



INVERZÚCAR®

DEFINITION:

INVERZÚCAR® is an inverted sugar from the hydrolysis of sucrose obtaining dextrose and fructose, in addition residual sucrose depending on the degree of hydrolysis either low, normal or high inversion that give different sweetness profiles.

BENEFITS:

It is a natural sweetener of easy digestion with sweet taste and sugar profiles such as dextrose, fructose and sucrose depending on the degree of inversion of the sucrose.

APPLICATIONS AND FUNCTIONALITY:

INVERZÚCAR® R® is a natural sweetener with a sweetening power up to 130% compared to sucrose, it is easy to assimilate with a sweet and neutral flavor, good fermentative substrate, confers water retention to the product, improves the crust and flavor of baking products, and is useful in confectionery, cereals and chocolate.

TYPES:

Available in presentations of 26 kg buckets and 270 kg drums, products such as: INVERZÚCAR® middle, normal (N) and high inversion (AI).

CERTIFICATIONS:

COMPANY WITH FOOD SAFETY CERTIFIED BY DNV GL
=FSSC 22000=





MALTEX®

DEFINITION:

MALTEX® is a malt extract, liquid or powder, water-soluble obtained from selected malts in a controlled process of enzymatic hydrolysis, producing a natural sweetener, with a defined profile of carbohydrates and proteins, with unique characteristics.

BENEFITS:

It is a natural sweetener of easy digestion that provides simple saccharides such as maltose and dextrose, oligosaccharides, protein and in smaller amounts soluble fiber (β -glucans), minerals such as calcium and traces of vitamins such as thiamine, riboflavin and ascorbic acid.

APPLICATIONS AND FUNCTIONALITY:

It imparts color, sweet and slightly bitter flavor typical to malt. It is a good fermentative substrate, flavor enhancer in confectionery products, used in the manufacture of cereals, in the baking and brewing industry, as well as being an essential ingredient in malted products.

TYPES:

Diverse formulations with different profiles of flavor that fit the clients needs, products in powder as: MCM, MX8097, MXE y MXTD and in liquid as: MCM75, MX8075, MCE4080, MX5580, MX8080 and MX2580.

CERTIFICATIONS:

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PROTHIDEX®

DEFINICIÓN:

PROTHIDEX® X® (Hydrolyzed Vegetal Protein) is a line of products in liquid or powder (Spray drying) obtained by controlled acid hydrolysis of natural vegetal proteins (corn and soy), they present a composition of peptides and amino acids that provide a sensorial profile that improve the meat notes.

BENEFITS:

PROTHIDEX® Hydrolyzed Vegetable Protein provides high assimilation proteins, minerals such as sodium or potassium and medium molecular weight carbohydrates.

APPLICATIONS AND FUNCTIONALITY:

PROTHIDEX® Hydrolyzed Vegetable Protein improve the acceptability of the meats products as a enhancer of flavor and is used widely in meat foods, sausages (corn and soy), soups, canned products, cured meats, seasonings and condiments in general.

TYPES:

The PROTHIDEX® line have different liquid or powder products that adjusted to customer´s needs, in powder or liquid products as: PROTHIDEX® A, K, S, SL, SO, SOL G y SS.

CERTIFICATIONS:

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CAMI®

DEFINITION:

CAMI® is a line of products made by controlled mixing of syrups obtained in the refinery of cane sugar juice, with color from light-amber to dark-brown and flavor from light-sweet to sweet and strong to bitter.

BENEFITS:

They are sweeteners of natural origin of easy-digestion that provides simple saccharides such as dextrose, fructose, sucrose and uncrystallizable sugars. The set of nutrients are easily and quickly-assimilated, which makes it useful for rapid recovery of calorie.

APPLICATIONS AND FUNCTIONALITY:

The different formulations of the CAMI® vary in their sensory profile and are useful for enhancing or masking desired flavors in baking, biscuits, as well as in sauces and table syrups and are commonly used in confectionery, chocolates, baking, fermented products and cereals. Having a wide range of uses.

