



LIFE HEALTH
FOOD PRODUCTS

Life health Food products

We have a complete range of functional ingredients, commodities and additives, plus extensive and specialised knowledge on their application and processing. Our main aim is to optimise the industrial development and implementation of all kind of products.

Likewise, our applications commercial teams are highly qualified and experienced in assessment, development and application of brand new products and concepts.

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LIFE SCIENCE PRODUCTS
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Product categories & Applications segments

Applications segments

	Bakery & Pastry, Snacks & Cereals	Beverages	Chocolate & Confectionery	Dairy & Ice Cream	Fruit Preps & Vegetables & Canned Foods Sweet	Meat	Dietary Supp. & Sport Nutrit.& Sweeteners	Oils & Fats	Flavours	Culinary & Savoury & Sauces, Soups, Canned Foods, Savoury
Sweeteners	x	x	x	x	x		x		x	x
Intense Sweeteners	x	x	x	x	x		x		x	x
Vitamins – Vitamins mix	x	x	x	x	x	x	x	x		x
Minerals	x	x	x	x	x	x	x		x	x
Amino acids		x	x				x			
Natural Antioxidants	x	x		x	x	x	x	x	x	x
Synthetic Antioxidants	x	x	x	x	x	x	x		x	x
Sugars – Special Sugars	x	x	x	x	x	x	x		x	x
Starches	x		x	x	x	x	x		x	x
Preservatives	x	x	x	x	x	x	x	x	x	x
Gelatin & Hydrolyisates	x		x	x	x	x	x		x	x
Tableting Excipients							x			
Acidulants	x	x	x	x	x	x	x		x	x
Egg Products	x		x	x	x	x	x		x	x
Hydrocolloids	x	x	x	x	x	x	x		x	x
Others	x	x	x	x	x	x	x	x	x	x
Probiotics	x	x	x	x		x	x			x
Soya Proteins	x	x	x	x	x	x	x		x	x
Dairy Proteins	x	x	x	x	x	x	x		x	x
Fibers	x	x	x	x	x	x	x		x	x
Natural Colours	x	x	x	x	x	x	x	x	x	x
Flavour Enhancers				x	x	x	x		x	x
Blended Functional Ingredients	x	x	x	x	x	x	x	x	x	x

Product list categories

- SWEETENERS**
Lactitol
Xylitol/Xylitab DC
Maltitol
Erythritol
Sorbitol
- INTENSE SWEETENERS**
Acesulfame K
Aspartame
Neotame
Sucralose
Saccharine
Cyclamate
Neohesperidine
Stevia
Mixed sweeteners
- VITAMINS – VITAMINS MIX**
All series: Vit. A, Pro-Vit A,C, E , D3, B group, K
Direct Compression
Mix
- MINERALS**
Aminoquelates minerals
Mineral salts
Mix
- AMINO ACIDS**
L-Arginine & derivatives
Betaine
L-Carnitine
Choline
L-Cysteine
L-Glycine
Inositol
L-Taurine
L-Methionine
L-Treonine
L-Lysin
L-Tyrosine
L-Glutamine
L-Leucine
L-Isoleucin
L-Valine
L-Phenylalanine
Dairy-based peptide
Mix
- NATURAL ANTIOXIDANTS**
Lutein
Lycopene
Carotenoids
Tocopherols
Mixed Tocopherols
Soy Isoflavones
- Cranberry extract
Rosemary extract
Camomile & rosemary extract
Olive polyphenol
Green Tea extract
- SYNTHETIC ANTIOXIDANTS**
Ascorbic acid
Sodium ascorbate
Calcium ascorbate
Sodium Erithorbate
Tocopherols
Q10 – Coenzyme
- SUGARS – SPECIAL SUGARS**
Fructose
Dextrose
Trehalose
Maltose
Xylose
Maltodextrines
Pullulan
Arabinose
Galactose
Ramosse
Ribose
Caramelized sugars
- STARCHES**
Native
Modified
- PRESERVATIVES**
Sorbic Acid
Potassium Sorbate
Calcium Propionate
Sodium Benzoate
Benzoic Acid
- GELATIN & HYDROLISATES**
Fish Gelatin
Bovine Gelatin
- TABLETING EXCIPIENTS**
MCC (Mycrocrystalline cellulose)
Sodium Croscarmellose
Sodium Starch Glycolate
MCC+CMC
- ACIDULANTS**
Citric Acid
Malic Acid
Tartaric Acid
Sodium Citrate
Lactic acid
- EGG PRODUCTS**
Egg Yolk Powder
Whole Egg Powder
Egg White Powder
- Heat Stable Egg Yolk Powder
- HYDROCOLOIDS**
Emulsifiers
Stabilizers
Pectins
Guar Gum
Acacia Gum
Xanthan Gum
Colloidal microcrystalline cellulose
- OTHERS**
Glucoronolactone
Tolerase L
Fruitflow
Aloe vera (gel , freeze-dried)
Hyaluronic acid
Omega 3
- PROBIOTICS**
Single strains
Multistrains
- SOYA PROTEINS**
Isolated
Concentrate
Nuggets
- DAIRY PROTEINS**
WPC
MPI
MPC
Caseinates
Dairy blends
- FIBERS**
Sorbic Acid
Polidextrose
Orange fiber
Oat bran concentrate (beta-glucan)
Microcrystalline cellulose
- NATURAL COLOURS**
Carotenoids
Chlorophyll
Caramel colour
- FLAVOUR ENHANCERS**
Monosodium Glutamate
I+ G
- BLENDED FUNCTIONAL INGREDIENTS**
Multivitamins
Minerals
Sweeteners
Proteins/Hydrocolloids

Application Technology

Disproquima Applications Department

On 2015 Disproquima launched its **Applications Department** aiming to offer a comprehensive service to its clients.

The main goal of this department lies on offering concepts, ideas, development, knowledge and use instructions to help companies in the process of launching innovative products, functional proposals, productive and competitive improvements that allow them to increase their share in the value chain within the current food and nutrition market.

Disproquima set a wide variety of human and material resources to get this objective, from experts in the different food and nutrition areas, to application labs (from its subsidiary IGH Flavours & Technology) where models in similar conditions to those used in industrial premises will be developed.

Disproquima intends to invest in the extension of labs and pilot plant to offer this brand new application service to manufacturers of all different segments

Our applications technicians are at your entire disposal to collaborate with your Marketing, I+D and Production departments.

