



KENFOOD

NUTRITION & BAKING SOLUTIONS

Industrial Products Catalogue

POWDER MIXES AND INGREDIENTS
FOR BAKING AND PASTRY



www.kenfood.com



The Company

Kenfood was founded in **1996** by Leonidas and Panagiotis Pierakeas and is one of the leading Greek companies which provides mixtures and raw materials in the sector of bakery and pastry industry.

In **2006** the company was transferred in new privately owned premises located in Thiva, in a total area of 3.000 sq.m.

With continuous investments in new equipment and facilities, Kenfood is in a constant state of development, while in **2015** became part of Loulis Food Ingredients, one of the leading Greek companies flour producers in South East Europe.



The company, driven by innovation and **excellent customer service** is mainly targeting in offering innovating and direct solutions to professionals in the sector of **bakery** and **pastry** industry. Kenfoods' wide range exceeds 709 products which include the following:

Bakery mixes for bread and bread based products, **pastry mixes** such as cakes, tsoureki, creams, **complementary pastry and bakery products** such as flavors, colorants, improvers, fillings, creams, **ice cream** and **many more raw materials** for pastry and bakery production.



Products

"With its **technological expertise** and **extensive experience** in the field of milling and professional baking, our company has developed a wide range of **industrial products**. These products are designed to provide consistency in mass production and cover flour quality imperfections.

Having a good understanding of the professionals' demands from the flour they use, we **tailor make products** to their needs and to help them achieve the best possible result. Our main objective is for any flour grade to meet the **customer's demands**.

Our goal is for the makers of bakery products to produce **consistent** and **quality products** regardless of the flour grade being used. We are here to offer solutions to all professional bakers, flour and pasta industries.

Our product range comprises of enzymes, acids, stabilisers, emulsifiers, preservatives, improvers and sweeteners in various proportions and concentrates."

FLOUR MILL PRODUCTS

RAW MATERIALS

Active Substance	Product name	Product Description	Recommended ratio of use	Packaging
Vital wheat gluten	KENVITAL	It is a water-insoluble protein fraction isolated from wheat flour. It's a powder with viscoelastic properties. It is used in the production of bread, confectionery, flour, meat and protein semi-finished products, soups and sauces, as substrate producing vegetable extracts and hydrolysates. It increases the strength, volume and resistance to mechanical stress of the flours. It is used for the production of special flours.	1% - 10%	Paper sack 25 kg

FLOUR TREATMENTS

Active Substance	Product name	Product Description	Recommended ratio of use	Packaging
Ascorbic acid	KENOX 100	Ascorbic acid 100%. Oxidizing agent, E300, increases the cohesion, strength and stability of the dough.	50 - 250 ppm	Paper sack 25 kg
Ascorbic acid	KENOX 30	Ascorbic acid 30%. Oxidizing agent, E300, increases the cohesion, strength and stability of the dough. It reduces the chances of error in weighing & the possibility of improper mixing & incorporation into the flour.	160 - 800 ppm	Paper sack 25 kg
Citric acid	CITRIC ACID PWD	Citric acid (powder) 100%. Acidity regulator, E330, increases water absorption, cohesion and stability of the dough.	50 - 200 ppm	Paper sack 25 kg
L-cysteine HCl	CYSTEINE	L-cysteine hydrochloride 100%, anhydrous , E920, produced by fermentation, animal free origin, reducing agent, reduces the strength of flours, increases the extensibility of the dough.	10 - 100 ppm	Paper sack 25 kg
L-cysteine HCl	CYSTO 10C	L-cysteine hydrochloride 10%, anhydrous , E920, produced by fermentation, animal free origin, reducing agent, reduces the strength of flours, increases the extensibility of the dough. It reduces the chances of error in weighing & the possibility of improper mixing & incorporation into the flour.	100 - 1000 ppm	Paper sack 25 kg
L-cysteine HCl	RELAX 10	L-cysteine hydrochloride 1%, anhydrous , E920, produced by fermentation, animal free origin, reducing agent, reduces the strength of flours, increases the extensibility of the dough. It reduces the chances of error in weighing & the possibility of improper mixing & incorporation into the flour.	0.1% - 1%	Paper sack 25 kg
Mixture of phosphoric salts	KENZYM BLOCK	Mixture of salts, acidity regulators, to inhibit enzyme action in flour production. Increases the falling number of flours that come from wheat damaged by insects, weather conditions, etc.	100 - 1000 ppm	Paper sack 25 kg