TYPES:

Different formulations with different flavor profiles that adjust to client necessities, liquids products as: CAMI® JR, T, B, 1000 and in powder as: CAMI® 7597.

CERTIFICATIONS:

COMPANY WITH FOOD SAFETY CERTIFIED BY DNV GL =FSSC 22000=.





AVENEX®

DEFINITION:

AVENEX® is a soluble oat extract obtained by controlled enzymatic hydrolysis of oats, producing a natural sweetener with defined carbohydrate and protein profile.

BENEFITS:

AVENEX® is a natural gluten-free (FDA definition) sweetener that provides easy-to-digest simple carbohydrates, soluble fiber (β -glucans), minerals and proteins own oats. Several studies indicate that the consumption of soluble fiber from oats (β -glucans) could help to reduce the blood cholesterol levels and control the post-prandial plasma glucose and the insulin response¹.

APPLICATIONS AND FUNCTIONALITY:

Is a soluble natural sweetener of easy-digest, with a sweet flavor typical to oat that provides color, flavor and texture to the products. Ingredient without additives that is used in cereals, beverages, bake, functional, dairy and gluten-free products.

TYPES:

AVENEX® is available in powder or liquid in presentations of 25 kg to the powder product and 290 kg to the liquid product.

CERTIFICATIONS:

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RISYR®

DEFINITION:

RISYR® is a liquid rice extract, water-soluble obtained from selected rice, by controlled hydrolysis process with different grades of conversion, producing a natural sweetener..

BENEFITS:

It is a natural sweetener of easy digestion with sweet typical flavor, which is dependent of the degree of conversion. It is a hypoallergenic product, that contribute simples saccharides as a maltose and dextrose, oligosaccharides, protein and minerals in less quantity.

APPLICATIONS AND FUNCTIONALITY:

Is a sweetener with sweet favor that depend of the degree of conversion, it have viscosity characteristics, texture and cohesiveness which imparts to the other products. They are used in cereals, cereals bars, salads dressings, dairy products, carbonated beverages or beverages in general, confectionary, jams, fillings for baking, confectionery and in products for allergic people.

TYPES:

Diverse formulations with different flavor profiles that adjust to customer's needs with products such as: RISYR® 3380, 4280 and 608

CERTIFICATIONS:

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MALTADEX®

DEFINITION:

MALTADEX® is a line of products based on enzymatically hydrolyzed cereals (mainly rice), where lower molecular weight saccharides are obtained with a controlled carbohydrate profile that depends on the degree of conversion.

BENEFITS:

It is a product of the hydrolysis rice that provides carbohydrates of medium molecular weight completely digestible, it is free of lactose and hypoallergenic and is auxiliary in the diet of allergic people to lactose. It is used in dairy formulas.

APPLICATIONS AND FUNCTIONALITY:

It is an innocuous product, tasteless to slightly sweet depending on the hydrolysis degree, it provides viscosity, consistency, color and flavor to the product. It can be used in cereals, cereal bars, beverages, dairy formulas or food industry products aimed at allergic people.

TYPES:

MALTADEX® is available with different conversion degree depending on the client's needs (products as H0, H1 and H4)

CERTIFICATIONS:

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CORN GRITS & FLOURS IDEA®

DEFINITION:

IDEA® Products based on yellow or white corn obtained from the dry milling of degerminated corn, with different particle sizes and characteristics that adjust to the client's needs, it could be sanitized for better microbiological control.

BENEFITS:

The corn grits and flours IDEA® due to content of starch, are a good source of carbohydrates that give consistency and texture to the product.

APPLICATIONS AND FUNCTIONALITY:

Corn grits and flour IDEA® are recommended products to be used making extruded products, baking, cereals, soups, seasonings, snacks and food mixes, are a good source of starch (Amylose and amylopectin) and protein.

TYPES:

The corn grits and flours IDEA® can be found in different presentations that fulfil the client's needs, with different particle sizes, from degerminated corn to fine-flours.

