

The
Melbourne
Food
Ingredient
Depot

PRODUCT LIST 2009 - 2010

Version 2.0

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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, The raymond Capaldi Range and the Amino Guy.

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 worldwide network of 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 ACID POWDERS

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
N-Acetyl Carnitine Powder	N-Acetyl Cystiene Powder (NAC)

*Available to registered manufacturers only.

AMINO GUY PRODUCT RANGE

The Amino Guy has been developed for use by practitioners or compounding chemists who required small amounts of many amino acids. This range allows the practitioner to have a vast array of amino acids on hand without a large initial outlay.

This range is available to the public at selected stores or online at 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.

Calcium Lactate Powder

Calcium Lactate also works in combination with sodium alginate to form spheres. It results in a much softer appearance to the spheres.

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.

Xanthan Gum Powder

Xanthan 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 Xanthan 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 Powder

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 Powder

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).

Soy Lecithin Liquid

This liquid form of lecithin makes combining into liquids much easier.

Soy Lecithin Powder

Some applications call for lecithin powder over granules. This happens very rarely but we have it covered for you.

Tragacanth Gum

Tragacanth gum is a water-soluble carbohydrate gum containing the polysaccharides tragacanthin and bassorin. Its superior water absorbing qualities make it an excellent thickening agent.

Gellan Gum

Gellan gum (type F) has the cleanest flavour with a very small use ratio. It also works over the entire pH range, slices cleanly and withstands temperatures of 90 degrees.

Isomalt Granules

Isomalt is ideal for sugar pulling, making edible shapes or even making fake glass. The hard clear properties of isomalt are a delight to play with.

Malt Powders

Sugar malts are ideal for making edible soils. These are available in light or dark powders to suit your application.

Ice Cream & Sorbet Stabiliser

Complete systems like cremodan or the individual fats along with tremoline (invert sugar) and liquid glucose.

Transglutaminase also known as Meat Glue

Transglutaminase (TG) Sprinkle Powder (Activa TG-B). This enzyme has the ability to improve the physical properties of protein containing foods.

Zorbit

Tapioca Maltodextrin (N-Zorbit M) Powder. This is the real deal, Zorbit has a very low bulk density allowing it to turn oil and fats into powders.

Assorted Equipment

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

Larger Pack Sizes are available

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 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 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

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. Some people call these products vegetable or fruit dusts.

Apricot powder	Asparagus (green) powder	Banana powder
Beetroot powder	Blackcurrant powder	Blackberry powder
Blueberry powder	Broccoli powder	Carrot powder
Cranberry powder	Lemon powder	Onion powder
Papaya powder	Passionfruit powder	Pineapple Powder
Pumpkin powder	Prune powder	Raspberry powder
Rosella flowers whole	Spinach powder	Strawberry powder
Tomato (Lyco) powder		

DRYING METHODS

Spray drying is a method of producing a dry powder from a liquid or slurry by rapidly drying with a hot gas. This is the preferred method of drying of many thermally-sensitive materials such as foods and pharmaceuticals. A consistent particle size distribution is a reason for spray drying. Air is the preferred heated drying media.

Freeze-drying is a dehydration process typically used to preserve a perishable material or make the material more convenient for transport. Freeze-drying works by freezing the material and then reducing the surrounding pressure and adding enough heat to allow the frozen water in the material to sublime directly from the solid phase to gas.



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.

Chocolate Couverture Buttons 56.5%

100% organically and fair trade certified.

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, unsulphered is available 3 or 18kg pails.

Grains and Pulses

Cous cous and a variety of other products used in manufacture.

Sugar

Ideal for manufacture of certified organic sweets.

Superfood or Functional Food Powders

These include the following:

Alfalfa Grass Powder

Barley Grass Powder

Chia Seeds

Chlorella Powder

Quinoa Grains

Spirulina Powder

Spirulina Tablets

Wheat Grass Powder

CHOCOLATE AND RELATED PRODUCTS

Callebaut stocked product range includes:

Cocoa Liquor

Cocoa Nibs

Crisp Pearls

Callets 2.5kg bags

Tempering with callets is very easy because they have already been tempered. Add these at the required rate into the melted chocolate.

