



Ingredients and additives

Barentz Finland Oy's range of ingredients and additives contains solutions for e.g. improving the structure of meat products and manufacturing yield, and ensuring freshness, a good shelf-life and sensory quality. We also offer clean label and natural options.

Enzymes

Our product range also includes enzymes that break down fibers, starch, and sugars for the manufacture of e.g., oat drinks. Enzymes that break down proteins are used in e.g., the animal feed industry to treat raw materials. Structure-forming enzymes are used in the manufacture of e.g., dairy, meat, fish, and plant products.

Vitamin, antioxidant and mineral mixes

Mixes customized to the customer's needs, such as for infant food, soft drinks, nutritional supplements, etc.

Salts and salt products

Vacuum salt, nitrite salt, low-sodium sea salt, and salt mixes.

Lecithins

Sunflower and soya lecithin powders.

Animal proteins

Animal proteins are used to improve the structure and yield of meat products. Our range contains collagen protein isolates from pig, beef and poultry skins with good water and fat binding ability. We also offer injectable collagen proteins for mixing into brine.

Plant protein products

Our product range includes plant-based flours, concentrates and isolates (as powders or textured) refined from the following raw ingredients:

- pea
- soya
- faba bean
- sunflower
- quinoa
- rice

Mustard powders

Mustard powders are used to manufacture mustard and sauces, and to season foodstuffs.

Cinnamon, cardamom, vanilla

Sources from our partners in collaboration (Royal Polak) to our customers' quality requirements.

Dried breadcrumbs and coatings

Our product range contains full breading systems from world-leading manufacturers. Breadcrumbs are made from freshly baked bread to guarantee excellent and even quality.

The range of breadcrumb colors and sizes is extensive, and both properties can be customized for the customer's specific needs, if necessary. The range of breadcrumb coatings contains suitable products for:

- meat
- fish
- poultry
- vegetarian foods
- desserts
- organic foods
- also gluten-free options

The use of flours for batter coatings helps a coarser breadcrumb adhere to the surface of the food to be breaded (e.g., a wiener schnitzel).

Flours for batter coatings are available as seasoned, and there are also gluten-free options.

Citrus fibers

Citrus fiber is a natural plant fiber manufactured from the pulp of citrus fruits. It is an excellent water binding agent and fat emulsifying agent. Behind the fiber's high water-binding capacity is a patented method with which the fiber structure is opened to achieve a binding surface many times larger than the original fiber. In addition, the opened fiber forms a matrix structure that "captures" liquid within it and keeps it firmly within the fiber through molecular bonds. Fat binding and emulsification properties meanwhile are based on the protein content within the fiber.

Citrus fiber can be used in a range of foodstuffs, such as:

- bakery products (e.g., moisture control, replacement of eggs and fats, reduction of additives)
- dairy products (e.g., thickening, replacement of fats, reduction of additives)
- beverages and juices (thickening, adding pulp to juices)
- meat products (water and lipid binding, emulsification, replacement of phosphate and hydrocolloids and other additives)
- frozen foodstuffs (moisture control, prevention of ice crystal formation)
- condiments (replacement of fats, thickening, reduction of additives)

Our citrus fibers are clean label and non-allergenic ingredients that help to lower recipe costs and improve the foodstuff's quality and nutritional properties.

Thickening and gelling agents

Carrageenans, pectins, alginates, gellan gum, LBG powder.

Gelatines

We supply pork and beef gelatin made in the EU for the meat, confectionery, dairy, and other foodstuff industries. The hardness of the gel formed by the gelatin is measured using the Bloom scale and our most commonly stocked products have a Bloom value between 220 and 250 BL. We also supply other Bloom values as necessary, per the customer's request.

Lactate-acetate mixes

Lactic acid and acetic acid have been the most commonly used preservatives for millennia. Both are natural and safe substances which can be used in a wide range of foodstuffs. Lactic-acetate mixes are refined from lactic and acetic acids and are a modern way to improve shelf-life and maintain product safety. Lactate-acetate mixes are well-known to be effective at preventing microbial growth and particularly effective against *Listeria monocytogenes* bacteria.

Our range also includes clean label options, e.g., products that are manufactured through natural fermentation, such as vinegar and basil extract.

For more information about ingredients and additives,

Jukka Jämsä

+358-400-811 503

jukka.jamsa@barentz.fi

www.barentz.com/finland

Mauri Saarenketo

+358-40-589 0230

mauri.saarenketo@barentz.fi

www.barentz.com/finland

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