliteten til det globale Univar-varemerket med et tydelig bransjefokus for å tilby en unik distribusjonstjeneste som imøtekommer de mest spesifikke kundebehov.

**Univar Food Ingredients tilbyr:**

- **Kvalitetsingredienser fra pålitelige produsenter**
- **Lokal kundeservice og lokalkunnskap**
- **Effektive leveranser i et prisdrevet marked**
- **Forenklet innkjøpsprosess**
- **Spesialisert teknisk støtte**
- **Mer enn 2 000 næringsmiddel ingredienser og processhjelpemidler fra ledende innovative produsenter**
- **Fordelene ved Univars verdensledende globale nettverk**

Som en følge av dette vil våre kunder føle seg sikre, prioriterte og i bedre stand til å holde seg i forgrunnen av en innovativ industri der ting skjer raskt.

For å få mer informasjon om hvordan Univar Food Ingredients kan hjelpe deg, ta kontakt med din lokale salgsrepresentant eller via e-post [foodingredients.nordic@univareurope.com](mailto:foodingredients.nordic@univareurope.com).



**ANTIOKSYDASJONSMIDDEL**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Antioxdanter	-	*	Cognis	Natural tocopherol strong antioxidant effect
Askorbinsyre	E300	*	Weisheng/Hebei	pH adjuster, anti oxidant, vitamin C fortification,
Fosforsyre	E338		BK Giulini	pH adjuster, taste
Kaliumhydrogenartrat	E336		Tartaro Gonzales Castello	pH adjuster
Kalsiumcitrat Europeisk	E333	*	Jungbunzlauer	pH adjuster, antioxidant
Kalsiumcitrat Europeisk	E332	*	Jungbunzlauer	pH adjuster, antioxidant
Natriumaskorbat	E301	*	Weisheng	pH adjuster, anti oxidant
Natriumsitrat	E331	*	BBCA/RZBC	pH adjuster, antioxidant
Natriumsitrat Europeisk	E331	*	Jungbunzlauer	pH adjuster, antioxidant
Sitronsyre	E330	*	BBCA, RZBC, Yixing	pH adjuster, antioxidant
Sitronsyre Europeisk	E330	*	Jungbunzlauer	pH adjuster, antioxidant
Vinsyre	E334		ETS Legre Mante	pH adjuster, also used in baking powder

**FARGEEMNE**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Betakaroten (provitamin A, syntetisk)	-	*	BASF	Colorant yellow- orange-red colour
Naturlige farger	clean label	*	Univar Colour	Colours from natural sources
Naturlige farger fra ekstrakt	E102-E172	*	Univar Colour	Colours from extracts
Syntetiske farger	E171	*	Univar Colour	Synthetic colours
Titandioksid	E406		Univar Colour	White colour

**HYDROKOLLOID, STABILISATOR, KONSISTENS, EMULGERING**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Agar-Agar	E472a	*	Hispanagar	Gel building thickener, for confectionary and ice cream
Emulgator whipping agent	E472	*	Cognis	Whipping agent for cakes and desserts
Emulgatorer	E481		Cognis	Emulsifying
Emulgatorer	E472b	*	Cognis	Emulsifying
Emulgatorer, aerating	E412	*	Cognis	Elastic texture and emulsifying for cakes
Guarkjernemel	E407		Cognis	Stabilizer and thickener in various food products
Karragenan	E322		Hispanagar	Water binding in meat products
Lecitin	E466		Cognis	Emulsifying
Metylcellulose, hydroxypropyl metyl cellulosa	-	*	Shin Etsu	Improve structure in gluten free bread, improve structure in fried products, sausec etc
Nativ hvetestivelse	E440		Amelina	Stabilizer and thickener in various food products
Pektin	E433		Andre Pectin (dev)	Thickener in jams, marmelades and dairy products

Polysorbat	-		Cognis	Stabilising, emulsifying
Soyaprotein	clean label		Crown Soy Protein	Emulsion in meat products, protein enrichment
Stivelsler fysikalisk modifisert	E1410- E1450	*	National Starch	Stabilizer and thickener in various food products
Stivelsler, modifisert, hvete	E1410- E1450	*	National Starch	Stabilizer and thickener in various food products
Stivelsler, modifisert, tapioka	E1410- E1450	*	National Starch	Stabilizer and thickener in various food products
Stivelsler, modifisert, Waxy Maiz	E415	*	National Starch	Stabilizer and thickener in various food products
Xantangummi	E210		UPI/Deosen	Stabilizer and thickener in various food products