CERTIFICATIONS:





RICE FLOUR IDEA®

DEFINITION:

IDEA® rice flour is a white powder made from the grinding of polished rice with a clean and neutral flavor, which can be sanitized through an irradiation process to improve microbiological control or without sanitizing,

BENEFITS:

Polished rice is a good source of carbohydrates and proteins, contributes to consistency and texture to the product, and is considered hypoallergenic.

APPLICATIONS AND FUNCTIONALITY:

Product that for its physicochemical properties imparts consistency and texture to the products and is used in a wide range of products due to its neutral taste, it can be used in the baking industry, in hypoallergenic products, cereals, porridges and gluten-free products.

TYPES:

IDEA® rice flour can be found in 25 kg presentations as raw flour, sanitized raw, and pregelatinized with different grinding grades.

CERTIFICATIONS:





PROTOVEG® PRONUTRI®

DEFINITION:

PROTOVEG® and PRONUTRI® are defatted soy products textured through an extrusion.

BENEFITS:

The textured soy contributes with a high content of easy-digestion protein, essential amino acids and dietary fiber, compounds that contributes with different benefits to consumer health.

APPLICATIONS AND FUNCTIONALITY:

PROTOVEG® and PRONUTRI® can be used in every kind of meats products such as: tuna fish, sausage, hamburgers, etc., as it confer water and fat retention, meat texture to product as well as aroma and typical flavor to textured soy.

TYPES:

Presentations in light brown, dark brown, red and salmon color with different granulometries adjusting to the client's needs.

CERTIFICATIONS:



niuco®





PROTOVEG® TEXTURED SOY SALMON COLOR

DEFINITION:

PROTOVEG® TEXTURED SOY SALMON COLOR, is a defatted soy product subjected to an extrusion process. It has a light-salmon color with flavor and typical odor to textured soy.

BENEFITS:

The textured soy contributes with a high content of easy-digestion protein, essential amino acids and dietary fiber, compounds that contribute with different benefits to consumer health. The consumption of soy protein can lead to a decrease in total cholesterol and triglycerides, which can protect the consumers from cardiovascular and chronic degenerative diseases^{1,2,3,4}.

APPLICATIONS AND FUNCTIONALITY:

PROTOVEG® TEXTURED SOY SALMON COLOR can be used in every kind of meats products such as: tuna fish, sausage, hamburgers, etc., as it confers water and fat retention, meat texture to product as well as aroma and typical flavor to textured soy.

TYPES:

Presentations with different granulometries adjusting to the client's needs.

CERTIFICATIONS:





BARLEX®

DEFINITION:

BARLEX® is a line of products made from dark cereals (mainly barley), with dark-brown color to black, robust aroma and flavor that are similar to cocoa or coffee.

BENEFITS:

The products of the BARLEX® line are natural flours and extracts, which due to their physicochemical characteristics can be used as substitute of caramel color, extensor or substitute of cocoa and coffee, due to the flavor and color notes that it imparts naturally.

APPLICATIONS AND FUNCTIONALITY:

The line of BARLEX® products can be used in the manufacture of cereals, in the baking and brewing industry, due to it provides dark color to the product and a flavors profile whit notes to toaster, malted, bitter-astringent.

TYPES:

BARLEX® “T” powder product (Flour) and BARLEX “O” liquid product (Extracts).

CERTIFICATIONS:

COMPANY WITH FOOD SAFETY CERTIFIED BY DNV GL
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PERLINA®

DEFINITION:

PERLINA® is a product made from selected barley grains, pearled or ground.

BENEFITS:

It contains a 10% of protein and is a good source of vitamins, minerals, essential fatty acids and dietetic fiber. Studies show that the intake of barley has beneficial effects on lipid metabolism and intestinal function, so that its consumption can prevent chronic disease¹.

