PALMART



FROM SOURCE TO SOLUTION



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Palmart

Established in Türkiye in 2021, Palmart was built on more than four decades of deep expertise in raw materials and ingredients for the food & pharma sectors. Our founders bring extensive industry knowledge that continues to shape our vision and guide our operations.
From day one, Palmart has been driven by strong ethical values and a commitment to uncompromising quality—delivering reliable products and lasting value to our customers.

Our Mission

- To lead the industrial food and pharma sectors across domestic and international markets
- To deliver **unmatched product quality** and **fast, reliable service**
- To consistently **exceed expectations** through every interaction
- To shape the future of the industry through innovation, transparency, and professionalism

Our Vision

To earn long-term trust as a **reliable global solutions partner** in the food and pharma ingredients industry.
Our strategic focus is on sustainable growth and transformation, achieved by:

- Upholding ethical principles
- Maintaining the highest quality standards
- Delivering dependable service
- Fostering forward-looking collaborations

We aim to create lasting value and co-author a new chapter of excellence with every business relationship and product delivery.



Industries We Serve

- Pharmaceutical
- Nutritional Supplements
- Confectionery & Chocolate
- Bakery
- Dairy
- Beverages
- Savory, Snacks, Sauces & Ready Meals
- Processed Food and Canned Products
- Health and Beauty

Driven by Excellence and Innovation

At Palmart, we are dedicated to delivering:

- **Agile and responsive solutions**
- **Consistent reliability**
- **Tailored services** designed to meet the evolving needs of our customers and global partners

Our Core Values

- **Reliability**

We build trust through honest communication, consistent performance, and honoring our commitments.

- **On-Time Delivery**

Timely delivery is central to our operations, ensuring efficiency and client satisfaction across every order.

- **Premium Quality**

Our products meet rigorous international standards, crafted from certified raw materials and tailored to precise customer needs.

- **Professionalism**

Our experienced team upholds the highest standards of conduct, building sustainable and respectful partnerships.

- **Solution-Oriented Mindset**

We turn challenges into opportunities by delivering

Innovation

Expertise-Driven Innovation

Palmart is committed to continuous improvement and forward-thinking strategies. By working closely with our partners, we develop tailored ingredient solutions that optimize production processes and elevate product performance — all while meeting the highest global standards.

Our Commitments

- Conducting business with **transparency and sustainability**
- Providing **ongoing quality assurance**
- Building **long-term, trust-based relationships** with customers

By blending **tradition with innovation**, Palmart proudly contributes to the global food and pharma supply chain — empowering partners to succeed in today's fast-moving, competitive market.