FLOUR MILL PRODUCTS									
EMULSIFIERS					ENZYME PREPARATIONS				
Active Substance	Product name	Product Description	Recommended ratio of use	Packaging	Active Substance	Product name	Product Description	Recommended ratio of use	Packaging
E472e	DATEM 80	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids 80%, E472e, emulsifier from palm, increases mechanical resistance of the dough and specific volume of the produced bakery goods.	0.3% - 0,5%	Paper sack 25 kg	Fungal a-amylase	KENMYL 5000 SKB	It is a fungal amylase used for standardization of the flour from the mills. The product is based on a fungal amylase chosen from strains of aspergillus oryzae. Enzyme hydrolyzes a-1,4-glucosidic linkages in amylose and amylopectin, producing dextrans and maltoses. The above product improves the quality of the flour when it contains small amounts of a-amylase. This addition gives good quality crumb and crust of the bread and large volumes to the final product. Inactivated before gelatinization of starch without risking for sticky crumb. Activity/gr : 5000 SKB/g ± 5%.	100 – 300 ppm	7 kg plastic bucket 15 kg paper sack
E481	SSL 100	Sodium stearyl-2-lactylate, E481, emulsifier from palm, increases the volume, dough resistance and freshness of the produced bakery goods.	0.3% - 0,5%	Paper sack 25 kg					
E471	EMULGATOR 90	Mono-and diglycerides of fatty acids 90%, E471, emulsifier from palm, improves the texture of the dough and increases the freshness of the produced bakery goods.	0.3% - 1%	Paper sack 25 kg					
ENZYME PREPARATIONS					Fungal glucose oxidase	KENZYM GO	It is a fungal glucose oxidase preparation to be used for standardization of the flour from the mills. it is based on strains of aspergillus niger. The enzyme is a glucose oxidase, which catalyzes the oxidation of glucose to gluconic acid, oxygen, and water. In baking applications, it causes the oxidation of free sulfhydryl units in gluten protein, whereby disulfide linkages are formed, resulting in stronger, more elastic dough. it is used in the baking industry as a processing aid to strengthen gluten in dough systems giving improved resistance to mechanical shock, better oven spring and larger loaf volume. Activity/gr : 10000 SRU/g ± 5%.	5 - 20 ppm	7 kg plastic bucket 15 kg paper sack
Bacterial protease	KENZYM PRO CONC	It is a bacterial protease preparation used for standardization of the flour from the mills. The product is based on carefully selected strains Bacillus subtilis. Enzyme degrades proteins into peptides. Adding helps in better handling of the dough increases the extensibility and reduces the strength of flour, accelerate time softening kneading the dough. Activity/gr : 2000 U/g ± 5%.	10 - 100 ppm	7 kg plastic bucket 15 kg paper sack	Fungal glucose oxidase	KENZYM GOX	It is a fungal glucose oxidase preparation to be used for standardization of the flour from the mills. it is based on strains of aspergillus niger. The enzyme is a glucose oxidase, which catalyzes the oxidation of glucose to gluconic acid, oxygen, and water. In baking applications, it causes the oxidation of free sulfhydryl units in gluten protein, whereby disulfide linkages are formed, resulting in stronger, more elastic dough. it is used in the baking industry as a processing aid to strengthen gluten in dough systems giving improved resistance to mechanical shock, better oven spring and larger loaf volume. Activity/gr : 5000 SRU/g ± 5%.	10 - 40 ppm	7 kg plastic bucket 15 kg paper sack
Fungal a-amylase	KENMYL 120000 SKB	It is a fungal amylase used for standardization of the flour from the mills. The product is based on a fungal amylase chosen from strains of aspergillus oryzae. Enzyme hydrolyzes a-1,4-glucosidic linkages in amylose and amylopectin, producing dextrans and maltoses. The above product improves the quality of the flour when it contains small amounts of a-amylase. This addition gives good quality crumb and crust of the bread and large volumes to the final product. Inactivated before gelatinization of starch without risking for sticky crumb. Activity/gr : 120000 SKB/g ± 5%.	4 - 12 ppm	7 kg plastic bucket 15 kg paper sack	Bacterial xylanase	KENZYM BX	It is a bacterial xylanase preparation, which is used for standardization of the flour from the mills. The product is based on carefully selected strains Bacillus subtilis. Enzyme, degrades (hydrolyze) the hemicelluloses in xylose. The above product improves the quality of the flour when it contains small amounts of xylanase. Adding helps in better handling of the dough, increases the absorption in water, the volume and the extension of the final product freshness. Activity/gr: 5000 NBXU/g ± 5%.	10 - 40 ppm	7 kg plastic bucket 15 kg paper sack