APPLICATIONS AND FUNCTIONALITY:

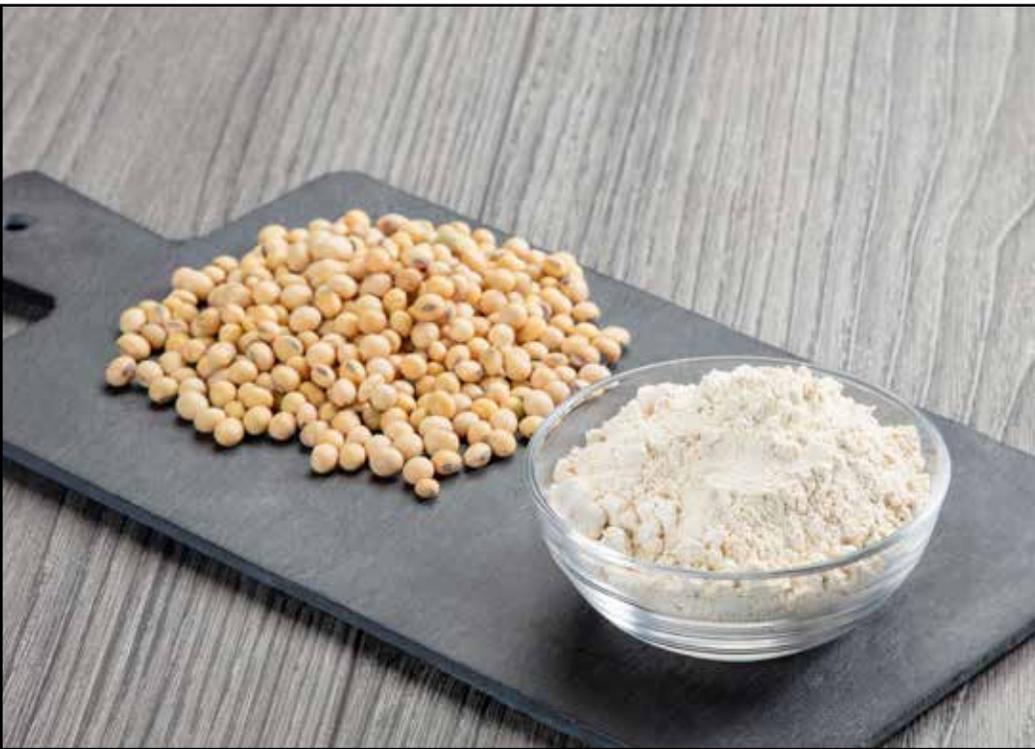
It imparts aroma and typical flavor of the barley, contribution of dietary fiber and soluble fiber, it is useful in baking, biscuits, soups, drinks, stews, etc.

TYPES:

Available as a whole barley flour and pearl barley.

CERTIFICATIONS:





ALILAC®

DEFINITION:

ALILAC® is a white powder product with a slightly beige color, designed especially for bakery industry as a milk substitute.

It is made from defatted soy flour, whey and sugar.

BENEFITS:

High protein content that provides a nutritional improvement to the product, impart a greater water-retention in bakery products improving shelf life. It can replaces up to 100% the use of milk, reducing cost.

APPLICATIONS AND FUNCTIONALITY:

ALILAC® is easy to handle and conserve due to its low moisture content. It is used in a concentration of 10 % (100 g of product in 1 liter of water) or directly in the dough by adding 50 g of ALILAC® for each kilogram of dough for cakes and cookies.

TYPES:

Available in presentation with 25 kg (55.11 Pounds) net weight.

CERTIFICATIONS:

KOSHER



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RIKIROZ®

DEFINITION:

RIKIROZ® is a extruded cereals line made from soy, corn and / or rice, wheat and malt extract with high nutrition value.

BENEFITS:

RIKIROZ® is a good source of carbohydrates of easy digestion, vegetal protein, vitamins and minerals that each ingredient contribute in natural way to the product, giving it a sweet-malted flavor to the product with high nutritional content.