Cocoa Products

Alkalized Cocoa Powder

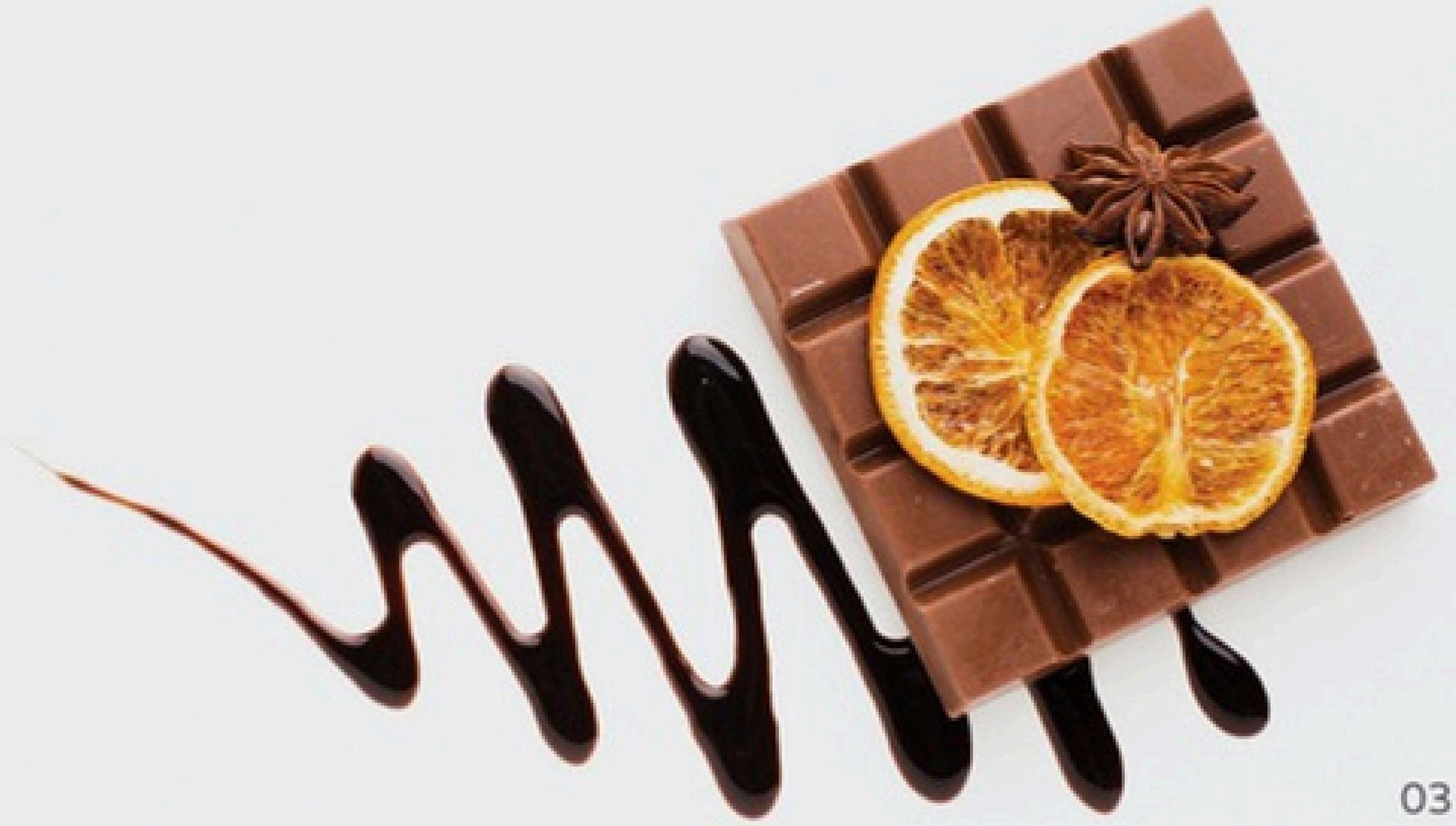
- Applications: Chocolate, dairy products, bakery items, cakes, beverages and ice cream
- Function: Flavoring and coloring
- Storage: In cool, dry, odor-free environment (15–20°C), protection from moisture, light and odors
- Packaging: 25 kg cartons or multi-wall paper bags, food-grade liners, custom packaging available

Natural Cocoa Powder

- Applications: Chocolate, dairy products, bakery, cakes and cookies
- Function: Flavoring, coloring, aroma and natural antioxidant
- Storage: in cool, dry, odor-free environment (15–20°C), protection from moisture, light and odors
- Packaging: 25 kg cartons or multi-wall paper bags, food-grade liners, custom packaging available

Cocoa Mass (Cocoa Liquor)

- Application: Primarily used in chocolates, confectioneries, bakery products, desserts, ice creams, beverages and various culinary preparations
- Function: Provides rich cocoa flavor, color, and texture; serves as a base ingredient, enhancing taste, aroma and mouthfeel
- Storage: In a cool, dry place, away from heat sources, moisture, and direct sunlight Ensure packaging remains tightly sealed
- Packaging: Available in standard packaging sizes or customized packaging according to customer requirements



Cocoa Products

Cocoa Butter

- Application: Chocolates, confectioneries, bakery products, desserts, cosmetic formulations, and pharmaceutical applications
- Function: Acts as a stabilizer, emulsifier, texture improver, and provides a smooth, creamy mouthfeel with superior melting properties.
- Storage: Store in a cool, dry place, protected from direct sunlight, heat, and moisture. Keep containers tightly sealed.
- Packaging: Available in standard packaging options or customized packaging according to customer specifications.



Cocoa Bean

- Applications: Chocolate, cocoa powder, cocoa butter, confectionery manufacturing, flavoring, and aroma extraction
- Function: Cocoa solids, cocoa butter content, natural antioxidants, and flavor precursors
- Storage: Cool, dry, well-ventilated place (15–20°c), protection from moisture, pests, strong odors
- Packaging: Jute or polypropylene bags (50–60 kg), bulk shipments



