

The  
Melbourne  
Food  
Ingredient  
Depot

**PRODUCT LIST 2008**

Version 1.6

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Victoria, Australia

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## **WHO IS THE MELBOURNE FOOD INGREDIENT DEPOT**

The Depot was started by creative people from diverse backgrounds with one thing in common the love of quality ingredients. Over the years this appreciation has spread into other areas including sourcing, product development, custom spice blending, manufacturing and export. The Depot is a certified organic processor through the Organic Federation of Australia (1236P).

The Depot also manufactures the award winning Paddymelon Gourmet Food brand. Since its unveiling many years ago Paddymelon has been at the cutting edge of culinary endeavours.

Many products appear in multiple categories, we have tried to simplify it by only placing them in one. As this is a small guide we have attempted to list the majority of products. Please remember that many more products are available ex stock from our network of warehouses Australia wide. It is best to call to obtain product availability information. If we do not stock or are unable to locate a particular product in Australia we are able to call on our network of worldwide contacts.

## **ONLINE PURCHASING**

It is possible to obtain a selection of our products online at discounted prices. We use this facility to clear out deleted products or conduct monthly membership sales. These special prices are for online purchase only and cannot be purchased any other way. Once these items are sold or the advertised special finishes the promotional pricing ends.

## **GENETICALLY MODIFIED INGREDIENTS (GMO)**

The Melbourne Food Depot has a strict policy of not purchasing or processing any GMO ingredients. This is enforced through a strong relationship with our suppliers/growers and a paper audit trail.

## **LIMITATION OF LIABILITY**

Raw materials are supplied as food ingredients for use in further manufacturing or for use with/under professional advice. The responsibility in such use to comply with relevant regulations is that of the buyer. The Melbourne Food Depot does not warrant or make any representation in favour of the customer relating to any claims in adverts, label, packaging or any promotional materials.

## AMINO ACIDS

Our amino acids are sourced straight from the manufacture ensuring the freshest possible supply. The amino acid powders are available in 500g, 5kg and 25kg drums.

L-Arginine Pyroglutamate Powder	BCAA Blend
L-Carnitine Tartrate Powder	DL-Phenylalanine Powder
DL-Methionine Powder	L-Glutamic Acid Powder
L-Alanine Powder	
L-Arginine Powder	L-Aspartate Powder
L-Carnitine Powder	L-Cysteine Powder
L-Glutamine Powder	L-Glycine Powder
L-Histidine Powder	L-Isoleucine Powder
L-Leucine Powder	L-Lysine Powder
L-Methionine Powder	L-Ornithine Powder
L-Phenylalanine Powder	L-Proline Powder
L-Taurine Powder	L-Threonine Powder
L-Tryptophan Powder*	L-Tyrosine Powder
L-Valine Powder	Magnesium Chelate Amino Acid
N-Acetyl Carnitine Powder	N-Acetyl L-Cystiene Powder

\*Available to registered manufacturers only.

## AMINO GUY

If you are after small quantities of amino acids try the Amino Guy range of products available at selected stores or online at [www.aminoguy.com](http://www.aminoguy.com)

## **MOLECULAR GASTRONOMY**

Ingredients made famous by Ferran Adria from El Bulli Restaurant in Spain. The Food Depot has joined with famous Melbourne Chef Raymond Capaldi to present the Raymond Capaldi Signature Series of Powders.

### **Agar Agar Powder**

Agar Agar is made from red algae and is strongly hydrophilic (adsorbs water). Agar Agar adsorbs 20 times its weight of cold water. This swelling forms strong gels at approx 40 Celsius. Mainly used in vegetarian cooking as a gelatin substitute. Agar Agar is actually a Malay word meaning jelly.

### **Sodium Alginate Powder**

Algin is principally extracted from the giant brown kelp *Macrocystis pyrifera* harvested off King Island and processed in Scotland. Its derivatives, including sodium alginate, have wide application in the food industry. Sodium alginate binds tightly to such substances as calcium this provides the basis for its use in molecular gastronomy.

### **Calcium Chloride Granules**

Calcium Chloride is a sequestrant agent. Sequestrants improve the quality and stability of foods. Calcium chloride reacts with sodium alginate and is the basis of spherisation.

### **Sodium Citrate Granules**

Sodium Citrate is used as a sequestrant and pH buffer in the food industry. Sequestrants improve the quality and stability of foods.

