



PRODUCT OVERVIEW

Additives & Admixtures

for food production

→ www.extrakta.de

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Additives, admixtures & special solutions for the food industry

Extrakta Strauss offers you a wide product range of additives and admixtures for food production. Our core competencies lie in the areas of coating with fat-containing and water-soluble components, grinding, extraction and the mixing of spice components. In addition to our standard products, we also offer special developments and contract manufacturing.

Our customers come from all areas of the food industry, such as the confectionery and bakery industry, meat and fish processing, as well as the convenience and beverage industry. In addition, we also offer solutions for the production of vegan and vegetarian alternatives (meat substitutes). A versatile range of spices brings every pea protein to the right taste.

We already have over 40 years of experience in the production & development of microencapsulated products and spice extracts for the food industry. This makes us a well-known reliable partner and supplier for various applications and fields. Our customers are spread all over the world and come from more than 30 different countries, which enables us to react to new trends and requirements at an early stage.

Our core competencies:

- **Coating (coating, microencapsulation)**
- **Grinding**
- **Extraction and spice extracts**
- **Mixtures**
- **Commissioned productions (contract productions)**
- **Development & Application Engineering**



Company

We are a medium-sized family business in the third generation and celebrated our 40th anniversary last year. The strong basis of our services is a know-how that has grown over decades and a long-standing staff. We implement our innovative product concepts by means of specially developed process technology in a quality-oriented production process.

Quality made to measure

The declared quality policy of Extrakta Strauss includes goods and products with the highest quality standards. In order to meet these requirements, our quality control ensures a closely monitored production process, which results in a flawless product. The process begins with the selection and procurement of high-quality raw materials, the receipt of which is thoroughly checked. Documentation throughout the production process ensures transparency and traceability at all stages. Extensive sample archiving enables quick and easy tracing of each batch up- & downstream. Through internal as well as external audits according to international standards, our food management system (FSMS) is subject to a high degree of continuous development in order to ensure a high and consistent product quality and to guarantee safe products.

- Certified according to international standards (FSSC 22000, RSPO, Kosher & Halal)
- Complete documentation
- Traceability up- & downstream
- High quality raw materials and audited suppliers
- Regular employee training
- Continuous review of current legal requirements in the food sector.

Do you have questions about our quality management or do you need information?

Contact our QM team at qs@extrakta.de

Service & Development

In addition to our standard products, we can also provide you with special solutions and developments. Do you need a replacement for an existing product at short notice because your current supplier has limited availability or the purchasing team does not want to rely on just one supplier? With the help of our in-house R&D and laboratory, we remain flexible and can work out a solution together, even at short notice. **If you have any questions, please contact our R&D team at: produktentwicklung@extrakta.de**

Your advantages:

Individual & personal support

- Products tailored to you
- Face to face or digital

Application advice

- Expert and field-tested advice
- email & telephone consulting free of charge within the scope of the project

Standardized, high product safety

- Consistently high quality
- In-house research & development department
- Internationally certified