FLOUR MILL PRODUCTS									
ENZYME PREPARATIONS									
Active Substance	Product name	Product Description	Recommended ratio of use	Packaging	Active Substance	Product name	Product Description	Recommended ratio of use	Packaging
Fungal hemicellulase	KENZYM FX	It is a fungal hemicellulase preparation to be used for standardization of the flour from the mills. The product is based on strains of aspergillus niger. Enzyme, degrades (hydrolyze) the hemicelluloses in xylose. The above product improves the quality of the flour when it contains small amounts of hemicellulase. Adding helps in better handling of the dough, increases the absorption in water, the volume and the extension of the final product freshness. Activity/gr : 3000 EDX/g ± 5%.	10 – 60 ppm	7 kg plastic bucket 15 kg paper sack	Bacterial L-asparaginase	KENZYM ASP	It is a bacterial L-asparaginase preparation used to reduce acrylamide in cooked or fried foods. The product is based on strains of E.coli. Acrylamide can be formed in the cooking of starchy foods when heating the amino acid asparagine, which is naturally present in starchy foods, undergoes a process called the Maillard reaction which is responsible for the brown color of the crust and taste of cooked or fried foods. Suspected carcinogens such as acrylamide and certain heterocyclic amines are also generated in the Maillard reaction. By adding asparaginase before baking or frying, asparagine is converted to another common amino acid, aspartic acid and ammonium. As a result, asparagine can not participate in the Maillard reaction and therefore the formation of acrylamide is significantly reduced. As a food processing aid, asparaginases can effectively reduce the acrylamide level by up to 90% in a range of starchy foods without changing the taste and appearance of the finished product. Activity/gr : 125 ASPU/g ± 5%.	0.1% - 1%	7 kg plastic bucket 15 kg paper sack
Fungal phospholipase	KENZYM FL	It is a fungal lipase and phospholipase preparation used for standardization of the flour from the mills. The product is based on strains of aspergillus sp. Enzyme converts lipids and phospholipids which are present in the flour into lysophospholipids which have approximately the same structure and properties as those of DATEM. The above product can admirably replace DATEM and SSL in bakery recipes, reducing costs with same characteristics. Activity/gr : 12000 LU/g ± 5%.	10 – 40 ppm	7 kg plastic bucket 15 kg paper sack		KENZYM FRESH	It is a blend of maltogenic a-amylase & amyloglucosidase used as starting material in conditioners, premixes of bakery products. The product is based on glucans (glucan 1,4-a-maltohydrolase) chosen from strains of Bacillus subtilis & glucan 1,4-a-glucosidase) derived from a selected strain of Aspergillus niger). Enzyme hydrolyzes a-1,4 -glycosidic linkages in amylose and amylopectin. For use in bakery products to retard staling shortening the side chains of amylopectin & releasing maltogenic oligosaccharides. Activity/gr : 7200 MANU/g & 9100 AGI/g ± 5 %.	50 - 100 ppm	7 kg plastic bucket 15 kg paper sack
Bacterial transglutaminase	KENZYM TG	Transglutaminase is an enzyme that has an inspiring ability to catalyze the reaction that creates covalent bonds in-between two amino acids (glutamine and lysine). It is this cross-linking activity that dramatically modifies physical properties of protein, such as gelation capability, gel strength, viscosity, thermal stability and water retention capability and thus improves the texture, yield, slice ability and greater portion of products containing protein. This enzyme is obtained with the fermentation of micro-organisms of strains of the Streptovercillium Mobaraense genus. Improves the bread making of the low protein wheat flours and damaged wheat flour, improves the functionality in gluten free flours, improves the volume and texture of frozen doughs. Activity/gr : 100 TU/g ± 5%.	20 - 100 ppm	7 kg plastic bucket 15 kg paper sack			It is a amyloglucosidase used as starting material in conditioners, premixes of bakery products. The product is based on glucans (glucan 1,4-a-glucosidase) derived from a selected strain of Aspergillus niger. Amyloglucosidase (AMG), also named glucoamylase, is an enzyme involved in the breakdown of starch chains. It belongs to the class of exo-acting β-amylases that act on the non-reducing ends of starch polymer chains and produce β-d-glucose. In contrast to other amylases, AMG can catalyse the hydrolysis of both (1→4) and (1→6) α-d-glucosidic bonds in starch. AMG can completely convert starch to d-glucose. Activity/gr : 33000 AGI/g ± 5 %.	20 - 100 ppm	7 kg plastic bucket 15 kg paper sack
Maltogenic a-amylase	KENZYM MAM	It is a maltogenic a-amylase used as starting material in conditioners, premixes of bakery products. The product is based on a glucan (glucan 1,4-a-maltohydrolase) chosen from strains of Bacillus subtilis. Enzyme hydrolyzes a-1,4 -glycosidic linkages in amylose and amylopectin. For use in bakery products to retard staling shortening the side chains of amylopectin and releasing maltogenic oligosaccharides. Activity/gr : 10000 MANU/g ± 5%.	50 - 150 ppm	7 kg plastic bucket 15 kg paper sack					

