

NEW! MasterCoat

MasterCoat®

Polishes
Glazes
Anti-sticking agents
Surface Treatment Agents

Functionality

Chocolate Polishes
Confectionary Glazes
Barrier Coatings/pre-coating agents
Release Agents
Special Delivery systems

Application

Chocolate & Sugar Confectionery
Snack Foods
Bakery Products and Cereals
Gummi Bears & Fruit Snacks
Extruded Licorice

Complete enzyme product line



MAXINVERT® / Invertase

Maxinvert (Invertase) is an enzyme that converts sucrose into glucose and fructose

Product	Form	Activity
Maxinvert L2400	liquid	2400 SU/ml
Maxinvert L10,000	liquid	10,000 SU/ml
Maxinvert L15,000	liquid	15,000 SU/ml
Maxinvert 200,000 MG	micro granulate	200,000 SU/ml

Functionality

- Increases shelf life
- Enhances sweetness
- Prevents sugar crystallization
- Acts as a humectant
- Provides a more controlled (greener) process than chemical hydrolysis

Application

- Confectionary products
Cherry cordials, boxed chocolate, creams, truffles, Dutch mints, peppermint patties, marzipan
- Sweeteners - Invert syrup
- Nutraceuticals
- Baked goods

Enzymes for Fruit and Vegetable Processing

Functionality

- Juice extraction, clarification, depectination and starch degradation
- Firmfruit®

Application

- Pectinase, hemicellulase, amylase and various blends are specially prepared for fruit mash and juice treatment
- Enzymes for fruit and vegetable firming

Candurin® Pearlescent Pigments EMD



Pearlescent Pigments

Candurin® Blue Shimmer
Candurin® Gold Shimmer
Candurin® Green Shimmer
Candurin® Red Shimmer
Candurin® Silver Lustre
Candurin® Silver Sheen
Candurin® Silver Sparkle

Candurin® Benefits

- Sophisticated pearl effects
- Exempt from Certification
- Mineral, non-artificial colors
- Produced according to GMP for excipients
- Excellent stability
- Compatible with other colors
- Easy to apply

Application

- Confections, hard and soft candies including lozenges
- Jelly beans and fruit gums
- Chewing gum
- Decoration of chocolate and cookies
- Frostings
- Gelatin desserts
- Nutritional supplements tablets and gel caps



Great Lakes, Natural and FD&C Colors, Coco Butter Solid Color Concentrates, Confectionery Panning Concentrates, Oil Color Concentrates, Lake Color Concentrates, and Fat Base Color Concentrates

Quinine Hydrochloride and Quinine Salts
Bittering agents for tonic water, soft drinks,
flavors, and alcoholic beverages



Exclusive North American Distributor