Dark 53.8%

Milk 33.6%

White 28%

Origin Series (Origine Coverture Chocolate) 2.5kg bags

Callebaut has sourced the best beans and captured their most subtle aromas in exceptional chocolates. Every Origine chocolate is made with an aromatic cocoa bean variety from one single country or region around the equator.

Ghana 60.4%

Java 32.9%

Grenade 60%

Madagascar 60%

Ecuador 70%

Sao Thome 70%

Mycro cocoa butter powder

Kennedy & Wilson Coverture 1 kg bags:

Dark 70%

Milk 48%

White

Related products

Pop rocks or popping candy multi coloured and cocoa butter coated.

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. An minimum of 5000 units should be consumed per day. With this selection of products it makes it an easy task.

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 Ascorbate, Sodium Ascorbate and Ascorbic Acid (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)

PECTIN POWDERS

Our pectin powders are manufactured in Germany, they are fresh, great to use and will change your mind about pectin. These are available in apple or citrus, standardised or pure apple pectin for medical uses. A brief outline is below.

AF201 - Apple Pectin

CS502 - Citrus Pectin

CF401 - Citrus Pectin

AU201USP - Pharmaceutical non standardised apple pectin

AMBO25E - Pectin NH used for nappage

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.

ALA Powder	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 (Albumen) Powder
Egg Yolk Powder	Egg Whole Powder
Epsom Salt	Essiac Powder
Glucosamine HCL	Glucosamine Sulphate
Green Lip Mussel Powder	Inositol Powder
IP6 Powder	Magnesium Ascorbate Powder)
Magnesium Chloride	Maltodextrin Powder
Mannitol Powder	Methylsulfonylmethane Powder
MSM Powder	NAIHP
Nagari (Nigari) Flakes	Panax Powder
Potassium Chloride Powder	Potassium Gluconate
Psyllium Husk 95%	Psyllium Husk Powder (BP)
Shiitake Mushroom Powder	Spirulina Powder
Wheat Grass Powder	Whey Protein Concentrate (WPC 80)
Whey Protein Isolate (WPI)	Zinc Gluconate
Xylitol Powder	Pectin Powder USP

paddymelon

PADDYMELON PRODUCTS

Paddymelon is a well known gourmet food brand that is manufactured by The Melbourne Food Depot. Food service sizes are manufactured to order.

Turkish Delight

Traditionally made free of gelatin and gluten. Flavours include rosewater and rose with whole pistachio nuts.

Cous Cous

Organically Certified and aromatically spiced cous cous ready to serve in four varieties. This product is packed in zip lock pouches.

Tamari dry roasted products

Hand roasted sunflowers, pepetas and almonds. Also salad sprinkles

Spice Blends

Ras el hanout	Casablanca	Paddy's Creole
Marvin Berbere	Smokey Ochre	Sumac, Lemon & Fennel

Dukkah

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

Salad Sprinkles

An ideal addition to any salad or meal.

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.

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 and a delay for manufacture and shipping.

Gelatin capsules - Certified BSE free

Available in packs of 1000, 10K or 100k boxed units
Size 2, 1, 0, 00 or 000

Vegetable Hypromellose (non soy based) capsules (AKA veggie caps)

Available in packs of 1000, 10K or 100k boxed units
Size 1, 0 or 00



Cap•M•Quik

Cap M Quik capsulating machines

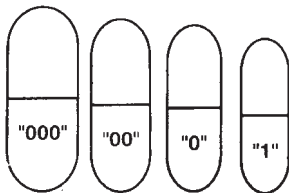
Cap M Quick capsule filler - available for size 1, 0, 00 and 000 capsules
Cap M Quik capsule tamper - available for size 1, 0, 00 and 000 capsules.

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 or contract supply based pricing are available.



CULINARY INGREDIENTS

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

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

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.

Our magnesium oil is manufactured by a specially built machine in a purpose built section of our factory. Magnesium oil has been providing help to a broad cross section of practitioners and clients throughout the community. Available in 200ml brown glass bottles.

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.

Some previously produced samples include the following:

Panch Phorum	Biriyani Masala
Baharat	Garam Masala

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.

Amaranth Red Colour Powder C309 (E123) 200g. Fine, dark red powder, yielding a lighter red colour on dilution. Can be used in food production or in stage makeup and special effects.