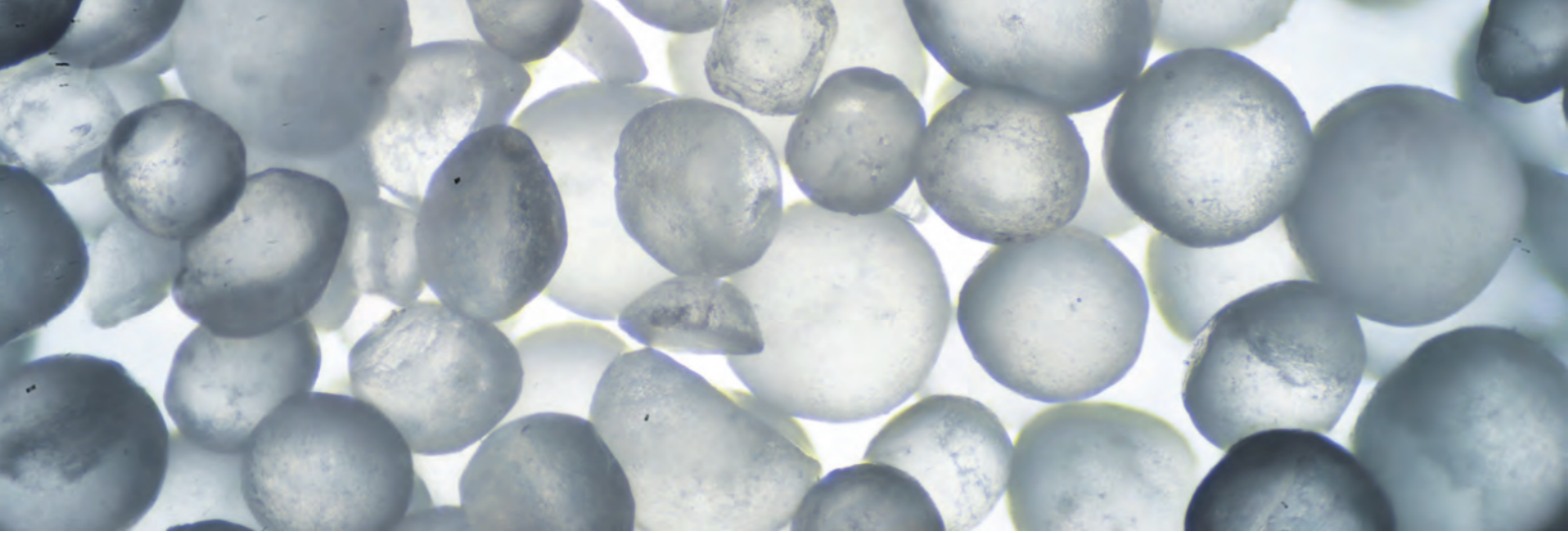
In-house analytical laboratory

- Laboratory scale development
- Information accompanying production

Certifications



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Coating

The coating of fine-grained and crystalline substances with hard fats and water-soluble coatings (edible fatty acids, modified starch) offers attractive advantages for many production processes in the food industry. Through ever new combinations and weightings of base and coating materials, we develop tailor-made solutions.

Base materials/carriers

- Table salt
- Citric acid
- Ascorbic acid
- Erythorbic Acid
- Malic acid
- Sodium hydrogen carbonate
- Sugar
- Glucono-delta-lactone
- Sorbic acid
- Sodium acetate
- Calcium lactate

Coating materials

- Hard fats with different melting points, e.g. hardened palm oil (P), unhardened palm oil (PU), hardened sunflower oil (PSF), hardened canola oil (PR)
- Mono- and diglycerides of fatty acids (E471)
- Water-soluble coatings, e.g. modified starch, Salts of edible acid

More items in stock

We often name our coated products with a number after the name of the base material. It indicates the percentages of the base material and the coating material.

Example: table salt 8020 PR - 80% evaporated table salt coated with 20% hydrogenated canola oil.



Table salt

There are certainly hundreds of types of salt in the world but in the end they all have one thing in common, it is and remains NaCl and always has the same chemical properties. Our coating counteracts this and prevents the hygroscopic effect of the salt on materials with a high water content.

The coated salt is therefore ideal for dry marinating meat products, fish and vegetables or making exotic spice blends.