### **Xantham Gum Powder**

Xantham Gum It is a thickening and suspending agent that is heat stable, with good tolerance for strongly acidic and basic solutions. The best benefit of Xantham gum is its ability for its viscosity to remain stable over wide temperature and pH range.

### **Methyl Cellulose Powder**

Sodium Carboxy Methyl Cellulose (CMC) is the best thermo reversable gel available for food production. CMC swells in water to a viscous colloidal solution.

### **Citric Acid Granules**

Citric acid is a weak organic acid found in citrus fruits. It is a natural preservative and is also used to add an acidic (sour) taste to foods and soft drinks. It also acts as an antioxidant.

### **Iota Carrageenan**

Iota dissolves in cold water and is heated to around 80 degrees for gelification. A soft gel that does not form while the mixture is stirred. If the gel breaks, it will reform if allowed to rest. Food-grade carrageenan is a purified extract from red seaweed, (*Chondrus crispus*). It is used as a thickener and stabilizer in a wide range of food products.

### **Kappa Carrageenan**

Kappa carrageenan powder will mix while cold and then bring to the boil. Its rapid gelification allows the user to cover ingredients. Once the gel has set it can withstand temperatures of up to 60 degrees.

### **Maltodextrin Powder**

Maltodextrin is from a group of colloidal products formed by the hydrolysis of starches.

### **Soy Lecithin Granules**

Soy Lecithin is a mixture of diglycerides of fatty acids. Mainly used for emulsifying, dispersing and as an antioxidant agent in food production. This product is GMO free (PCR negative).

### **Assorted Equipment**

Scales, syringes and pH meters are all available to make your experiences repeatable.

### **Larger Pack Sizes**

Larger food service sizes, 1kg to 5 kg tubs, are available of these ingredients for once you have perfected your recipe.

These products are available from The Melbourne Food Depot and other quality food ingredient retailers. Please check the website for current stockist

## FOOD MANUFACTURE

These ingredients are used in the manufacture of pasta, cheeses, smallgoods, chocolate and baked items. The Depot can cater for home use customers up to large scale manufacturers. The bulk of these ingredients are available in 1, 5 and 25 kg sizes.

Agar Agar Powder (E406)	Ammonium BiCarbonate (E503)
Ascorbic Acid Powder (E300)	Baking Powder (Aerophos P17)
Caffeine Anhydrous Powder	Calcium Carbonate Powder (E170)
Calcium Citrate Powder	Calcium Gluconate Powder (E578)
Calcium lactate Powder (E327)	Calcium Propionate Powder (E282)
Calcium Sulphate Powder (E516)	Citric Acid Granules (E330)
Cream of Tartar Powder	Dextrose Monohydrate Powder
Fructose Powder	Glycerine Liquid (E422)
Guar Gum Powder (E412)	Gum Acacia Powder (E414)
Lactose Monohydrate Powder	Lecithin Granules (E322)
Locust Bean Gum (LBG) (E410)	Magnesium Ascorbate Powder
Magnesium Stearate Powder (E470)	Magnesium Sulfate Powder (E518)
Malic Acid Powder (E236)	Maltodextrin Powder DE 18-20
Mannitol Powder (E421)	Perlite Medium
Potassium BiCarbonate (E501)	Potassium Carbonate Powder (E501)
Potassium Chloride Powder (E508)	Potassium Citrate Powder (E332)
Potassium Gluconate Powder (E577)	Potassium Sorbate Granules (E202)
Sodium Alginate Powder (E401)	Sodium Ascorbate Powder (E301)
Sodium Benzoate Powder (E211)	Sodium Bicarbonate Powder (E500)
Sodium Carboxymethyl Cellulose	Sodium Chloride Powder (Salt)
Sodium Citrate Powder (E331)	Sodium Erythorbate Powder (E316)
Sodium Nitrate Powder (E251)	Sodium Nitrite Powder (E250)
Sodium Propionate Powder (E281)	Sorbic Acid Powder (E200)
Sorbitol Liquid (E420)	Sorbitol Powder (E420)
Tartaric Acid Powder (E334)	Titanium Dioxide Powder (E171)
Xanthan Gum Powder (E415)	Zinc Gluconate Powder



## **ORGANIC CERTIFIED PRODUCTS**

The Melbourne Food Depot is proud to be an organically certified processor. All the work is carried out in our purpose built certified facility (OGA 1236P).

