

Holistic Sustainable Ingredient Solutions

Holistic Sustainable Ingredient Solutions

Our commitment to excellence drives us to continuously explore and implement cutting-edge solutions in sustainable ingredient sourcing, formulation, and product development. Through rigorous analysis and collaboration with our industry partners, we stay at the forefront of emerging trends, ensuring that our clients receive ingredient solutions that align with the latest advancements in both health and sustainability.

Ingredient Selection and Formulation Advice

- Elevate your product line with our strategic expertise in ingredient selection and innovative formulation solutions.

Texture Improvement

- Enhancing market appeal and consumer satisfaction by refining product textures to perfection.

Mouthfeel Improvement

- Optimisation of mouthfeel for a superior sensory experience adding value to your product.

Taste Modulation

- Tailoring your product's taste for a harmonious, memorable flavour profile

Clean Label

- Transparency and brand integrity by using clean label ingredients

Cost-Efficiency

- Maximise cost-effectiveness without sacrificing product quality.

Innovation

- Stay competitive by continuously introducing innovative solutions.

Health and Wellbeing

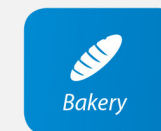
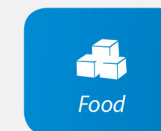
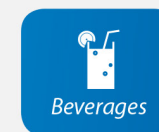
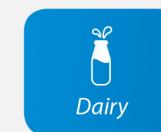
- Maintaining a balanced alignment with wellness trends by providing products that enhance well-being and energy.

Regulatory Compliance

- Ensuring solid trust with products that consistently meet regulatory standards.



Key Categories of Our Expertise





About Us

HHOYA is more than just a provider of ingredient solutions – we are dedicated advocates of sustainability, driving positive change through innovative and eco-conscious practices. As a leading sustainable ingredient solutions provider, we have made it our mission to revolutionize industries by offering cutting-edge solutions that harmonize business goals with environmental responsibilities.

We understand that the choices we make today shape the world of tomorrow. That's why sustainability is at the core of everything we do. From sourcing to production and delivery, our commitment to minimizing our carbon footprint and promoting ethical practices is unwavering. Our ingredients are meticulously selected to ensure they meet the highest environmental and ethical standards, resulting in solutions that are not only effective but also leave a lasting positive impact.

With years of experience in the industry, our team of experts is well-versed in crafting ingredient solutions that meet the evolving demands of modern businesses while upholding environmental stewardship. We specialize in offering Food and Beverage solutions that optimize processes, reduce waste, and contribute to a greener future.

By partnering with HHOYA, you gain a competitive edge that goes beyond just the bottom line. Our sustainable ingredient solutions reflect your company's values and bring innovation to your needs. By choosing our products, you not only enhance your offerings, but also make choices that benefit both your business and the planet.

Products

Holistic Sustainable Ingredient Solutions

Sweeteners

- Allulose
- Acesulfame-K
- Aspartame
- Dextrose
- Erythritol
- Maltodextrin
- Maltitol
- Mannitol
- Monk Fruit Extract
- Neohesperidin & NHDC
- Neotame
- Sweet Tea Extract
- Stevia (Extract & Bioconversion)
- Sucralose
- Sodium Saccharine
- Sodium Cyclamate
- Sorbitol
- Tagatose
- Trehalose
- Xylitol
- Co-crystallized/Mixed Monk
- Fruit/Stevia & Erythritol/ Allulose

Acidifiers (Vegan Source)

- 
- L-Malic Acid (Fermentation)
 - Citric Acid
 - Tartaric Acid
 - Fumaric Acid
 - Lactic Acid
 - Trisodium Citrate

Plant Protein

- Pea Protein
- Rice Protein
- Soy Protein
- Fava Bean Protein
- Rapeseed Protein
- Chickpea Protein
- Sunflower Protein

