



Clean Label Solutions

Enhancing flavor, texture, structure, moisture and shelf life in food and beverage systems.

PRODUCT GUIDE





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Bakery

Product	Market Position/Main Purpose	FOOD SAFETY			HEALTH FUNCTIONS					CLEAN LABEL		IMPROVING/ENHANCING				LABELING	
		Shelf Life Extension	Bacteria	Mold and Yeast	Mineral Enrichment	Sodium or Salt Reduction	Nitrite Reduction	Phosphate Reduction	Replace COA (Palm Oil)	Replace Synthetic Ingredients	Reduce Number of Additives	Reducing Process Time	Texture	Taste or Smell	Color	Physical Form	Names
Galacid Heat Stable™	Process & functionalities - synthesis of high quality SSL/CSL	X	X								X			X	Liquid	Lactic acid	
Galacid Lactic acid	Process & functionalities - sourdough	X	X								X			X	Liquid	Lactic acid	
Galaflo PL	Food safety + process & functionalities - Improves shelf life, softness and moisture	X	X			X						X			Liquid	Potassium lactate	
Galaflo SL	Food safety + process & functionalities - Improves shelf life, softness and moisture	X	X									X			Liquid	Sodium lactate	
Galanium Fe™	Health improvement - mineral fortification				X										Powder	Iron lactate	
Galaxium Calcium Lactate	Process & functionalities + cost reduction - improves loaf and foam / egg-white replacer				X							X			Powder	Calcium lactate	
ProDough Adagio F™	Process & functionalities - leavening agent					X		X	X	X	X	X	X	X	Powder	Lactic acid	
Galimax Prodough FLAVOR KV-55	Health improvement + clean labeling	X	X	X		X				X	X		X		Liquid	US - cultured sugar + vinegar	



Dairy & Cheese

Product	Market Position/Main Purpose	FOOD SAFETY			HEALTH FUNCTIONS					CLEAN LABEL		IMPROVING/ENHANCING				LABELING	
		Shelf Life Extension	Bacteria	Mold and Yeast	Mineral Enrichment	Sodium or Salt Reduction	Nitrite Reduction	Phosphate Reduction	Replace COA (Palm Oil)	Replace Synthetic Ingredients	Reduce Number of Additives	Reducing Process Time	Texture	Taste or Smell	Color	Physical Form	Names
Galacid	Process & functionalities - pH control	X	X									X		X	Liquid	Lactic acid	
Galacin™ Natamycin	Food safety - yeast and molds	X		X											Powder	Natamycin	
Galacin™ Nisin	Food safety - bacteria	X	X												Powder	Nisin	
Galanium Fe™	Health improvement - mineral fortification				X										Powder	Iron lactate	
Galanium Mg™	Health improvement - mineral fortification				X										Powder	Magnesium lactate	
Galanium Zn™	Health improvement - mineral fortification				X										Powder	Zinc lactate	
Galastar™ Probiotics	Health improvement - clean labeling									X	X				Powder	Dependent on Application	
Galaxium Calcium Lactate	Health improvement - mineral fortification - better dispersibility				X										Powder	Calcium lactate	
Galimax ProSoy™	Health improvement - mineral fortification - calcium enrichment - better stability				X										Powder	Calcium lactate, Calcium	
ProDairy Adagio F™	Process & functionalities - natural solution to control cheese texture									X		X	X	X	Powder	Lactic acid	



Beverages

Product	Market Position/Main Purpose	FOOD SAFETY			HEALTH FUNCTIONS					CLEAN LABEL		IMPROVING/ENHANCING				LABELING	
		Shelf Life Extension	Bacteria	Mold and Yeast	Mineral Enrichment	Sodium or Salt Reduction	Nitrite Reduction	Phosphate Reduction	Replace COA (Palm Oil)	Replace Synthetic Ingredients	Reduce Number of Additives	Reducing Process Time	Texture	Taste or Smell	Color	Physical Form	Names
Galacid™	Food safety - Process & functionalities: acidification, preservation	X	X												X	Liquid	Lactic acid, Sodium lactate
Galanium Fe™	Health improvement - mineral fortification				X											Powder	Iron lactate
Galanium Mg™	Health improvement - mineral fortification				X											Powder	Magnesium lactate
Galanium Zn™	Health improvement - mineral fortification				X											Powder	Zinc lactate
Galaxium Calcium Lactate	Health improvement - mineral fortification				X											Powder	Calcium lactate
Galacid™	Food safety - acidification and preservation	X	X												X	Liquid	Lactic acid, Sodium lactate