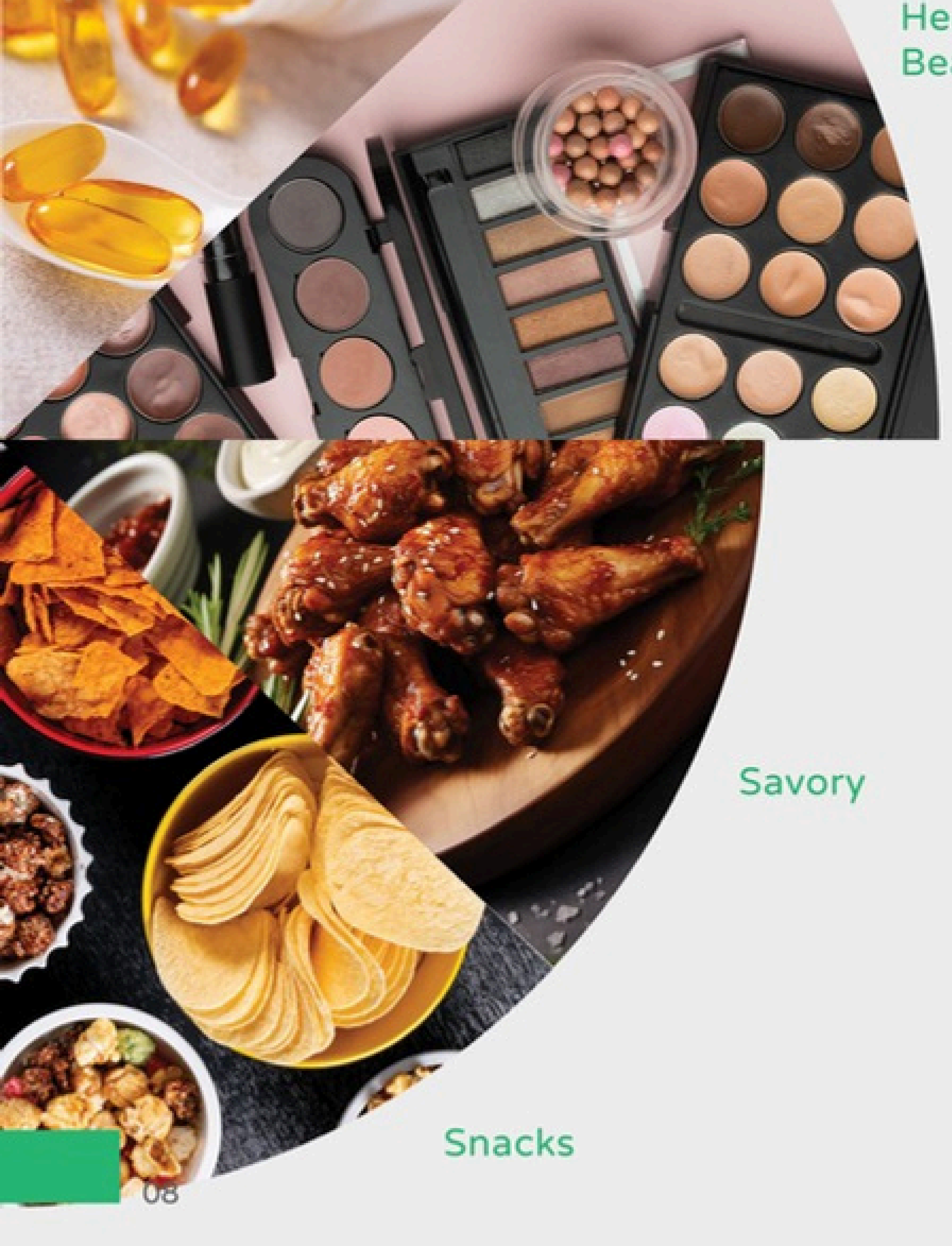
Flavors

- Applications: Beverages, confectionery, bakery, dairy, snacks, sauces, pharmaceuticals, aroma enhancement, and taste improvement
- Function: Natural and synthetic flavor profiles, product appeal, sensory experience, liquid, powder, and oil-soluble formats
- Storage: Cool, dry, dark environment (15–25°C), sealed containers, preservation of volatile aroma, protection from heat and strong odors
- Packaging: Food-grade HDPE bottles, aluminum containers, drums (1–200 kg), custom packaging



Supplements and Nutraceuticals

Health and Beauty



Savory

Snacks

Sweeteners and Derivatives

Glucose Syrup

- Applications: Sugar-free confectionery, chewing gum, toothpaste, beverages, pharmaceuticals, and personal care products
- Function: Low-calorie sweetener, humectant, texturizer, moisture retention, crystallization prevention, and smoothness enhancement
- Storage: Cool, dry area below 30°C, tightly sealed, protection from moisture and sunlight
- Packaging: 25 kg bags (powder), 250 kg drums/IBCs (liquid), food-grade packaging



Fructose Syrup

- Applications: Beverages, dairy products, confectionery, baked goods, low-calorie foods, natural sweetener
- Function: High-intensity sugar, greater sweetness than sucrose, flavor enhancement, browning, shelf-life extension, sugar reduction
- Storage: Cool, dry area below 30°C, protection from moisture, sunlight, odors, sealed packaging
- Packaging: 25 kg bags with food-grade liners, drums or IBCs for liquid forms, custom packaging options