FLOUR MILL PRODUCTS					PASTA PRODUCTS					
ENZYME PREPARATIONS					DOUGH CORRECTORS					
Active Substance	Product name	Product Description	Recommended ratio of use	Packaging	Active Substance	Product name	Product Description	Recommended ratio of use	Packaging	
Fungal hemicellulase Bacterial xylanase	PENTOMIX 500 FA	It is a fungal hemicellulase & bacterial xylanase preparation to be used for standardization of the flour from the flour mills. The product is based on strains of aspergillus niger & bacillus subtilis. Enzyme, degrades (hydrolyze) the hemicelluloses in xylose. The above product improves the quality of the flour when it contains small amounts of xylanase. Adding helps in better handling of the dough, increases the absorption in water, the volume and the extension of the final product freshness. Activity/ gr : 2500 EDX/g ± 5% & 3000 NBXU/g ± 5%.	40 - 60 ppm	7 kg plastic bucket 15 kg paper sack	Ascorbic acid, enzymes & vitamins	DUROZYM PASTA	Mixture of flour treatments & enzymes for making pasta from soft wheat flour ● Helps to homogenise the dough faster, ● improves the mechanical strength, ● creates smoother surfaces, ● prevents stress cracking, prevents the lipoxygenation activity, ● improves the color and organoleptic properties of fresh and dry pasta, ● improves boiling quality, reduces sediment content in boiling water.	400 - 600 ppm	Paper sack 25 kg	
Fungal glucosidase Bacterial transgluta - minase	KENZYM GT 60	It is a blend of fungal glucosidase & bacterial transglutaminase that is used as raw material in bakery improvers & premixes. The product is based on selected strains of aspergillus niger & streptoverticillium mobaraense. The enzyme improves the stability and mechanical tolerance of the dough during deep freezing and can replace part of the amount of gluten required for the production of baked goods. Improves the volume and appearance of the bread.. Activity: 5750 SRU/g & 50 TU/g ± 5 %.	40 - 80 ppm	7 kg plastic bucket 15 kg paper sack		KENZYM PASTA	Mixture of flour treatments & enzymes for making pasta from durum wheat flour ● Helps to homogenise the dough faster, ● improves the mechanical strength, ● creates smoother surfaces, ● prevents stress cracking, prevents the lipoxygenation activity, ● improves the color and organoleptic properties of fresh and dry pasta, ● improves boiling quality, reduces sediment content in boiling water.	400 - 600 ppm	Paper sack 25 kg	
Fungal phospholipase Fungal glucosidase Fungal hemicellulase Bacterial xylanase Fungal α-amylase	KENZYM NG PLUS 7	It is a mixture of fungal lipase and phospholipase, fungal glucosidase, fungal hemicellulase, bacterial xylanase & fungal α-amylase used as a raw material in bakery improvers & premixes. The product is based on selected strains of aspergillus niger, aspergillus oryzae & bacillus subtilis. Its addition helps to better handle the dough, increases water absorbency and the volume of the final product.	100 - 150 ppm	7 kg plastic bucket 15 kg paper sack		FENZYM	Mixture of stabilizers, acidity regulators, flour treatments for making ramen & instant noodles	0.45%	Paper sack 25 kg	
Fungal α-amylase Fungal amylogluco- sidase	KENZYM SPX	The product is based on glucans (glucan 1,4-α-glucosidase) from selected strains of Aspergillus niger & fungal α-amylase from selected strains of aspergillus oryzae. A-amylase hydrolyzes the α-1,4-glucosidic bonds of starch into amylose and amylopectin, producing dextrins & maltoses. Amylogluco-sidase (AMG), also called glucoamylase, is an enzyme that involved in the breakdown of starch chains. It belongs to the class of exo-acting beta-amylases at the non-reducing ends of starch polymer chains and produce β - d -glucose. Unlike other amylases, AMG can catalyze the hydrolysis of both (1→4) and (1→6) α - d -of glycosidic bonds in starch. AMG can completely convert starch into d-glucose. The above product improves the quality of flour when it contains small amounts of amylase. Its addition gives good quality crumb and crust, prolongation of freshness in bread and large volumes in final product. It is inactivated before the gelatinization of the starch without risking sticky crumbs. (Activity)/g : 1700 SKB/415 AGU"	150 - 600 ppm	7 kg plastic bucket 15 kg paper sack						
ENRICHMENT MATERIALS										
Active Substance	Product name	Product Description	Recommended ratio of use	Packaging						
Vitamins & trace elements	KENPLUS PASTA EU	Mixtures of vitamins & trace elements according to customer & legislation requirements in the country of production	Depending on the use	Paper sack 25 kg						
Vitamins & trace elements	VITAMIN A PREMIX	Mixtures of vitamins & trace elements according to customer & legislation requirements in Africa	Depending on the use	Paper sack 25 kg						