Name	Item no.	Status	Usage
Table salt			
NEW Table salt 8713 PSF, coated	15000		
Table salt 9010 PSF, coated	15006		
Table salt 7030 PR, coated	15007		
Table salt 8020 PR, coated	15008		
Table salt 8020 PSF, hard fat coated	15069		
Table salt 7030 PSF, coated	15154		
Table salt 7030 PSF iodised	15155		

Table salt / RSPO			
Table salt 9010 PU, coated / SG*	15002	*	
Table salt 8020 PU, coated / SG*	15003	*	
Table salt 7030 PU, coated / SG*	15004	*	
Table salt 9208 P, coated / SG*	15013	*	
Table salt 9010 P, iod., coated / SG*	15014	*	
Table salt 7030 P, iod., coated / SG*	15017	*	
Table salt 9010 P, coated / SG *	15022	*	
Table salt 9208 PU, coated / SG*	15023	*	
Table salt 7030 P, coated / SG*	15027	*	
Table salt 8020 V, coated / SG*	15070	*	



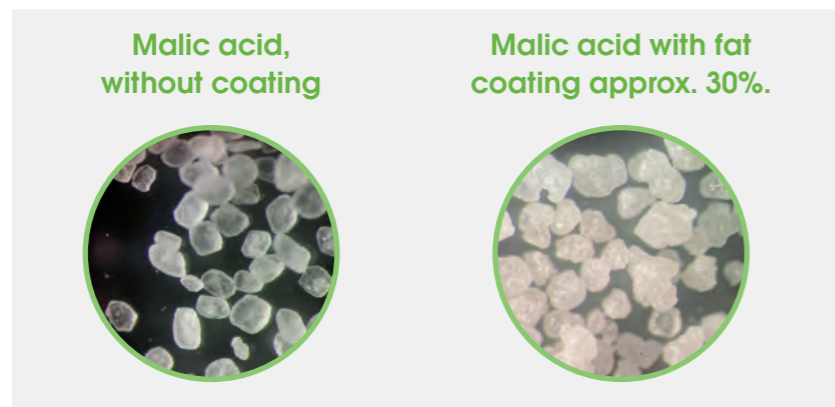
Ascorbic acid

Ascorbic acid has various uses but for the coated variety one of the most important is sausage making. In the meat processing industry, the coating of ascorbic acid causes a slower decrease of the pH value and accelerates stable reddening throughout the product over a longer period of time. This prevents reddening defects in the accelerated production process. Another important aspect of ascorbic acid is that it reduces the residual nitrate/nitrite content and is therefore an important companion in sausage production. Avoid unnecessary „sausage mixes“ that simply contain an accumulation of additives, and rather add the few components you need into your sausage cutter process yourself. This gives you full control over your process and the individual recipe and is easier to exchange.

Name	Item no.	Status	Usage
Ascorbic acid E300			
Ascorbic acid 9406 GST	15049		
Ascorbic acid 9010 PR, coated	15188		
Ascorbic acid 7030 PSF, coated	15081		
Ascorbic acid			
Ascorbic acid 9010 P, coated / SG*	15044	*	
Ascorbic acid 9010 PU, coated / SG*	15047	*	
Ascorbic acid 7030 P, coated / SG*	15099	*	

Microencapsulation in detail

In this example, there is a clear difference in the structure and nature of malic acid and why encapsulation is so useful for some products.



Citric & Malic Acid

Our coated acids optimize the taste and structure of your confectionery & bakery products so that your product always achieves the desired quality and also lasts over time. This is especially important for sour sweets or baked goods with effect and decoration. Our coated acid dissolves in the dough only under the influence of heat and delays the reduction of the pH value in the dough, so that the properties of the flour or gluten are not affected and a clean dough is always guaranteed.






















Thus, the coated malic acid further supports: It intensifies the effect of your artificial raising agents such as sodium hydrogen carbonate (baking soda) and preservatives, e.g. sorbic acid or calcium propionate, and has a supporting effect here during baking and the storage time, once it has dissolved with a delay during baking.

Other advantages: The natural leavening agents, essential yeasts & enzymes, do not suffer stress from immediate acidification or excessive pH reduction due to delayed release. Coated citric acid is simply indispensable as a fresh „booster“ on salty snacks!












































NEW CandySourM182 for extruded sweets or baked goods is the perfect companion with a coating of mono- and diglycerides of fatty acids E471.