Maltodextrin

- **Applications:** Instant beverages, dairy, confectionery, soups, sauces, and nutritional supplements
- **Function:** Bulking agent, carrier, texture enhancer, mild sweetness, mouthfeel improvement, spray-drying aid, and encapsulation aid
- **Storage:** Clean, cool, dry place below 30°C, protection from moisture, sunlight, odors, sealed packaging
- **Packaging:** 25 kg multi-layer kraft paper bags with food-grade polyethylene liners, custom packaging

Sorbitol

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- **Applications:** Sugar-free confectionery, chewing gum, toothpaste, beverages, pharmaceuticals, and personal care products
- **Function:** Low-calorie sweetener, humectant, texturizer, moisture retention, crystallization prevention, and smoothness enhancement
- **Storage:** Cool, dry area below 30°C, tightly sealed, protection from moisture and sunlight
- **Packaging:** 25 kg bags (powder), 250 kg drums/IBCs (liquid), food-grade packaging



Sweeteners and Derivatives

Dextrose

- Application: Bakery, beverages, dairy products, confectionery, and processed foods
- Function: Sweetener, fermentation substrate, and energy source, and enhancing flavor and texture
- Storage: In a cool, dry, and well-ventilated area. Keep away from moisture and direct sunlight.
- Packaging: 25 kg paper or polypropylene bags with inner lining



Stevia

- Applications: Natural zero-calorie sweetener, beverages, dairy, tabletop sweeteners, bakery, confectionery, and health foods
- Function: High-intensity sweetness (up to 300x sugar), clean sweet taste, diabetic and calorie-controlled diets suitability
- Storage: Cool, dry place below 30°c, protection from moisture, heat, sunlight, sealed containers for potency and flavor
- Packaging: 1–25 kg food-grade plastic or aluminum foil pouches, drums, cartons, customized packaging

Starch

- **Applications:** Bakery, dairy, confectionery, sauces, soups, noodles, meat processing, pharmaceuticals, and industrial formulations
- **Function:** Thickener, stabilizer, binder, moisture retention, texture improvement, viscosity enhancement, and product consistency
- **Storage:** Cool, dry, well-ventilated area below 30°C, protection from moisture and odors, sealed containers
- **Packaging:** 25 or 50 kg kraft paper bags with polyethylene liners, bulk packaging available

Modified Starch

- **Applications:** Processed foods, sauces, soups, dairy, confectionery, meat products, instant foods, pharmaceuticals, and industrial applications
- **Function:** Improved stability (heat, acid, shear), thickener, emulsifier, stabilizer, and fat replacer (depending on modification)
- **Storage:** Cool, dry place below 30°C, protection from sunlight, moisture, odors, resealed packaging



Emulsifiers and Stabilizers

Citric Acid Esters (CITREM)

- Applications: Baked goods, beverages, margarine, sauces, and dairy-based products
- Function: Emulsifier, stabilizer, and antioxidant to improve emulsion stability, extend shelf life, and enhance product texture
- Storage: In a cool, dry, and well-ventilated area, away from direct sunlight and moisture
- Packaging: 25 kg bags, cartons, or customized packaging upon request

Polyglycerol Polyricinoleate (PGPR)

- Application: Chocolates, confectioneries, spreads, coatings, and bakery fillings
- Function: Viscosity reducer, emulsifier, and stabilizer, improving flow properties and stability of products
- Storage: In a cool, dry place, away from direct sunlight and heat. Keep tightly sealed.
- Packaging: 25 kg drums, containers, or customized packaging upon customer request



Oil Binder

- Application: Seasoning blends, snacks, fried products, and processed foods
- Function: Enhances binding and adhesion of seasonintg or coatings to food surfaces, improving flavor retention and product appearance
- Storage: In a cool, dry area away from direct sunlight. Keep containers tightly sealed.
- Packaging: 25 kg bags or customized packaging per request

DATEM 80%

- Application: Bakery products, bread, pastries, and dairy products
- Function: Emulsifier and dough conditioner, enhancing dough strength, volume, crumb texture, and extending shelf life
- Storage: In a cool, dry environment, protected from heat and moisture. Ensure packaging is properly sealed after use.
- Packaging: 25 kg multi-layer bags or customized packaging upon request

ACETEM 90

- Application: Whipped toppings, creams, cakes, desserts, and margarine
- Function: Aerating agent, emulsifier, and stabilizer, enhancing product stability, volume, and texture
- Storage: In cool, dry conditions, away from direct sunlight and moisture. Keep packaging sealed.
- Packaging: 25 kg standard bags or customizable packaging upon request

