



LeciTAs™

Lecithin systems. Superior emulsification. Enhanced performance. Extended shelf-life.

LeciTAs™ offers a comprehensive range of lecithin systems and emulsifier solutions. It improves functionality, stability and convenience across a wide variety of food and nutrition applications.

SOURCED FROM NATURE



Soy



Sunflower



Canola (Rapeseed)



Enhanced emulsification

Superior emulsification for better texture and mouthfeel



Improved stability

Provides viscosity, gelling, thickening and stabilisation across processing.



Extended shelf-life

Helps maintain quality and freshness for longer.



Wetting & dispersion

Enables faster wetting/solubility for instant powders and beverages.



Clean label & non-GMO

Responsibly sourced, trusted and transparent.

APPLICATIONS



Chocolate products



Bakery & confectionery



Dairy



Non-dairy



Sauces & dressings



Instant products



Margarine & spreads



Dietary supplements



Texture that performs. Stability you can trust.

HydroTAs™ delivers a comprehensive range of hydrocolloids and systems that improve texture, stability and consistency – enabling great taste, better performance and longer shelf-life across a wide range of applications.



Better text & mouthfeel

Tailored texture solutions that enhanced mouthfeel, structure and sensory attributes



Enhanced stability & consistency

Provides viscosity, gelling, thickening and stabilisation across processing.



Extended shelf-life & quality

Stabiliser systems that prevent separation and extended shelf-life.



Clean label & versatile

Solutions that support clean label formulations across diverse processes and pH levels.

APPLICATIONS



Beverages



Bakery & confectionery



Dairy



Plant-based



Sauces & spreads

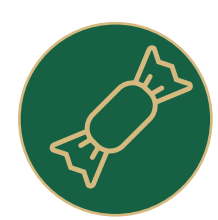


Snacks & convenience



Sports & wellness





AraTAs™

Appearance that performs.

AraTAs™ delivers a comprehensive range of coating, glazing and polishing systems that enhance appearance, protect products and create a premium finish across a wide range of confectionery applications.



Premium Appearance

Delivers excellent flow, consistent coverage and a brilliant shine.



Consistent quality

Ultimate performance and reliability for outstanding results every time.



Extends shelf-life

Systems protect products from moisture, oxidation and degradation.



Versatile and efficient

Numerous solutions for multiple end-use applicants with efficient processing.

APPLICATIONS



Chocolate



Hard and soft candies



Biscuits and cookies



Cakes and baked goods



Nuts & clusters



Nutrition & cereal bars





GraviTAs

Functional Ingredients. Endless possibilities.

GraviTAs delivers a comprehensive range of functional ingredients that add nutrition, improve performance and create better foods - naturally.



Reliable performance

Proven functionality and reliability across diverse applications.



Protein solutions

High-quality plant and dairy proteins to support nutrition, structure, satiety and functional performance.



Vitamins & minerals

Essential, naturally sourced micronutrients that support health, immunity and wellbeing across many applications.



Fibre & speciality starches

Dietary fibres and starches that deliver texture, stability and better-for-you benefits.

APPLICATIONS



Confectionery



Bakery



Sauces, dressings & meals



Dairy



Plant-based



Snacks & convenience



Sports & wellness



Foods & ingredients