Name	Item no.	Status	Usage
Citric acid E330			
Citric acid 7030 PSF (EU), coated	15065		
Boerocero [®] A 10 V / SG	15084	*	
Boerocero [®] A 3 V	15087		
Boerocero [®] A 40 PU / SG	15123	*	
Citric acid 6040 PSF, coated	15124		
Boerocero [®] A 5 V (95% citric acid & 5% palm oil)	15126		
NEW Citric acid 9010 PU (EU) / SG*	15122	*	
Boerocero [®] A 3PU (EU) / SG*	15175	*	
Citric acid 9010 PR (EU)	15187		
Boerocero [®] NCC, fine (water-soluble coating)	available again from 2023		
Boerocero [®] A Citrate 5446 (water-soluble coating)	available again from 2023		

Name	Item no.	Status	Usage
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Citric acid 8020 P, coated / SG*	15036	 *	 
Citric acid 7030 P, coated / SG*	15041	 *	 
Citric acid 5050 P, coated / SG*	15050	 *	 
Citric acid 6040 P, coated / SG*	15052	 *	 
Boerocero [®] A 3 PU / SG* (97% citric acid with 3% unhardened palm oil)	15088	 *	 
Boerocero [®] A 30 PU / SG* (70% citric acid with 30% unhardened palm oil)	15125	 *	 
Citric acid 8020 PU, coated / SG*	15185	 *	 

Malic acid E296

Malic acid 9010 PR, coated	15189		 
Malic acid 8515 PR, coated	15190		 
Malic acid 8515 PSF, coated	15193		 
NEW Malic acid 9505 VU, coated (shea butter)	16117		 
Malic acid 9505 P, coated / SG	16120	 *	 
Malic acid 9505 PSF, coated	16125		 
Boerocero [®] AE 30 PR	16144		 
Boerocero [®] AE 30 PSF	16158		 
Boerocero [®] AE Malate 5446 (water-soluble coating)	available again from 2023		 
NEW CandySour MI82	16132		 
Malic acid 8515 PU, coated / SG	15178	 *	 
NEW Malic acid (China) 9010 P/SG	15055	 *	 
Boerocero [®] AE 10V	16147	 *	 
Boerocero [®] AE 30 V / SG	16149	 *	 
Boerocero [®] AE 10 PSF	16157		 



Glucono delta-lactone (GDL)

has extremely versatile applications as a food additive and is used for various food technological purposes.

Thus, it serves as a support for the stabilization of colors as well as the acid regulation of many foods. Secondly, it is also used as a preservative or antioxidant, because it supports the action of the primary substances.










GDL helps to adjust and stabilize the correct pH value. Secondly, it acts against the growth of undesirable microorganisms.

GDL is used as a ripening accelerator in sausage & canned fish.

In the coated version, it serves primarily as a delayed-release acidity regulator in meat and sausage products or supports the activation and action of sodium hydrogen carbonate (baking soda) in baked goods.

Name	Item no.	Status	Usage
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Glucono delta-lactone E575

Glucono delta-lactone 7030 P, coated / SG*	15072	 *	 
Glucono delta-lactone 7030 PSF, coated	15082		 
Glucono delta-lactone 8515 P, coated / SG*	15095	 *	 







Erythorbic acid

Isoascorbic acid or erythorbic acid is permitted in specified amounts as a food additive for meat and sausage products and is used particularly frequently for cured foods to improve color retention.

It is also often used to improve the color retention of frozen or dried fish with red skin. In the coated version, our encapsulation makes it possible to avoid the entire amount of acid going into solution immediately because there is a thin, partial layer of grease over the particles.

This permanently prolongs the color retention and the pH value does not drop too quickly and affect the emulsion.

Erythorbic acid E315

Erythorbic acid 9010 P, coated	15128		
Erythorbic acid 9010 PR, coated, (LMP)	15192		



Sorbic acid

Baked goods can be influenced in terms of shelf life and texture by additives and admixtures. The advantage of a coated sorbic acid lies in the fact that its effect as a preservative is only released during baking and is evenly distributed in the finished product. It does not inhibit or inactivate natural ripening processes by microorganisms.