Distilled Monoglycerides (DMG)

- Application: Bakery products, confectioneries, dairy, margarine, ice creams, and chocolates
- Function: Emulsifier and stabilizer, improving texture, softness, shelf-life improver, and consistency
- Storage: In cool, dry conditions, protected from direct sunlight and moisture
- Packaging: 25 kg bags or customized packages as per customer requirements



Emulsifiers and Stabilizers

Guar Gum

- Applications: Bakery, dairy, sauces, dressings, beverages, ice cream, and processed foods
- Function: Viscosity, water retention, texture improvement, shelf-life extension, and emulsion stabilization
- Storage: Cool, dry place below 30°C, protection from moisture, odors, contaminants, sealed packaging
- Packaging: 25 kg multi-wall paper bags with food-grade liners, custom packaging

Xanthan Gum

- Applications: Sauces, dressings, bakery, dairy, beverages, and gluten-free formulations
- Function: Viscosity, suspension, emulsification, texture enhancement, shelf-life extension, and freeze-thaw stability
- Storage: Cool, dry environment below 30°C, protection from moisture and strong odors, sealed packaging
- Packaging: 25 kg multi-wall paper bags with food-grade liners, custom packaging available

Agar-Agar

- Application: Desserts, dairy products, confectionery, beverages, and plant-based gels
- Function: Gelling agent, stabilizer, and thickener. Ideal for vegetarian and vegan formulations.
- Storage: In a cool, dry place, away from moisture, heat, and direct sunlight
- Packaging: 20 kg cartons or kraft paper bags with inner polyethylene lining



Baking Powder

- **Applications:** Cakes, biscuits, and pastries
- **Function:** Leavening agent, helps dough rise by releasing carbon dioxide during baking
- **Storage:** Cool, dry place below 25°C, protected from moisture and odors, sealed packaging
- **Packaging:** 1–25 kg food-grade packets, pouches, or cartons; custom packaging available

Lecithin

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- **Applications:** Chocolate, bakery, margarine, dairy, confectionery, pharmaceuticals, emulsifier, and stabilizer
- **Function:** Texture enhancement, shelf-life improvement, ingredient dispersion, and surface tension reduction
- **Storage:** Cool, dry place below 25°C, protected from light and moisture, sealed packaging
- **Packaging:** Liquid or powder form in drums or pails (10–200 kg); custom packaging available

Arabic Gum

- **Applications:** Beverages, confectionery, bakery, pharmaceuticals, emulsions
- **Function:** Viscosity, suspension stability, crystallization prevention, texture enhancement
- **Storage:** Cool, dry place below 30°C, protected from moisture and contaminants, sealed packaging
- **Packaging:** 25 kg food-grade bags with inner liners; custom packaging available

Ice Cream Gel

- **Applications:** Ice cream and frozen desserts
- **Function:** Stabilizer, emulsifier; prevents ice crystal growth, enhances creaminess and texture
- **Storage:** Cool, dry place below 30°C, protected from moisture and contaminants, sealed packaging
- **Packaging:** 10–25 kg food-grade bags or boxes; custom packaging available

Emulsifiers and Stabilizers

Polysorbates

- Applications: Ice cream, baked goods, beverages, dressings, and whipped toppings
- Function: Emulsifier, stabilizer, and solubilizer to improve texture, consistency, and shelf stability
- Storage: In a cool, dry place away from direct sunlight and strong odors
- Packaging: Supplied in HDPE drums, IBC totes, or customized packaging as per customer request

Sorbitans

- Applications: Baked goods, confectionery, dairy products, and sauces
- Function: Emulsifier, stabilizer, and dispersing agent to improve texture and extend shelf life
- Storage: In a cool, dry place away from direct sunlight and moisture
- Packaging: HDPE drums, IBC totes, or customized packaging upon request

Propylene Glycol Monostearate (PGMS)

- Applications: Baked goods, whipped toppings, dairy products, and non-dairy creamers
- Function: Emulsifier, anti-staling agent, and whipping aid to enhance texture, volume, and shelf life
- Storage: In a cool, dry, and well-ventilated area away from heat and direct sunlight
- Packaging: 25 kg bags, fiber drums, or customized packaging upon request



Polyglycerol Esters of Fatty Acids (PGE)

- **Application:** Cakes, bakery items, whipping creams, salad dressings, margarine, and confectioneries
- **Function:** Emulsifier, stabilizer, and whipping agent, enhancing texture, stability, and product consistency
- **Storage:** In cool, dry conditions, away from heat, moisture, and direct sunlight
- **Packaging:** 25 kg multi-layer bags or customized packaging as per customer specification