Dietary Soluble Fiber

- Soluble Fibre (Corn/Tapioca)
- FOS (Fructo-oligosaccharide)
- IMO (Isomalto-oligosaccharide)
- Polydextrose
- Inulin

Plant-based Thickeners & Emulsifiers

- Acacia Gum
- Guar Gum
- Xanthan Gum
- Pectin
- Lecithin (Soy/Sunflower)
- Polysorbate
- Sucrose Ester

Amino Acids

- Alanine (L, Beta)
- BCAA
- Citrulline
- Creatine
- Cystine
- Cysteine
- EAA
- Glycine
- L-Glutamine
- L-Leucine
- L-Isoleucine
- L-Lysine
- L/D Methionine
- Ornithine
- Valine
- Amino Acid Derivatives

Vitamins

- A, C, D
- E, K
- B1, B2
- B3, B5
- B6, B7, B8, B9, B12

Rare Sugars

- Arabinose
- Coconut Sugar
- Rhamnose
- Ribose

Flavour Modulation

EPC Natural Products Co.,Ltd. is the world's leading innovator of natural taste and flavour modulators. EPC provides TasteAroma®, ZestAroma®, Savarin® and Thaumagic® modulators containing retronasal aromas, developed from the thorough screening of natural brain-pleasure molecules, in combination with EPC's deep understanding of the interdisciplinary sciences of neurogastronomy, gastrophysics and chemesthesis. These solutions make sugar-reduced consumables with great taste and clean labelling, while supporting cost optimisation in end-product formulations. The full range of products work synergistically with flavours, high intensity sweeteners, fibers and thickeners to deliver perfect sweetness at significantly reduced costs.

Tailored Solutions

Stevia Taste Modification



Savarin
Taste Aroma

High Intensity Synthetic Sweetener Modification



Savarin
Taste Aroma

Natural Sweetener Modification



Savarin

Non-Stevia Based Sweetening Foodstuff

Sweet Tea Extract

Natural Creaminess Enhancer



Thaumatococcus (Katemfe Fruit Extract)

Plant Based Off-Taste Masking



Savarin
Taste Aroma

Sugar Reduction Solutions for Fine Bakery

Sweet Tea Extract

Silent Sugar Reduction



Proust

Authenticity of Fruit and Food Flavour



ZestAroma

Menthol Coolness Enhancer

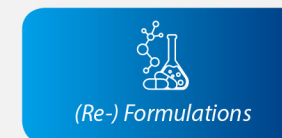


EPCool



Sugar Reduction Solutions

HHOYA offers a comprehensive sugar reduction solutions service, partnering with Food and Beverage manufacturers to reduce sugar content while preserving taste and quality. Through a tailored approach, HHOYA assesses product formulations, utilizing expertise in food science and technology to reformulate recipes, incorporating sugar substitutes, natural sweeteners, and ingredient modifications. We conduct rigorous taste testing and gather consumer feedback to ensure product satisfaction, assist in ingredient sourcing and procurement, maintain quality standards, and offer regulatory compliance guidance. HHOYA's commitment to customization, ongoing technical support, and consultancy empowers clients to produce healthier, market-ready products while addressing consumer demands for reduced-sugar options.



