



Let our Ingredients be your Solutions
Your Carrageenan and Specialty Hydrocolloids Source

“The World’s Largest Independent Supplier of Carrageenan”

ISI offers a full range of cost-effective Natural and Organic-Allowed Carrageenans as well as Nalgin™ Sodium Alginates, Pectins, Locust Bean Gums, Tara Gums, Gellan Gums, Agar-Agar and Xanthan Gums.

Full technical support is available from our applications lab in Waldo, Maine.

APPLICATIONS	BAKING MIXES	BATTERS and BREADINGS	BEVERAGES	CONFECTIONARY	CULTURED DAIRY STABILIZERS	DAIRY BEVERAGES	DESSERT GELS	DRY SEASONING MIXES	FROZEN DESSERT STABILIZERS	FRUIT PREPARATIONS	GLAZES	MARINADES	MEATS FURTHER PROCESSED	MILK DESSERTS	POULTRY FURTHER PROCESSED	PROCESSED CHEESE	SALAD DRESSINGS	SAUCES	SEAFOOD FURTHER PROCESSED	SOY MILK
PRODUCTS																				
Carrageenan	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Nalgin™ Sodium Alginate								X		X			X	X						
Pectin				X	X	X			X	X	X			X						X
Locust Bean Gum					X	X	X		X	X	X			X						
Tara Gum	X	X					X		X	X				X			X	X		
Gellan Gum	X		X	X	X	X	X		X	X				X			X	X		X
Agar-Agar		X		X						X	X			X						
Xanthan Gum	X	X	X		X			X	X	X	X	X	X	X	X	X	X	X		

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