Sodium hydrogen carbonate (baking soda)

Coated sodium bicarbonate controls the controlled release of CO₂ and ensures an even crumb in your baked goods.

Furthermore, you can use our product to run a multi-step baking process and of course refine popular products such as the „ready to use“ liquid batter mixes for pancakes, pan cakes and waffles, so that when the customer bakes at home, he has a wonderfully airy product and no bloated packaging in which the uncoated sodium bicarbonate has already reacted.

Tip: For the perfect „fizz“ effect, you need encapsulated sodium bicarbonate to create a lasting effect when consumed.

Name	Item no.	Status	Usage
Sorbic acid E200			
Sorbic acid 8515 P, coated / SG*	15158	*	
Sorbic acid 8020 P, coated	15159		
Sorbic acid 7030 P, coated / SG*	15160	*	
Sorbic acid 7030 PSF, coated	15172		

Name	Item no.	Status	Usage
Sodium hydrogen carbonate (E500) Baking soda			
NaBica 8020 PR, coated	15153		
NaBica, water soluble, coated (palm free)	15182		
NaBica 7030 P, coated / SG*	15104	*	
NaBica 8020 PU, coated / SG*	15152	*	
NaBica 9010 PU, coated / SG*	15163	*	
NaBica 7030 PU, coated / SG*	15186	*	
NaBica 9505 PSF, coated	15191		





Sugar

coating of sugar and decorative materials increases freeze-thaw stability of bakery products and reduces the highly hygroscopic property of sugar on the product.

Thus, the product or baked goods retain their shape and quality even after thawing and your decorative fabric is still recognizable as such.

NEW Why not also try our new product CandySand SMA82. The perfect combination of coated acid & sugar for sweet & sour gums.

Name	Item no.	Status	Usage
Sugar/RSPO			
Powdered sugar 8020 P, coated	15105		
Powdered sugar 9505 P, coated	15119		
Powdered sugar 7030 P, coated /SG*	15102	*	
NEW CandySand SMA82	from Jan 22	*	
Coarse sugar, 9010PS, coated, decor / SG	17830	*	
Extra coarse sugar, 9010PS, coated, decor / SG	17831	*	
Coarse sugar, 9010PU, coated, decor / SG	17833	*	



Ammonium chloride

Ammonium chloride is a crystalline solid of the ammonium salt of hydrochloric acid. In common usage, ammonium chloride is also known as salmiac or sal ammoniac and is used in various licorice products.

Ammonium chloride is excellent for use as a characteristic flavoring agent in the production of licorice confectionery and salmiac pills, and its coated version offers additional advantages for consumption and mixing.

It delays the release and thus ensures a sustained long availability of the flavors and aromas.

Tip: When mixed with sugar it brings additional effect and flavor to your licorice specialties

Name	Item no.	Status	Usage
Ammonium chloride			
Ammonium chloride 9010 PR, coated	15145		
Ammonium chloride 9505 PU, coated / SG*	15147	*	



Calcium lactate

is mainly used as an acidity regulator. Calcium lactate is obtained from lactic acid and is the calcium salt of lactic acid.

The declaration is E327 or salts of lactic acid. Unlike lactic acid, calcium lactate has little or no effect against microorganisms and is mostly used as an acidity regulator. In addition, calcium lactate is also used in organic products for mineral supplementation or in dietary foods together with pectin.

- In its uncoated form, it is used as a curing agent for canned fruits & vegetables.
- In the coated form it is used for processing in sausage production and adjusts the acidity at a later stage.