Ponceau 4R Powder Colour 124 (E124). A rust-red coloured, fine powder which upon dilution with water, gives a lighter red coloured liquid. Can be used in food production or in stage makeup and special effects.

Titanium dioxide One of the best white pigment agents available to the food industry, it is what makes marshmallows white! Also known as titanium white, Pigment White 6, or CI 77891

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.

Flavours for protein powders

Flavours are available in small amounts. One satche is enough to flavour a single 1kg tub of protein. The flavours include

Caffe Latte

Vanilla

Strawberry

Choc Fudge.

WHEY PROTEIN POWDERS

All our protein powders are manufactured in Australian or New Zealand using only locally produced ingredients in GMP and HACCP Certified facilities. The powders are all manufactured using a cold filtration process resulting in an extremely high protein yields. Our Whey powders are pure and contain no skim milk powder, other filling agents, flavours or colours.

Whey Protein Concentrate (WPC)

Whey Protein Concentrate 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. 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 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.

VEGETABLE PROTEIN POWDERS

Rice Protein Concentrate

Remypro N80+ produced in Belgium, an all-natural rice protein concentrate that contains a minimum of 80% rice protein with a finer particle size and cleaner taste. It is also quite easy to mix with water. Rice protein is not thixotropic (it can be used at high levels without thickening). It is also rice-based, hypoallergenic, unlike proteins derived from wheat, milk, eggs and soy.

Pea Protein Concentrate

Only available in bulk amounts. Minimum order 250Kg

GLOSSARY OF CHOCOLATE TERMS

Alkalinisation

In the early 19th Century the Dutchman Coenraad Johannes van Houten discovered that the acid taste of cocoa was neutralised if he added alkali-potash to the nibs before they were roasted. Ever since then all chocolate makers have practiced this process. This is why the process is still to this day referred to as Dutch process or dutching.

Cacao

A term used for a cacao plant but also for the unprocessed pods of the cacao plant.

Chocolate Liquor

Chocolate Liquor is made up of the finely ground nib of the cocoa bean. This is technically not yet chocolate. This type of chocolate is also known as unsweetened and is also called cocoa mass or cocoa liquor.

Cocoa Beans

Source of all chocolate and cocoa, cocoa beans are found in the pods of the cocoa tree, an evergreen cultivated mainly within twenty degrees north or south of the equator.

Cocoa Butter

Cocoa Butter is a complex, hard fat made up of mostly of triglycerides, it remains firm at room temperature, then it contracts as it cools and solidifies. It is ideal for molding.

Cocoa Powder

The result of extracting cocoa butter from cocoa paste. Cocoa powder is used to prepare chocolate drinks or to sprinkle on truffles or tarts.

Cocoa Low Fat

Cocoa powder containing less than ten percent cocoa butter

Compound Chocolate

Part of the cocoa butter is replaced by another fat for example vegetable. A lot of products use Palm Oil which is bad for your health and the environment.

Conching

The processing step called conching reduces the moistness of the cocoa mass and removes the volatile acids. At the same time, this step allows for specific aromas and smoothness to be associated with chocolate. This process is essential for the flavour and texture and quality of the chocolate.

Couverture

Couverture is a term used to describe professional quality coating chocolate with a high percentage of cocoa butter, at least 32%. This increased cocoa butter allows the chocolate to form a thin coating, as in an easter egg

Enrobing

Taking the centre of a certain chocolate or praline and covering it with a layer of outer chocolate. This maybe carried out by pouring chocolate over it or by hand dipping.

Ganache

A Ganache is a rich, silky chocolate mixture made by combining chocolate and cream. The proportions of cream to chocolate will vary depending on the use of the ganache.

Tempering

The process of bringing the chocolate to a certain temperature whereby the cocoa butter reaches its most stable crystal form. Proper tempering, followed by proper cooling produces a nice shine and good eating properties.

FOOD ADDITIVES DEFINITION IN THEIR FUNCTIONAL OR CLASS

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 to its available energy. Other companies add these to their mixes 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

508 Lygon Street, East Brunswick, Victoria, 3057, Australia

Phone: 03 9386 3206

web: www.mfcd.net/depot **email:** orders@mfcd.net

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