Lactem

- **Application:** Whipped toppings, cream fillings, bakery products, desserts, and dairy-based items
- **Function:** Emulsifier, aerating agent, and stabilizer, improving volume, texture, creaminess, and overall stability
- **Storage:** In a cool, dry environment. Protect from moisture and direct heat. Ensure bags are sealed after use.
- **Packaging:** Standard 25 kg bags or customized packaging

Glycerol Monostearate (GMS)

- **Application:** Bakery products, confectionery, chocolates, dairy products, frozen desserts, and margarine
- **Function:** Emulsifier, stabilizer, anti-staling agent, and texture improver
- **Storage:** Tightly sealed container, cool, dry conditions, avoiding exposure to moisture and direct sunlight
- **Packaging:** 25 kg bags or customized packaging options



Emulsifiers and Stabilizers

Phosphates

- Applications: Bakery, dairy, meat processing, beverages, confectionery; texture, stability, and leavening improvement
- Function: Buffering agent, emulsifier, leavening enhancer; moisture retention, shelf- life extension, and volume enhancement
- Storage: Cool, dry place below 30°C, away from moisture and contaminants, sealed containers
- Packaging: 25 kg food-grade bags or drums; customized packaging available

Sodium Stearoyl Lactylate (SSL 100%)

- Application: Bakery products, bread, cakes, pastries, noodles, and dairy products
- Function: Emulsifier, dough strengthener, crumb softener, and shelf-life extender
- Storage: In a dry, cool place, away from heat sources and direct sunlight. Keep sealed tightly.
- Packaging: 25 kg bags or customized packaging as required



Propylene Glycol Monolaurate (PGML)

- Applications: Margarine, shortenings, confectionery, dairy products, and sauces
- Function: Emulsifier, preservative enhancer, and antimicrobial agent to improve product stability and extend shelf life
- Storage: In a cool, dry place away from direct sunlight and strong odors
- Packaging: 25 kg bags, fiber drums, or customized packaging based on customer needs

Oleic Acid

- Applications: Emulsifiers, food-grade lubricants, flavor carriers, and dietary supplements
- Function: Serves as a fatty acid component to enhance texture, support emulsification, and act as a carrier for fat-soluble ingredients
- Storage: In a tightly sealed container in a cool, dry, and well-ventilated area away from heat and direct sunlight
- Packaging: HDPE drums, IBC totes, or customized packaging according to customer requirements

Propylene Glycol

- Applications: Flavorings, food colorants, baked goods, beverages, and icings
- Function: Solvent, humectant, carrier for flavors and colors, and stabilizer to maintain moisture and consistency
- Storage: In a cool, dry, and well-ventilated area in tightly sealed containers, away from direct sunlight
- Packaging: 200-liter drums, IBC totes, or customized packaging upon request

Citrus Sterol Lecithin

- Applications: Beverages, margarine, spreads, dairy alternatives, and emulsified sauces
- Function: Natural emulsifier and stabilizer, improves texture, enhances mouthfeel, and supports oil-water dispersion
- Storage: Store in a cool, dry place away from direct sunlight and strong odors
- Packaging: 20–25 kg drums, pails, or customized packaging upon request



Dairy Ingredients

Skimmed Milk Powder (SMP)

- Applications: Dairy products, bakery goods, confectionery, beverages, ice cream, recombined products, yogurt, and UHT milk
- Function: Protein, texture, flavor, emulsification, water-binding, foaming properties
- Storage: Cool, dry place, temperature below 25°C, protection from sunlight and odors, and sealed container
- Packaging: 25 kg kraft paper bags, polyethylene liner, bulk packaging, customized options

Whole Milk Powder (WMP)

- Applications: Dairy beverages, bakery, confectionery, chocolate, ice cream, recombined products, evaporated milk, and yogurt
- Function: Milk fat, creaminess, richness, protein, lactose, and minerals
- Storage: Cool, dry, ventilated area, temperature below 25°C, protection from moisture, heat, and odors
- Packaging: 25 kg multi-ply kraft paper bags, polyethylene liner, bulk packaging, customized options



Milk Protein Concentrate (MPC)

- Applications: Dairy beverages, nutritional powders, protein bars, yogurt, cheese, bakery products, high-protein and low-lactose formulations
- Function: Concentrated high-quality milk proteins (casein, whey), protein content, texture, emulsification, water-binding, and foaming
- Storage: Clean, dry, cool environment, below 25℃, protection from sunlight and odors, relative humidity under 65%
- Packaging: 20 or 25 kg multi-layer kraft paper bags, food-grade polyethylene inner liner, custom packaging solutions