Calcium lactate

Calcium lactate 6040 P/MDG, coated / SG*	15528	*	
Calcium lactate 7030 P, coated	15530		
Calcium lactate 8020 P, coated	15533		



Calcium propionate

Meanwhile, the salt of propionic acid is also very widely used as a preservative in packaged bread, cakes and cookies and is similar in effect to sorbic acid. Calcium propionate inhibits the growth of molds and other bacteria over the shelf life.

Also, later activation in the baking process can be important to make the most of the advantages & disadvantages to produce a high quality product.

Calcium propionate

Calcium propionate 7030 P, coated / SG*	16309	*	
Calcium propionate 7030 PSF, coated	16314		

„LMP“	low melting point, the oil has a low melting point.
SG*	= Segregated Palm oil/fat is 100% RSPO certified. However, the palm oil can come from different certified palm oil plantations and palm oil mills.
„P“	hardened palm oil, low melting point
„PU“	unhardened palm oil, low melting point
„PSF“	hardened sunflower oil, high melting point
„PR“	hydrogenated colza oil, high melting point
„Boerocero!“	Internal name/brand



Spice extracts

In this area we have a wide range of products of spice extracts, oleoresins, flavors and oils for various applications.

Spice extracts, oils & oleoresins are easier to handle in food application and manufacture:

- Microbiologically stable
- Standardizable with consistent seasoning properties
- Shelf stable
- Natural substances

Spice products provide flavor and color in foods. In addition, many spice concentrates have an aseptic effect.

In the area of spice extracts we offer you over 400 different articles. These include especially:

- Spice extracts on carriers
- Spice mixtures (liquid/extracts)
- Oils
- Oleoresins (water or oil soluble)
- Flavors

Our spice extracts on carriers are particularly easy to dose. Here, the desired spice concentrates on carriers such as:

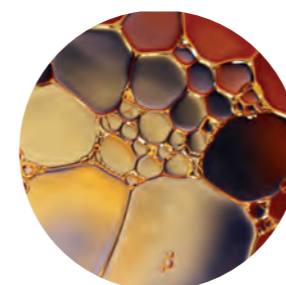
- Salt
- Sugar (glucose, maltodextrin)
- Fumed silica

produce a homogeneous mixture.



Oils & Oleoresins

Oils are predominantly perceived by the olfactory sensors in the nose, whereas oleoresins are perceived by the taste sensors in the mouth. With our oils & oleoresins you can standardize the product color, taste and smell.



Oleoresins, fat & water soluble

For the optimal fine distribution in your product matrix we offer both variants.



Flavors

With our refined flavors, you can accentuate the taste of your accents in your products even better.

Stable throughout storage and always the same taste due to a high degree of standardization.



On carriers

For dry spice blends or applications that do not allow liquid addition, we offer our extracts & oleoresins on carriers of your choice. We already have a small standard assortment and are otherwise happy to comply with your individual wishes and requirements.

We also offer different carriers and can of course encapsulate them again to lock in the flavors. This step can be especially important if you want to add a larger amount of flavor or extract based on alcohol into a product matrix with oil or work with our coated products with fat coating. Since alcohol has a fat dissolving effect, protection and stability can be lost quickly.



Name	Item no.
Oils	
Mace oil 32,5%	10005
Nutmeg oil	10006
Pepper oil, black	10007
Onion oil M 02	10008
Clove oil	10010
Coriander oil	10016
Caraway oil	10019
Garlic oil, natural	10020
Onion oil, natural	10021
Messina type lemon oil	10022
Nutmeg oil	10026
Coriander oil	10027
Lemon oil, Sicilian. Winter pressing	10028
Juniper berry oil	10031
Ginger oil	10032
Bitter almond oil, natural	10038
Thyme oil, light	10043
Fennel oil	10051
Anise oil	10052
Pepper oil, black	10053
Pepper oil	10054
Dill oil S	10059
Garlic oil H 07	10060
Marjoram oil	10063
Lavender oil, natural	10083
Cardamom oil	10086
Mint oil	10091