The certified organic products produced by The Melbourne Food Depot are either used in house, supplied to third parties as finished goods or in bulk. The production facility is perfectly situated to service small to medium sized organic production companies.

### **Cocoa Powder**

100% organically and fair trade certified cocoa powder. This unadulterated product is a pure joy to consume.

### **Coconut Oil**

Coconut oil (no smell) is available in 1.8 kg or 18kg tubs.  
Coconut oil (with smell) is available in 1.5 kg tubs.

### **Black Strap Molasses**

Black strap molasses is available 18kg tubs.

### **Medicinal Herbs**

A variety of medicinal herbs are available on an indent order basis to maintain freshness of supply.

### **Superfood or Functional Food Powders**

These include the following:

Alfalfa Grass Powder

Barley Grass Powder

Chlorella Powder

Quinoa Grains

Spirulina Powder

Spirulina Tablets

Wheat Grass Powder

## MEDICINAL DRIED HERBS

This is our standard stock list of medicinal herbs. Many more herbs are available on indent but minimum quantities do apply. The majority of our herbs are Australian grown. Where we cannot obtain a secure supply we source our herbs internationally mainly organically certified herbs from Egypt.

### Dried Cut Herbs

Burdock Root Cut	Cat's Claw Bark Cut
Chamomile Flowers Whole	Damiana Cut
Dandelion Root Cut	Devil's Claw Cut
Horny Goat Weed Leaf Cut	Lemon Balm Cut
Lemon Verbena Cut	Licorice Root Cut
Nettle Leaves Cut	Panax Ginseng Root Cut
Pau Do Archo Bark Cut	Plantain Cut
Red Clover Flowers Whole	St Mary's Thistle Seeds Whole
St John's Wort Cut	Valerian Root Cut
Vervain Cut	Wormwood Cut

### Powdered Herbs

Cat's Claw Powder	Dandelion Root Powder
Dandelion Leaf Powder	Devils Claw Powder
Epilobium Herb Powder	Gingko Leaf Powder
Horsetail Powder	Licorice Root Powder
Limetree Flower Powder	Neem Leaf Powder
Nettle Leaf Powder	Orris Root Powder
Panax (Asian Ginseng) Powder	Rosehip Powder
Sheep Sorrel Powder	Slippery Elm Powder

## CONTRACT/SPECIALIST SUPPLY

The Food Depot in conjunction with our Australian growers can produce specialist herbs to your requirements. Naturally with contract growing minimum quantities do apply.

Black walnuts which are available when green in February/March each year. It is recommended booking an allocation around November to avoid disappointment.

## VITAMIN POWDERS

There are many vitamin powders, to maintain freshness the majority are on indent order, with the exception of the ones below:

Thiamine Mononitrate Powder (Vitamin B1)

Calcium, Sodium & Magnesium Ascorbate (Vitamin C)

## BOTANICAL EXTRACTS

These products are mainly supplied in 25 kg drums but occasionally we have small amounts remaining from production runs these are usually available on the online purchasing system.

Cranberry Extract 25:1

Damiana 10:1

Elderflower Extract 20:1

Grape Seed Extract (120:1) - *Vitis vinifera*

GreenTea Extract (*Camellia sinensis*)

Guarana Powder (4:1)

Guarana Powder (6:1) 12% caffeine by HPLC

Sarsaparilla (*Officinalis*) 4:1

## VEGETABLE & FRUIT POWDERS

Whole fruit is air, spray or freeze dried and then powdered. In some cases it takes 8 kg of fresh produce to obtain 1 Kg of powder. These powders have a variety of uses ranging from a natural colouring agent for pasta to additives in powerful functional food beverages. The majority of these powders are available but it is best to check at time of ordering for availability. Generally a one kilogram bag is the smallest purchase.

Apricot powder

Asparagus (green) powder

Banana powder

Beetroot powder

Blackcurrant powder

Blueberry powder

Broccoli powder

Carrot powder

Cranberry powder

Lemon powder

Onion powder

Papaya powder

Passionfruit powder

Pumpkin powder

Prune powder

Raspberry powder

Spinach powder

Tomato (*Lycopersicon*) powder

## HEALTH POWDERS AND INGREDIENTS

These products are all supplied as powders for blending or further manufacture into capsules. Products should be used in conjunction with professional advice.