PHYLLO PRODUCTS					BAKERY PRODUCTS				
DOUGH CORRECTORS					RAISING AGENTS				
Active Substance	Product name	Product Description	Recommended ratio of use	Packaging	Active Substance	Product name	Product Description	Recommended ratio of use	Packaging
Lecithin, L-cysteine, enzymes	FILLO 500	Dough conditioner for making bakery goods (Fillo pastry)	500 ppm	Paper sack 25 kg	Sapp 28, sodium bicarbonate	BAKING POWDER STANTARD	Mixture of raising agents (slow action) for bakery use	1.5% - 4.0 %	Paper sack 25 kg
Lecithin, L-cysteine, enzymes	KATAIFI 10	Dough conditioner for making shredded phyllo dough (kandayif).	0.5% -1.0 %	Paper sack 25 kg	Sapp 28, sodium bicarbonate, monocalcium phosphate	BAKING POWDER SS5	Mixture of raising agents (double action) for bakery use	1.5% - 4.0 %	Paper sack 25 kg
					Potassium bitartrate, sodium bicarbonate	BAKING POWDER TX	Mixture of raising agents (swift, simple action) for bakery use	1.5% - 4.0 %	Paper sack 25 kg
					Gluconodelta-lactone, sodium bicarbonate	BAKING POWDER SB	Mixture of raising agents (slow action, long term) for bakery use	4.0% - 8.0 %	Paper sack 25 kg
BAKERY PRODUCTS					PRESERVATIVES				
Active Substance	Product name	Product Description	Recommended ratio of use	Packaging	Active Substance	Product name	Product Description	Recommended ratio of use	Packaging
Emilsifiers, ascorbic acid, enzymes	ACTIVA	Dough conditioner for making bakery goods. Adding helps in better handling of the dough, increases the absorption in water and the final product volume.	0.5% -1.0 %	Paper sack 25 kg	Calcium diacetate, Calcium propionate	DIACETIN CC	Mixture of preservatives for making bakery goods which are biologically expanded with yeast	0.3% - 0.5 %	Paper sack 25 kg
Emilsifiers, ascorbic acid, enzymes	LEON	Dough conditioner for making bakery goods. Adding helps in better handling of the dough, increases the absorption in water and the final product volume.	0.3% -0.5 %	Paper sack 25 kg	Calcium propionate	CALCIUM PROPIONATE	Preservative for making bakery goods which are biologically expanded with yeast	0.3%	Paper sack 25 kg
Ascorbic acid, enzymes	PAN 500	Mixture of oxidant agents and enzymes for increasing of the wheat flours quality	500 ppm	Paper sack 25 kg	Potassium sorbate	POTASSIUM SORBATE	Preservative for making bakery goods, which are not expanded biologically with yeast, but with a natural or chemical method.	0.3% - 0.5 %	Paper sack 25 kg
					Sodium diacetate	SODIUM DIACETATE	Preservative for making bakery goods which are biologically expanded with yeast	0.3% - 0.5 %	Paper sack 25 kg