FLAVOUR MODULATION

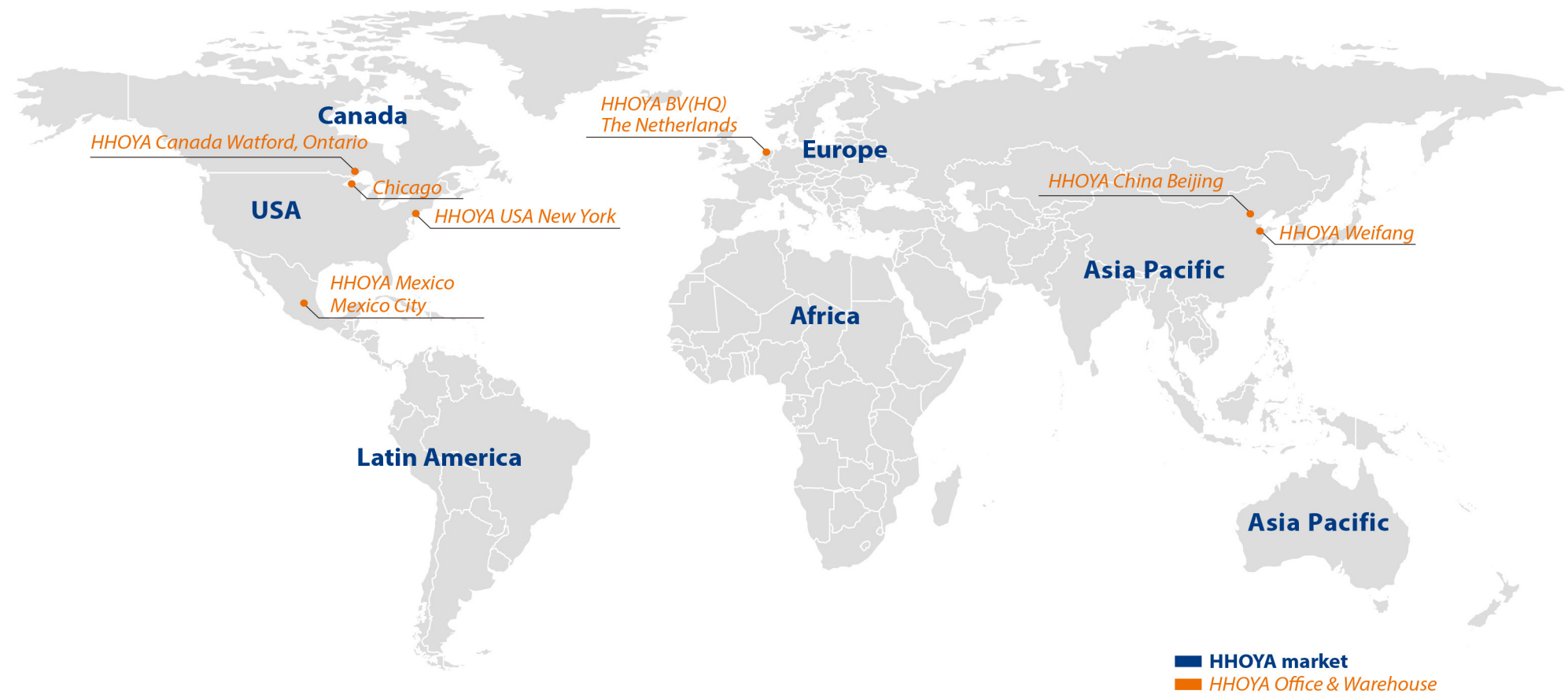
HHOYA SUGAR REDUCTION SOLUTIONS



One-Stop Sourcing & Supply Chain Solutions



HHOYA's One-Stop Sourcing Solutions offer a comprehensive approach to streamline your procurement process. We provide a centralized platform where you can find a wide range of products and services, all tailored to meet your specific needs. From sourcing and procurement to logistics and support, our integrated solutions simplify your supply chain, saving you time, resources and effort. With HHOYA's One-Stop Sourcing Solutions, you can confidently access a diverse array of offerings while enjoying the convenience of a single point of contact for all your requirements.



HHOYA B.V. (HQ)

Address: Rietveldenweg 98, 5222AS, 's-Hertogenbosch, the Netherlands
Tel: +31 20 22 58 999
Email: inquiries@hhoya.com
Web: www.hhoya.com

HHOYA USA

Address: 228 East 45th Street, Suite 9E, New York, NY 10017, USA

HHOYA Beijing

Address: No.2#-101, MingTai DREAM science park, Yanjiao, 065201, P.R. China

HHOYA Canada

Address: 335 Wall St, Watford, Ontario NOM 2S0, Canada

HHOYA Mexico

Coming soon