Ascorbic Acid Powder	Alfalfa Powder
Barley Grass Powder	Brewers Yeast
Calcium Ascorbate Powder	Chlorella Powder (Broken Cell)
Chromium Picolinate	CLA (conjugated linoleic acid)
Co-Enzyme Q10 Powder	Creatine Monohydrate
D-Ribose Powder	Emu Egg Shell Powder
Egg White Powder	Epsom Salt
Essiac Powder	Glucosamine HCL
Glucosamine Sulphate	Green Lip Mussel Powder
Inositol Powder	Magnesium Ascorbate Powder)
Magnesium Chloride	Maltodextrin Powder
Mannitol Powder	Methylsulfonylmethane Powder
MSM Powder	NAIHP
Nagari (Nigari) Flakes	Potassium Chloride
Potassium Gluconate	Psyllium Husk 99%
Psyllium Husk Powder (BP)	Shittake Mushroom Powder
Spirulina Powder	Wheat Grass Powder
Whey Protein Concentrate (WPC 80)	Whey Protein Isolate (WPI)
Zinc Gluconate	

## FUNCTIONAL FOODS

As strong believers in the principle of let your food be your medicine we stock a range of quality functional foods ready to enjoy. All these have been tested in certified labs in Australia or the USA to obtain the various ORAC ratings. A minimum of 5000 units should be consumed per day. With this selection of products it makes it an easy task.

# paddymelon

## **PADDYMELON PRODUCTS**

Paddymelon is a well known gourmet food brand that is manufactured by The Melbourne Food Depot. Food service sizes also available

### **Turkish Delight**

Traditionally made free of gelatin, gluten, nuts and chocolate

### **Cous Cous**

Organically Certified and aromatically spiced cous cous ready to serve.

### **Tamari dry roasted products**

Hand roasted sunflowers, pepetas and almonds.

### **Spice Blends**

Ras el hanout	Casablanca	Baharat	Paddy's Creole
Danggali Desert	Biriyani Masala	Garam Masala	Panch Phorum
Marvin Berbere	Smokey Ochre	Sumac, Lemon & Fennel	

### **Dukkah**

Traditional, Nile Delta, No Salt, Puskar, Wartaka and Danderoo

### **Native Bushfood Products**

Paddymelon manufacturers a variety of products using native bushfood ingredients. It is also possible to purchase these raw bushfood ingredients for use in your own manufacturing. Below is a sample of finished products manufactured from native ingredients.

Bush Tomato sauce	Bush Tomato chutney	Mt White Lime spread
Rosella antiox cordial	Rosella jam	Native succulent pesto

## EMPTY CAPSULES & CAPPING AIDS

The capsules provided meet all the necessary pharmaceutical standards. They are available in gelatin or soy based. Common sizes are available in bags of 1000, other sizes or colour combinations have a minimum order quantity.

### Gelatin capsules - Certified BSE free

Available in packs of 1000, 10K or 100k units

Size 2, 1, 0, 00 or 000



### Vegetable (soy based) capsules (AKA veggie caps)

Available in packs of 1000, 10K or 100k units

Size 0 or 00

## Cap•M•Quik

### Cap M Quik capsulating machines

Cap M Quik capsule filler - available in size 1, 0, 00 and 000

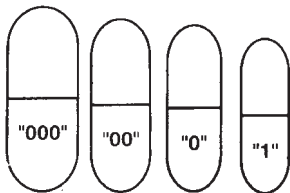
Cap M Quik capsule tamper - available in size 1, 0, 00 and 000

### How much fits into one capsule?

This is the most common question we are asked. The answer depends on the molecular weight of the substance and the size of the capsule. To work out an average we suggest weighing 100 empty capsules then filling these and then re weighing. The difference when divided by 100 will give you an approximate weight for each capsule.

The picture to the right can be used as an rough indication of the relative size of the various capsules.

Once a trading history has been established registered practitioner discounts are available.



## **MAGNESIUM OIL**

Magnesium Oil is a topically applied magnesium solution. Everybody is magnesium deficient but the more you work out the more deficient you become. The break through is in the delivery method, being topically applied (rub directly onto the skin) it by-passes the digestive system where most of the magnesium is adsorbed. Stop cramps and lactic acid build up (which results in muscle fatigue) recover quicker allowing you to work out harder.

## **CULINARY INGREDIENTS**

The Depot has a small range of general culinary ingredients but a more extensive selection of exotic ingredients designed to tempt you on a culinary adventure. A condensed list is contained below.