ANTIOXIDANTS					SWEETENERS				
Active Substance	Product name	Product Description	Recommended ratio of use	Packaging	SWEETENER PREPARATIONS				
					Active Substance	Product name	Product Description	Recommended ratio of use	Packaging
BHA Propyl gallate	ANTRANZINE 20 CH	It is a slightly viscous food grade liquid formulation of the antioxidants BHA and propyl gallate, blended in propylene glycol. Citric acid is added as a synergistic agent. Applicable as multipurpose antioxidant in vegetable oils, animal fats, nuts, cereals. Can also be applied in spray-on applications.	200 - 1000 ppm	Plastic bottle 12L Plastic bottle 1L	Erythritol Sucralose	S - ANALOGUE RS2	Table sweetener. Replace 2 g of sugar with 1 g S-ANALOGUE RS2.	Depending on the use	Plastic sacket 1 kg Plastic container 5 kg
DL-A-Tocopheryl acetate	TOCOPHEROL BLEND	VITAMIN E 25% (DL-A-Tocopheryl acetate 25%) is a slightly viscous food grade liquid formulation of the antioxidants. Applicable as multipurpose antioxidant in vegetable oils, animal fats, nuts, cereals. Can also be applied in spray-on applications.	200 - 1000 ppm	Plastic bottle 12L Plastic bottle 1L	STABILIZERS				
Active Substance	Product name	Product Description	Recommended ratio of use	Packaging	Active Substance	Product name	Product Description	Recommended ratio of use	Packaging
Butylated hydro-xyanisole	BHA	Butylated hydroxyanisole (BHA) is an antioxidant consisting of a mixture of two isomeric organic compounds, 2-tert-butyl-4-hydroxyanisole and 3-tert-butyl-4-hydroxyanisole. It is prepared from 4-methoxyphenol and isobutylene. It is a waxy solid used as a food additive with the E number E320. The primary use for BHA is as an antioxidant and preservative in food, food packaging, animal feed, cosmetics, rubber, and petroleum products.	200 ppm	Paper sack 25 kg Plastic container 5 kg	Guar gum	G-GEL 100	Guar gum is a white powder, odorless and tasteless, derived from the processing of the Cyamopsis tetragonolobus (L.) Taub plant. Guar gum has the property of absorbing water in food and is used in cooking and confectionery as a thickening agent, i.e. it gives consistency, homogenizes and stabilizes the ingredients of the recipes. It dissolves in both cold and hot liquid and mixes easily with all the ingredients of the recipe.	0.2 - 1.0%	Paper sack 25 kg
Propyl gallate	PROPYL GALLATE	Propyl gallate, or propyl 3,4,5-trihydroxybenzoate is an ester formed by the condensation of gallic acid and propanol. As a food additive, it is used under the E number E310. Propyl gallate is an antioxidant. It protects against oxidation by hydrogen peroxide and oxygen free radicals. Propyl gallate is used to protect oils and fats in products from oxidation.	200 ppm	Paper sack 25 kg Plastic container 5 kg	Xanthan gum	X-GEL 100	Xanthan gum is a natural product, the result of the bacterial fermentation of glucose by a bacterium, Xanthomonas campestris. It is used in cooking as a thickening agent & as a fat mimetics in dressings, ice creams and sauces & as a substitute for gluten in "Gluten Free" products.	0.2 - 1.0%	Paper sack 25 kg
SWEETENERS					CMC (Cellulose gum)	C-GEL 100	Cellulose gum, also known as Sodium CMC or Sodium carboxy-methylcellulose, is a food ingredient derived from cellulose. Cellulose gum is often used in foods and beverages to create texture and improve mouthfeel, as well as to retain moisture and stabilize recipes.	0.2 - 1.0%	Paper sack 25 kg
Active Substance	Product name	Product Description	Recommended ratio of use	Packaging	Active Substance	Product name	Product Description	Recommended ratio of use	Packaging
Sucralose	SUCRALOSE	Sucralose is an artificial sweetener (E955) used as a sugar substitute. It is produced by chlorination of sugar. It is about 600 times sweeter than sugar. Sucralose is stable to temperature and pH changes.	200 ppm	Paper sack 25 kg Plastic container 5 kg	Methyl -cellulose	KENECEL A4M	It is the methyl ether of cellulose, produced by reacting methyl chloride and alkali cellulose. It contains 27.58%–31.5% of methoxy groups. is used widely as a binder, coating agent, and as a controlled release matrix.	0.2 - 2.0%	Paper sack 25 kg
Steviol glycosides	STEVIOZ EXTRACT	Natural sweetener for making pastry goods. It is about 270 - 300 times sweeter than sugar.	200 ppm	Paper sack 25 kg Plastic container 5 kg	Hydroxypropyl methyl cellulose	KENECEL K4M	It is a high purity, water-soluble cellulose derivative designed to perform many functions in processed foods - including reversible hot water gelation, water binding and retention, oil barrier formation, thickening, suspending and stabilizing, and film formation.	0.2 - 2.0%	Paper sack 25 kg