Dairy Ingredients

Cheese Powder

- Application: Snacks, sauces, seasoning blends, instant meals, bakery products, pasta, soups, and ready-to-eat foods
- Function: Adds authentic cheese flavor, improves texture and creaminess, and enhances taste profiles of various food products
- Storage: In a cool, dry place, away from direct sunlight and moisture. Keep packaging tightly sealed after use
- Packaging: 25 kg bags or customizable packaging based on customer specifications

Whey Protein Concentrate (WPC)

- Applications: Sports nutrition, dietary supplements, bakery, dairy drinks, infant formula, functional foods with high protein and solubility
- Function: High-quality protein, essential amino acids, nutritional value, muscle recovery, solubility, emulsification, and foaming
- Storage: Cool, dry place, below 25°C, protection from sunlight and odors, sealed container, relative humidity <65%
- Packaging: 20–25 kg multi-wall kraft paper bags, polyethylene liners, bulk packaging for industrial use

Caseinate (Sodium Caseinate, Calcium Caseinate, or Potassium Caseinate)

- Applications: Dairy products, bakery, processed meats, coffee whiteners, nutritional supplements, confectionery, protein fortification, and texture improvement
- Function: High-quality milk protein, emulsifying, stabilizing, water-binding properties, texture, creaminess, and mouthfeel
- Storage: Cool, dry environment below 25°C, protection from moisture, heat, odors, sealed packaging
- Packaging: 25 kg multi-ply kraft bags, food-grade polyethylene lining, custom packaging on request

Oils and Fats

Shortening

- Applications: Baking, frying, confectionery, processed food manufacturing, texture improvement, and shelf-life extension
- Function: Crumb structure, moisture retention, mouthfeel, dough handling, and baking stability
- Storage: Cool, dry place below 25℃, protection from sunlight and odors, sealed containers, oxidation prevention
- Packaging: 10–25 kg plastic tubs, drums, blocks with food-grade lining, bulk packaging on request

Glycerin

- Applications: Food, pharmaceutical, cosmetic, confectionery, humectant, sweetener, and solvent
- Function: Moisture retention, texture improvement, sweetening agent, shelf-life improver, anti-drying, and anti-crystallization
- Storage: Tightly sealed container, cool, dry place below 30℃, protection from contamination and extreme temperatures
- Packaging: Drums, barrels, bulk containers (25–200 kg), food-grade packaging

Olive Oil

- Applications: Cooking, salad dressings, cosmetics, pharmaceuticals, and food manufacturing
- Function: Antioxidants, monounsaturated fats, aroma, taste, flavor enhancement, nutritional profile, and shelf-life improver
- Storage: Cool, dark place (14–18℃), protection from heat, light, oxidation, rancidity
- Packaging: Bottles, tins, drums (250 ml to bulk volumes), food-grade packaging



Crude Oil

- Applications: Edible oil refining, cooking, frying, baking, and food processing industries
- Function: Essential fatty acids, energy source, base for refined oils, taste, color, and shelf-life improver
- Storage: Clean, dry, cool environment, protection from sunlight and heat, airtight containers
- Packaging: Bulk tanks, drums, food-grade flexi tanks, custom packaging options

Coconut Oil

- Applications: Cooking, frying, bakery, confectionery, cosmetics, and pharmaceutical industries
- Function: Unique flavor, quick absorption, high-temperature stability, medium-chain fatty acids, nutrition, and texture enhancement
- Storage: Cool, dry place below 25°C, protection from sunlight, odors, moisture
- Packaging: 16–25 kg tins, drums, bulk containers, customized packaging

Margarine

- Applications: Butter substitute, spread, baking, cooking, food processing
- Function: Creamy texture, flavor, moisture retention, spreadability, shelf-life improver
- Storage: Refrigerated storage (4–8°C), protection from heat and sunlight
- Packaging: 500 g to 25 kg tubs or blocks, food-grade packaging, custom options



Oils and Fats

Packed Oil

- Applications: Cooking, frying, salad dressings, and food manufacturing
- Function: Essential fatty acids, energy, flavor, texture, shelf-life improver, refined vegetable oils, olive oil, and specialty oils
- Storage: Cool, dry place, protection from sunlight and heat, sealed containers, prevention of oxidation and contamination
- Packaging: Bottles, cans, tins, drums, bulk containers (500 ml to 20 liters or more), customer-specific options