Annatto Seed Whole	Asafoetida - yellow
Cardamon Pods	Juniper Berries
Kalonji Seed Whole	Nigella Seeds (Kolonji)
Nutmeg Whole	Pepper (white, black, pink & green)
Saffron - Spanish	Smoked Paprika
Star Anise Whole	Szechuan Pepper
Turmeric Fingers	

## **SYNTHETIC COLOURS & FLAVOURS**

These flavours are used in cordial, baking and chocolate manufacture. The minimum size is 1 kg. The majority of this range is on indent order to maintain the freshness and vitality of the product.

## **CUSTOM BLENDING & GRINDING**

Spice flavours or coatings made to your recipe or developed for your requirements. Please bear in mind that minimum quantities do apply.

## **BESPOKE PACKING**

Not for your run of the mill goods. This service is for people who have a high end target market and want to make an impression. Due to the commitment involved in these projects only a few are selected per year.

## **WHEY PROTEIN POWDERS**

All our protein powders are Australian made using only Australian grown ingredients in GMP and HACCP Certified facilities. The powders are all manufactured using a cold filtration process resulting in an extremely high protein yields.

### **Whey Protein Concentrate (WPC)**

Whey Protein Concentrate (WPC) is the result of purifying standard Whey Protein. Much of the lactose, fat and impurities are removed by cold processing ultra-filtration to give a high protein (80%) concentrate hence the name WPC80.

Our Whey powders are pure and contain no skim milk powder, other filling agents, flavours or colours. Some of the protein peptides found in our WPC80 are Lactoglobulin, Lactoalbumin, Glycomacropeptides, Bovine Serum Albumin, Immunoglobulins, Lactoferrin, Lactoperoxidase, and a couple of Growth Factors.

### **Whey Protein Isolate (WPI)**

Whey Protein Isolate (WPI) is the highest yield of protein currently available. WPI is an easily digestible protein that is most suitable for body builders, elite athletes and those who are lactose sensitive.

WPI has very high amounts of branch chain amino acids (BCAA's) which the body can use to repair muscle breakdown which occurs as a by product of lengthy exercise periods.

### **Cocoa Powder**

If you do want to add a flavour we suggest using our 100% organically and fair trade certified cocoa powder. This unadulterated product is a pure joy to consume.

**Food additives definition in their functional or class name.**

**Acids, Acidity regulators and Alkalis**

These additives help to maintain a constant acid level in food. This is important for taste, as well as to influence how other substances in the food function. For example, an acidified food can retard the growth of some micro-organisms.

**Anti-caking agents**

They reduce the tendency of individual food particles to adhere to each other and thereby improve flow characteristics. For example, seasoning with an added anti-caking agent flows freely and doesn't clump together.

**Antioxidants**

retard or prevent the oxidative deterioration of foods. For example, in fats and oils, rancid flavours can develop when they are exposed to oxygen. Antioxidants prevent this from happening.

**Bulking agents**

These contribute to the volume of the food, without contributing significantly to its available energy. Other spice companies add these to their spice mix thereby reducing the cost of the

expensive spices. The most common bulking agent used is flour.

**Colourings**

They are used to add or restore colour to foods. For example, icing mixture is coloured to make it more attractive on cakes.

**Emulsifiers**

They facilitate or maintain oil and water from separating into layers. For example, emulsifiers may be used in salad dressing to prevent the oils from separation.

**Firming agents and Stabilisers**

These are used where maintaining the uniform dispersion of substances in solid and semi-solid foods is important.

**Flavour enhancers**

As the name suggests they enhance the existing taste and/or odour of a food.

**Foaming agents**

They maintain the uniform dispersion of gases in aerated foods.

**Gelling agents**

they modify the texture of the food through gel formation.

**Glazing agents**

These agents impart a coating to the external surface of the food, for example a wax coating on fruit to improve its appearance.

**Humectants**

reduce moisture loss in foods. For example, glycerine may be added to icing to prevent it from drying out.

**Preservatives**

retard or prevent the deterioration of food by micro-organisms, and thus prevent spoilage of foods.

**Raising agents**

liberate gases, thereby increasing the volume of a food. Raising agents are often used in baked goods.

**Sweeteners**

replace the sweetness normal provided by sugars in foods without contributing significantly to their available energy.

**Thickeners**

increase the viscosity of a food. For example, a sauce might contain a thickener to give it the desired consistency.



### OPENING HOURS

Monday - Wednesday Trade only or public via appointment

Thursday - Friday General Public

10.00am - 5.30pm

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