STABILIZERS					MISCELLANEOUS RAW MATERIALS				
Active Substance	Product name	Product Description	Recommended ratio of use	Packaging	RAW MATERIALS				
					Active Substance	Product name	Product Description	Recommended ratio of use	Packaging
Kappa-carrageenan	CARRAGEL 541	It is a natural extract from specific species of red algae that are farmed and processed. It is used as a suspension and emulsification stabilizer, thickener, binder and gelling agent. These excellent properties make it a very versatile ingredient, finding more use in meat. Typical applications include making plant-based cheeses and using in place of animal-based gelatin. This refined type of kappa is soluble in hot water at temperatures above 80°C.	0,05 -0,5%	Paper sack 25 kg	Hen whole egg	WHOLE EGG POWDER	Pasteurized whole egg powder for foodstuff use. Reconstitution 1 kg of the powder and 3 kg of water = 4 kg whole egg (about 80 pieces)	Depending on the use	Paper sack 25 kg
Agar	AGAR-AGAR	Agar is a substance consisting of polysaccharides obtained from the cell walls of some species of red algae, primarily from Gracilaria and (Gelidiaceae). Agar is a mixture of two components, the linear polysaccharide agarose and a heterogeneous mixture of smaller molecules called agarpectin. It used as an ingredient in desserts and also as a solid substrate to contain culture media for microbiological work. Agar can be used as a vegan substitute for gelatin, as a thickener for soups & in fruit preserves, ice cream, and other desserts, as a clarifying agent in brewing. It is soluble in hot water at temperatures above 80°C	0.2 - 1.0%	Paper sack 25 kg	Hen egg yolk	EGG YOLK POWDER	Pasteurized egg yolk powder for foodstuff use. Reconstituted: 1 kg powder + 1,25 kg water = 2,25 kg egg yolks	Depending on the use	Paper sack 25 kg
					Hen egg white	EGG WHITE POWDER	Pasteurized egg white powder (high whipping) for foodstuff use. Reconstituted: 1 kg powder + 7 kg water = 8 kg egg whites	Depending on the use	Paper sack 25 kg
					Cow's full cream milk	FULL CREAM MILK POWDER	Pasteurized full cream cow's milk in powder form for foodstuff use. Reconstituted: 1 kg powder + 7 kg water = 8 kg full cream milk	Depending on the use	Paper sack 25 kg
					Cow's skimmed milk	SKIMMED MILK POWDER	Pasteurized skimmed cow's milk in powder form for foodstuff use. Reconstituted: 1 kg powder + 10 kg water = 11 kg skimmed milk	Depending on the use	Paper sack 25 kg
Acacia gum (Seyal)	A-GEL 100	Acacia gum (Acacia seyal) is a natural gum from hardened juice obtained from the acacia tree (Acacia seyal). This is a complex mixture of polysaccharides & of glycoproteins mainly used in the food industry as a stabilizer.	0.2 - 3.0%	Paper sack 25 kg					
HM Citrus Pectin	P-GEL 15	Stabilizer for making pastry goods. P GEL 15 is a high ester pectin extracted from selected high quality citrus peel and standardized with sugar.	0.1 - 1.0%	Paper sack 25 kg					
Sodium Alginate	KENALGIN 541	It is a kind of white or light yellow granular or powder, almost odorless and tasteless. It is a macromolecular compound with high viscosity, and a typical hydrophilic colloids. Because of its properties of stability, thickening and emulsifying, hydratability and gelling property, it use as stabilizer for food production.	0.2 - 1.0%	Paper sack 25 kg					