Specialty Fats

- Applications: Confectionery, bakery, dairy analogues, margarine production, chocolate manufacturing, texture modification, and melting behavior adjustment
- Function: Tailored melting points, plasticity, mouthfeel, cocoa butter substitutes or complements, product stability, and sensory attributes
- Storage: Cool, dry place (15–20°C), protection from sunlight, odors, moisture, temperature fluctuations
- Packaging: Blocks, drums, pails with food-grade lining, packaging sizes 10–25 kg

Cocoa Butter Substitute (CBS)

- Applications: Chocolate manufacturing, confectionery, bakery, dairy analogues, and cocoa butter replacement
- Function: Cocoa butter-like melting behavior, texture, mouthfeel, product stability, and shelf-life improver
- Storage: Cool, dry place (15–20°C), protection from sunlight, moisture, temperature fluctuations
- Packaging: 10–25 kg blocks or drums, food-grade liners, custom packaging options

Oil Seeds

- Application: Bakery products, confectioneries, snacks, cereals, health foods, cooking oils, and nutritional supplements
- Function: Provide nutritional value, texture enhancement, flavor enrichment, and are excellent sources of healthy fats, protein, vitamins, and minerals
- Storage: In a cool, dry place, protected from direct sunlight, heat, and moisture. Ensure containers remain sealed after use.
- Packaging: Standard 25 kg bags or customized packaging based on customer requirements

Additives and Adhesives

Cream Powder

- Applications: Bakery, confectionery, dairy, beverages, and desserts
- Function: Flavor enhancement, fat replacement, mouthfeel, richness, and stability
- Storage: Cool, dry place below 25°C, protected from moisture and odors, sealed packaging
- Packaging: 10–25 kg food-grade bags or drums; custom packaging available

Trisodium Citrate Dihydrate

- Applications: Dairy, beverages, pharmaceuticals, processed foods, buffering agent, emulsifier, and preservative
- Function: Regulates acidity, stabilizes emulsions, enhances flavor, improves texture and shelf life
- Storage: In cool and dry place, below 30°C. Protect from moisture and contaminants. Keep sealed.
- Packaging: 25 kg food-grade bags or cartons; bulk packaging available

Citric Acid

- Applications: Beverages, dairy, confectionery, canned foods, and pharmaceuticals
- Function: Tartness, pH regulation, preservation, and flavor stability
- Storage: Cool, dry place below 30°C, sealed packaging to prevent moisture absorption
- Packaging: 25 kg food-grade bags or cartons; bulk options available



Vanilla

- Application: Bakery products, confectioneries, desserts, beverages, ice creams, dairy products, and flavorings
- Function: Enhances flavor profiles by providing a pleasant aroma and distinctive sweet taste, improving sensory characteristics and overall product appeal
- Storage: In a cool, dry place, away from direct sunlight and heat. Keep packaging tightly sealed after opening.
- Packaging: Standard packaging of various sizes or customized packaging according to customer preferences

Potassium Sorbate

- Applications: Preservative in bakery, dairy, beverages, wine, canned foods
- Function: Inhibits mold and yeast, extends shelf life without affecting taste or odor
- Storage: Cool, dry place below 30°C, sealed to protect from moisture and contaminants.
- Packaging: 25 kg food-grade bags or drums; custom packaging available



Additives and Adhesives

Cake Gel

- Applications: Cakes and pastries
- Function: Moisture retention, softness, volume, shelf-life improver, and batter stability
- Storage: Cool, dry place below 25°C, protected from contamination and sunlight, sealed containers
- Packaging: 5–25 kg food-grade tubs or pails, custom packaging available

Creamfill

- Applications: Bakery, confectionery, and pastries
- Function: Smooth consistency, moisture retention, rich taste, and enhanced mouthfeel
- Storage: Cool, dry place below 25°C, protected from heat, moisture, contamination, sealed packaging
- Packaging: 5–25 kg food-grade tubs or drums; custom packaging available

Sodium Acid Pyrophosphate (SAPP)

- Application: Bakery products, baking powders, cake mixes, processed potato products, seafood processing, and canned foods
- Function: Leavening agent, stabilizer, buffering agent, and texture improver, enhancing product quality and shelf life
- Storage: Store in a cool, dry area, away from moisture and direct sunlight. Keep packaging securely sealed after use.
- Packaging: Available in 25 kg bags or customized packaging according to customer requirements



Other Ingredients

Coconut Powder

- **Application:** Bakery, confectionery, beverages, desserts, culinary uses for natural coconut flavor and texture
- **Function:** Provides creamy taste, rich aroma; acts as fat and moisture enhancer, great for instant mixes and flavor enrichment
- **Storage:** Store in cool, dry place below 25°C, protect from moisture and strong odors, keep sealed.
- **Packing:** Usually packed in 10–25 kg food-grade bags or cartons, custom packaging available





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