

CUSTOM SOLUTIONS,
CLEAN LABEL ANTIMICROBIALS AND
TRADITIONAL INGREDIENTS

Hawkins doesn't make the chicken (or turkey, beef, pork, seafood, soup, or sauce); we make it safer and fresher tasting using a label friendly approach.

Restaurants, retailers, and food manufacturers trust Hawkins to develop custom solutions for the manufacturing of meat, poultry, seafood, sauces and prepared food products.

By partnering with food scientists in the Hawkins Food Ingredient Group, you'll get a customized approach to formulating with our proven ingredient portfolio.



- ➤ Color and Flavor Oxidation Suppression
- ➤ Microbial and Pathogen Control
- ➤ Starch and Hydrocolloid Systems
- > Starch Systems for Multi-Step Processing
- ➤ Specialty Protein Products
- ➤ Functional Flavors
- ➤ Expertise in Meat Curing

## **Additional Liquid Ingredients**

- ➤ Acetates
- ➤ Benzoates
- ➤ Calcium Chloride
- ➤ Carbonates
- ➤ Chees-Phos®
- Citric Acid (Liquid)
- Citrates
- ➤ Diacetates

- ➤ Dipotassium Phosphate
- ➤ Disodium Phosphate
- ➤ Lactic Acid
- > Lactates
- ➤ Magnesium Chloride
- ➤ Malic Acid
- ➤ Phosphates
- ➤ Phosphoric Acid
- ➤ Potassium Carbonate
- ➤ Potassium Citrate
- ➤ Potassium Hydroxide 50%
- > Propionates

Featured Clean Label Products

➤ NatBind: Phosphate Alternative

> e(Lm)inate® Antimicrobials: Liquid & Dry Vinegar

- ➤ Sodium Acetate 35%
- > Sodium Benzoate
- > Sodium Citrate
- > Sorbates