Quality

Our philosophy of Total Quality Management is ensured through continuous **quality controls** and **daily baking tests** in our state of the art laboratories and baking centers.

Through our privately owned production plan we are able to monitor all stages of production and to achieve **complete traceability**. Our quality assurance team ensures that all health and safety measures are followed.

- » Continuous training of personnel
- » High Standards in baking ingredients purchasing
- » Strict hygiene conditions
- » Controlled and steady temperatures at productions and storage
- » State of the art laboratory and baking center
- » Certificates: ISO 9001, ISO 22000

“

«In a world of continuous evolvement, the company's technical experts who are responsible for research and development, are testing on a daily basis new materials in order to improve the performance of all flour types. Our goal is our customers to be able to produce stable final products 365 days a year.»

**Leonidas Pierakeas,
R&D Director**

”



Research & Development



The company's mission is to provide baking and pastry professionals with **tailored solutions** that meet their needs and offer them products that are designed to **simplify** the demanding production process. For many of clients, Kenfood produces exclusive custom made products to better serve their specific needs. Through a highly **innovative** research and development department and a skilled production team, Kenfood is able to create high **quality** and **innovative** products.

On a daily basis several tests are performed to develop new recipes aiming to a **large variety of products**. Kenfood follows today's consumer diet trends and incorporates them into its products.

Services

As part of providing solutions, Kenfood invests heavily in **training** its clients by presenting to them **new trends** and by hands on production training. Kenfood believes that it can grow only by empowering its customers with knowledge and skills.





Kenfood Worldwide

Kenfood products are marketed to **more than 6.000 clients** in Greece and abroad through a network of salespeople and partner traders.

The company aims to further develop its exports based on its **experienced and skilled human resources, its flexibility in production** and its ability to create products that follow the dietary habits of each country.

Our Website

Our website, **www.kenfood.com** is completely renewed, with a **fresher, modern look**, adopting a **new visual approach** and an updated way of product presentation.

Full of photographic material and adjusted in professionals needs, our new portfolio consists of the **whole Kenfood range**, divided into **product and recipe categories**, ensuring a pleasant and user friendly browsing.

Finally, our new site gives the opportunity in visitors to get information regarding all forthcoming seminars organized by our company, related to its activities and new products.

www.kenfood.com



Our vision

Be pioneers while also respect our values, tradition, people and environment

Our mission

Grow by continuously investing in new technologies and by successfully serving our customers while also create value for our people, partners, shareholders and society

Our values

Reliability

Innovation

Quality

Service

Respect

Love

“Our most important asset is our strong relationship with our clients. They are the center of everything we do. Our services to them go beyond the delivery of our products. We offer fully customized support in order to better serve their needs, from technical and consulting to marketing. We utilize our experienced personnel of different fields to offer a complete customer service”

Nikos Loulis, Group Chairman

Proudly
developed by



LOULIS
Food Ingredients

Έκδοση: Σεπτέμβριος 2025



1 Spetson str.187 55 Keratsini - Greece
T. +30 210 56 15 410 | F. +30 210 56 15 717
kenfood@loulisgroup.com

www.kenfood.com