#### KONSERVERINGSMIDDEL

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Bensosyre	E260		UPI	Preservative for yeast and mould in acid solutions
Eddiksyre	E296		BP	Anti bacterial and pH adjuster
Eplesyre	E297	*	Polynt	pH adjuster, preservative with less sour taste than citric acid
Fumarsyre	E522		UPI	Preservative and pH adjuster
Kaliumaluminiumsulfat	E202		Tetra Chemichals	pH adjuster
Kaliumsorbit	E270	*	Nantong	Efficient for yeast and mould in slight acid solutions
Melkesyre	-	*	UPI/Galactic	Anti bacterial, pH adjuster and taste
Natriumasetat	E211		Sinochem	pH adjustment,
Natriumbensonat	E223	*	WuHan	Preservative for yeast and mould in acid solutions
Natriumdisulfitt	E251	*	Essco/Aditya Birla	Preservative with antioxidative effect with use for vegetables
Natriumnitrat	E250		BASF	Preservative for use in meat, cheese and fish
Natriumnitritt	E281		BASF	Preservative, anti bacterial, antifading of natural colours
Natriumpropionat	E200		Verdugt	Efficient on moulds in bread
Sorbinsyre	-	*	Nantong	Preservative for yeast and mould in slight acid solutions

#### MELKEFETT, MELKEPROTEIN

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Dairy Crisp	-	*	Fonterra	Protein fortification
Fettpulver mejeribasert	-		Meggle	Dairy fat
Kalsiumkaseinat	-	*	Fonterra	Protein fortification
Melkeproteinisolat	-	*	Fonterra	Protein fortification, insulinotropic effect
Melkeproteinkonsentrat	-	*	Fonterra	Protein fortification, insulinotropic effect
Melkeproteinkonsentrat	-	*	Fonterra	Protein fortification

**NUTRITION**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Amminosyre-L-LYSIN	-	*	Paik Kwang	Pmino acid for in feed
Coenzym Q10	-	*	Mitsubishi Gas	Natural antioxidant& energy booster
Ekstakt, naturlige	-		Burgundy Extracts	Various, see specific extract product list
Glukonater		*	Galam	Mineral fortification, Ca, Zn, Mg, Mn
Glukosamin sulphate	-	*	UPI/Wellable Group	0
Inulin	-	*	Fenchem	Fiber for diet products, filler in bakery products
Jern (II) fumarat	E170		UPI/Agarwal	Iron fortification with good bioavailability
Kalk/Kalsiumkarbonat	-		Omya	pH adjuster, mineral fortification
Koffein	-	*	BASF/UIPI	Stimulating central nervous system
Kreatin	E325-E327	*	Tianjin Tiancheng/ Flamma	Amino acid for improved ATP production
Laktat	-	*	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 Fiskeolje Dry		*	BASF	Omega 3 oil coated for bakery, ready meals, dairy products
Sinkoksyd			Honeywell	Mineral fortification
Vitamin - Folsyre	-	*	BASF	0
Vitamin A	-	*	BASF	Vitamin fortification
Vitamin B1, B2, B6, B12	-	*	BASF	Vitamin fortification
Vitamin C-askorbinsyre	-	*	BASF	Vitamin fortification
Vitamin D	-	*	BASF	Vitamin fortification
Vitamin E - antioxidant,	-	*	BASF	Vitamin fortification
Vitamin H	-	*	BASF	Vitamin fortification
Vitamin Nicotin Amide	E901	*	BASF	Vitamin fortification

**OVERFLATEBEHANDLING, KLUMPFØREBYGGENDE**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Bivokserstatning Cere-wax	E903		Baerlocher	Glazing, finishing, surface
Karnaubavoks	E551		Baerlocher	Glazing, finishing, surface
Kiseldioksid	E470		Ifab	Anti caking agent
Magnesiumstearat	-		Baerlocher	Anti caking agent
Medium chain triglycerid oil	-	*	Cognis	Glazin and release agent
Parafin	-	*	Tudapetrol Mineral	Protect surface
Parafinolje	E553b	*	Tudapetrol Mineral	Protect surface
Talkum	E905	*	Millenis	Anti caking agent
Vaselin	E905		Valvoline	Coating, glazin agent
Vaselinolje	-		Valvoline	Coating, glazin agent

Wax ester	-	*	Cognis	Release agent
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#### PROSESSHJELPEMIDDEL

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Enzymer for bakeri	-	*	Novozymes	Anti staling, improve volume, brake down gluten
Enzymer for bryggeri	-	*	Novozymes	Hydrolyse of starch, protein
Enzymer for cerealler	-	*	Novozymes	Hydrolyze of starch, cellulose, proteins
Enzymer for juice	-	*	Novozymes	Break down of pektin , strengten fruit and berry cell walls
Enzymer for kjøtt	-	*	Novozymes	Protein hydrolyse
Enzymer for mejeri	-	*	Novozymes	Lactose reduction
Enzymer for stivele	-	*	Novozymes	Hydrolyze of cellulose, gluten, proteins
Enzymer membran rensing	-	*	Novozymes	Hydrolyze of protein, fat and starches
Silikonemulsjon	-	*	Dow Corning	Anti foaming in all water based processes
Silikonskumdemper	-	*	Dow Corning	Anti foaming in all water based processes