Name	Item no.
Oleoresins	
Bay tree oleoresin	20006
Caraway oleoresin	20007
Marjoram oleoresin	20025
Paprika Oleoresin 100.000 FE (color stabilized)	20026
Lovage oleoresin	20030
Clove oleoresin SUPER	20036
Cardamom oleoresin	20042
Caraway oleoresin	20047
Pimento oleoresin	20048
Capsicum (3.3% Capsaicin / 3,000 FE)	20049
Coriander oleoresin	20050
Paprika oleoresin 80.000 FE	20051
Lovage oleoresin	20054
Pepper oleoresin, white	20055
Capsicum extract (3.2% capsaicin / decolorized)	20071
Cardamom oleoresin C 004	20073
Pepper oleoresin, black 42/23	20074
Sage oleoresin	20091
Nutmeg oleoresin	20092
Parsley leaves oleoresin	20093
Basil oleoresin	20094
Ginger oleoresin with smoky note	20095
Dill seed oleoresin	20127
Pepper oleoresin, black	20134
Fenugreek oleoresin	20141
Cinnamon oleoresin E067	20142
Marjoram oleoresin	20145



Name	Item no.
Pepper oleoresin 4020, white, CO2 extracted	20149
Oregano oleoresin	20150
Pimento oleoresin	20156
Rosemary oleoresin	20161
Myristica oleoresin C	20170
Garlic oleoresin 30 %	20173
Thyme oleoresin	20194
Caraway extract, light	20195
Nutmeg oleoresin	20202
Ginger oleoresin	20207
Horseradish oleoresin S08	20238
Curry mixture, oil soluble	21019

Water soluble oleoresins

Juniper oleoresin, water soluble	20038
Fenugreek extract, water soluble	20087
Curcuma oleoresin, N 7,000 FE, water soluble	20200
Ginger extract, water dispersible	20219
Fried onion extract, water soluble	51004
Paprika 3.300 FE, water dispersible	51036
Garlic 3000	51042
Paprika oil 3.300 FE	51050
Fried onion 3000	51063
Fresh onion 3000	51065
Roasted onion extract, liquid	51069
Chili extract, water dispersible	51074
Onion vinegar extract, liquid	51078
Fried onion extract, liquid	51085



Name	Item no.
Flavors	
Lemon flavor, liquid	10030
Beer flavor S 02	10067
Jamaican rum flavor	10077
Garlic flavor, liquid	51051
Orange flavor, water dispersible	51167

On carriers

Spice flavoring for spicy ketchup	30012
Spice flavoring for tomato ketchup	30014
Myristica extract on glucose	30059
Peppermint flavor on glucose	30065
Chili extract powder 0.26% (approx. 47,760 SCV)	30108
Cinnamon extract on sugar	30125
Pepper extract flavoring on glucose	30134
Garlic extract 1:1 on salt	30154
Pepper extract, black on salt	30177
Pepper extract, black on sugar	30197
Garlic 1:1 on glucose	30256
Rosemary extract on glucose	30289
Garlic Super Extract Seasoning	80716



You couldn't find the right article?

Of course, we have even more items in our portfolio and will find the right product together with you. Please feel free to contact our sales department, just send an e-mail to vertrieb@extrakta.de.

Ground waxes for the food industry

We offer you the grinding of different wax qualities and use our specially developed process to achieve the most uniform possible result at the end.

- **Beeswax**
- **Microcrystalline wax**
- **Carnauba wax**
- **Wax mixtures and premixes**



Exclusive extracts according to your requirements

We offer you the possibility to produce extracts or mixtures of these in your desired concentration and pack them in the desired bottles or container.

Of course, you can also ask us for our standard extracts or mixtures with an intensive fine flavor.

Advantage for you and your company

- **Copy protection of your products and recipes through more depth and complexity**
- **Simple handling for your process**
- **Standardized**
- **microbiological insensitive**
- **even smaller quantities are possible**





We are looking forward to your inquiry!

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