APPLICATIONS AND FUNCTIONALITY:

RIKIROZ® is used as a breakfast cereal, in the confectionery industry, in cereals bars and toppings for ice cream and yogurt. It imparts sweet-malted flavor, crunch and nutritional improvement to product.

TYPES:

RIKIROZ®, lentil, ammunition, natural, versions without added sugar and / or gluten-free.

CERTIFICATIONS:



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MALTALAC®

DEFINITION:

MALTALAC® is a powder product with light-beige color with sweet-malted flavor, that is used in milk shakers and malted beverages.

BENEFITS:

MALTALAC® provides good quality proteins due to their milk content.

APPLICATIONS AND FUNCTIONALITY:

MALTALAC® is the base for milk shakers and malted drinks due to its sweet malted flavor, it is widely used as a base to prepare malted drinks, skim, ice cream, yogurt and fruit smoothies. It imparts viscosity and texture to the product.

Add 120 g (approximately 5 tablespoons) of MALTALAC® in one liter of cold milk with fruit pulp or ice cream of your favorite flavor, if you want to obtain a foamy shake drink, use a blender or shake mixer.

TYPES:

It is available in presentations of 7 kg of net weight in plastic buckets.

CERTIFICATIONS:

KOSHER, COMPANY WITH FOOD SAFETY CERTIFIED BY DNV GL = FSSC 22000=, Sodex Member, Halal





POLIM®

DEFINITION:

POLIM® is a line of powder products with slightly yellow-green color with a typical flavor to lemon, is produced from lemon solids, acidified with citric acid and mix of ingredients.

BENEFITS:

The POLIM® products line are ingredients of easy digestion that contribute with organic acids, pectins, carbohydrates, minerals and vitamins, in different amount depending the formulation.

APPLICATIONS AND FUNCTIONALITY:

Impart typical flavor to lemon and depending the formulation is their flavor profile, so that is used widely in powder formulations for snacks, mayonnaise and drinks.

TYPES:

Formulations with different flavor profiles that meet the customer's needs in powder presentations such as: POLIM® B, C, J, M and S.

CERTIFICATIONS:

KOSHER, COMPANY WITH FOOD SAFETY CERTIFIED BY DNV GL = FSSC 22000, Sodex Member, Halal





ABIEL®

DEFINITION:

ABIEL® is made from selected and standardized bee-honey, refined, pasteurized and spray-dried. It is a fine beige color powder, with a pleasantly sweet flavor typical of bee-honey.

BENEFITS:

It is a sweetener of natural origin of easy digestion that provides simple saccharides such as dextrose, fructose and sucrose, with a sweet taste characteristic of honey.

APPLICATIONS AND FUNCTIONALITY:

ABIEL® has the typical flavor of honey, it contributes with viscosity and has a binder power, participates in Maillard reactions and can be used in cereals, physical mixtures of baking formulations, nougats and confectionery, as well as in table syrups, infusions and dairy products.

TYPES:

Presentation with 25 kg (55.11 Pounds) net weight.

CERTIFICATIONS:

KOSHER, COMPANY WITH FOOD SAFETY CERTIFIED BY DNV GL = FSSC 22000=, Sodex Member, Halal





POLTOMATE®

DEFINITION:

POLTOMATE® is a fine powder, with red color own tomato, with odor and flavor typical, slightly acid. It is produced by spray-drying of tomato paste.

BENEFITS:

POLTOMATE® is a natural ingredient that provides of simple saccharides, pectins, organic acids, vitamins and mineral own to tomato.

APPLICATIONS AND FUNCTIONALITY:

It is a natural source of nutriments, it form suspensions of red color and acid flavor. It is used in the seasoning industry, snacks, instant soups and in general in food industry. Due their physicochemical characteristics, improve the used and handling in food industry.

TYPES:

It is available in presentations of 25 kg.

CERTIFICATIONS:

KOSHER, COMPANY WITH FOOD SAFETY CERTIFIED BY DNV GL = FSSC 22000=, Sodex Member, Halal