#### SMAK

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Ammoniumklorid	-	*	BASF	Salmiak for use as taste
Essensielle oljer	-		Dullberg	Flavour
Lakrispulver	-	*	Mafco	Flavour
Safran	-	*	Castillian Foods	Flavour
Vanelin	E503	*	UPI/Jiaxing Gui Hua	Flavour

#### SYRER, BASER, SALTER

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Ammoniumhydrogenkarbonat	E284		Addcon Nordic	Baking powder
Borsyre	E516		Eti Products Oy	pH adjustment
Gips	E501		n.a	pH adjustment
Kaliumhydrogenkarbonat	E535		Carus Nalon	pH adjuster, baking powder
Kaliumhydroksyd	E508		Oker Chemie	pH adjuster
Kaliumklorid	E252		Esco/Dead Sea Works	Salt, can replace sodium chloride
Kaliumnitrat	E509		PCI,Unid(UPI) Tekniska prod	Salt for use in meat, cheese and fish
Kalsiumklorid	E511	*	Tetra Chemichals	Salt for taste and consitens
Magnesiumklorid	E500		Intermag	Salt, can replace sodium chloride
Natriumhydrogenkarbonat	E524	*	Chiech & Brunner Mond & Solvay	pH adjustment, baking powder
Natriumhydroksid	E500	*	Ineos Chlorvinyls	pH adjuster, cleaning
Natriumkarbonat	-	*	Brunner Mond	pH adjustment, baking powder
Natriumklorid	E524		Esco	Salt

Natronlut	E252		n.a	pH adjustment
Salpetersyre	E507		Yara	pH adjuster
Saltsyre	-		Akzo (Hydro Plymer i NO)	pH adjuster
Sulfaminsyre	E513		UPI	pH adjuster
Svovelsyre	E950		Kemira	pH adjuster

**SØTNINGSMIDDEL**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Acesulfam K	E951	*	Hope Chemicals	Hi intense synthetic sweetener
Aspartam	-	*	SinoSweet	Hi intense synthetic sweetener
Dekstrose	-		Weifeng	Sweetener
Fruktose	E954	*	Galam	Hi intense swetener
Sakkarinnatrium	E420		Palatini Suessungs-mittel	Sweetener
Sorbitol	-		Rouquette/Sorini	Low calorie sweetener, laxative in large amount
Stevia	-	*	Pure Circle	Natural non coloric sweetener

**ØVRIGE INGREDIENSER**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Etanol fermenterad	-	*	KWST	Ethanol for beverages, bakery, aromas
Etanol syntetisk	-	*	Ineos	Ethanol for beverages, bakery, aromas
Fettpulver vegetailisk	E338-E343, E450-E452		Cognis	Vegetable fat
Fosfater (kalium, kal-sium, natrium, ammo-nium)	E422		Prayon/Thermphos	Water binding in meat, pH adjustment, baking powder, stabilizing
Glyserin	-	*	Tefac	Decrease water activity, consistence
Kobbersulfat		*	Timna	Mineral fortification
Magnesiumsulfat	-		Esco	0
Maltodekstrin	E621		Tate & Lyle	Filler
Mononatriumglutamat	E477	*	Hebei	Flavour enhancer
Propylenglykol	-	*	Dow Chemicals	Emulsifying

**ØVRIGE KJEMIKALIER**

PRODUKT	E-NUMMER		LEVERANDØR	FUNKSJON/FORMÅL
Aktivt kull	E527		Carbotech	Use for adsorption of unwanted particles
Ammoniakk	-		n.a	pH adjuster
Bensaldehyd	-		n.a	Bitter taste
Dowcal® kjøle- og var-memedia	-	*	Dow Chemicals	Heat transfer media for cooling and heating process systems
Etylacetat	-	*	BP	Solvent
Formalin	-		n.a	Desinfection
Hydrogenperoksid	-	*	n.a	Desinfection
Isopropanol	-	*	Shell	Solvent

Jern III kloridløsning	-		n.a	Used for water treatment
Jernsulfat	-		n.a	Moss treatment
Kamfer	-		n.a	Eteric oil
Monoetylglykol		*	n.a	Solvents
Natriumhypokloritt			n.a	Used in water treatment
Natriumpersulfat			n.a	0
Natriumsulfat			n.a	Filling agent, stabilizer
Polyaluminiumklorid (unflock)			n.a	Flockulant for water treatment
Polyetylglykol		*	n.a	Solvent
Sinksulfat			Honeywell	0
Trikloretylen			n.a	Solvent
Vann avionisert			n.a	Demineralized water





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