Confectionery

Product	Market Position/Main Purpose	FOOD SAFETY			HEALTH FUNCTIONS					CLEAN LABEL		IMPROVING/ENHANCING				LABELING	
		Shelf Life Extension	Bacteria	Mold and Yeast	Mineral Enrichment	Sodium or Salt Reduction	Nitrite Reduction	Phosphate Reduction	Replace COA (Palm Oil)	Replace Synthetic Ingredients	Reduce Number of Additives	Reducing Process Time	Texture	Taste or Smell	Color	Physical Form	Names
Galacid Buffered	Process & functionalities - insignificant sugar inversion													X	Liquid	Lactic acid, Sodium lactate	
Galacid Heat Stable™	Process & functionalities - control of the gelling, good organoleptic profile										X		X	X	Liquid	Lactic acid	
Galacid Powder™	Process & functionalities - insignificant sugar inversion												X		Powder	Lactic acid, Calcium lactate	
Galimax Citrika™	Process & functionalities - control of the gelling, good organoleptic profile												X	X	Liquid	Lactic acid, Citric acid	



Sauces, Dressings & Seasonings

Product	Market Position/Main Purpose	FOOD SAFETY			HEALTH FUNCTIONS					CLEAN LABEL		IMPROVING/ENHANCING				LABELING	
		Shelf Life Extension	Bacteria	Mold and Yeast	Mineral Enrichment	Sodium or Salt Reduction	Nitrite Reduction	Phosphate Reduction	Replace COA (Palm Oil)	Replace Synthetic Ingredients	Reduce Number of Additives	Reducing Process Time	Texture	Taste or Smell	Color	Physical Form	Names
Galimax Promeat FLAVOR K-65	Health improvement + clean labeling	X	X			X				X	X			X		Liquid	Natural Flavor
Galacid EXCEL 80 + 88	Food safety	X	X													Liquid	Lactic acid
Galacid™ (Buffered™)	Food safety + process & functionalities	X	X										X	X	Liquid	Lactic acid, Sodium lactate	
Galimax Taste-Up	Food safety + process & functionalities	X	X										X		Liquid	Acetic acid, Lactic acid, Sodium lactate	
Galimax Promeat FLAVOR N65 (Purac Verdad F95 match) Liquid - Cultured Sugar - flavor enhancer/AM + Am/Ay)	Clean labeling				X										Liquid	US - cultured sugar + vinegar	



Fruits & Vegetables

Product	Market Position/Main Purpose	FOOD SAFETY			HEALTH FUNCTIONS					CLEAN LABEL		IMPROVING/ENHANCING				LABELING	
		Shelf Life Extension	Bacteria	Mold and Yeast	Mineral Enrichment	Sodium or Salt Reduction	Nitrite Reduction	Phosphate Reduction	Replace COA (Palm Oil)	Replace Synthetic Ingredients	Reduce Number of Additives	Reducing Process Time	Texture	Taste or Smell	Color	Physical Form	Names
Galacid™	Food safety	X	X												Liquid	Lactic acid	
Galanium Fe™	Process & functionalities - black color fixation in olives													X	Powder	Iron lactate	
Galaxium Calcium Lactate	Process & functionalities - firmness enhancer											X			Powder	Calcium lactate	
Galimax Flavor N-80 (sodium benzoate replacement) Panera Pickle (Ay/Am) LIMAX223 - liquid	Shelf life extension + clean labeling	X	X	X						X	X			X	Liquid	US - cultured dextrose	



Meat & Poultry

Carcass/Decontamination, Cooked

Food Applications	Product	Market Position/Main Purpose	FOOD SAFETY			HEALTH FUNCTIONS					CLEAN LABEL		IMPROVING/ENHANCING				LABELING	
			Shelf Life Extension	Bacteria	Mold and Yeast	Mineral Enrichment	Sodium or Salt Reduction	Nitrite Reduction	Phosphate Reduction	Replace COA (Palm Oil)	Replace Synthetic Ingredients	Reduce Number of Additives	Reducing Process Time	Texture	Taste or Smell	Color	Physical Form	Names
Meat & Poultry	Galacin™ Nisin	Food safety - bacteria	X	X										X		X	Powder	Nisin
Meat & Poultry - Carcass / Decontamination	Galacid EXCEL 80 + 88	Food safety	X		X												Liquid	Lactic acid
Meat & Poultry - Carcass / Decontamination	Galimax Citrika™	Food safety	X	X													Liquid	Lactic acid, Citric acid
Meat & Poultry - Cooked	Galimax ACIDAL Range	Cost reduction + process & functionalities				X											Liquid	Lactic acid, Tartaric acid, Acetic acid, Citric acid
Meat & Poultry - Cooked	Galaflow PL 60	Food safety + health improvement				X											Liquid	Potassium lactate
Meat & Poultry - Cooked	Galaflow SL 60	Food safety				X											Liquid	Sodium lactate
Meat & Poultry - Cooked	Galimax DIACE K range	Food safety - also listeria									X	X					Liquid	Sodium lactate, Sodium (di) acetate*
Meat & Poultry - Cooked	Galimax DIACE N range	Food safety - also listeria				X											Liquid	Sodium lactate, Sodium (di) acetate*
Meat & Poultry - Cooked	ProMeat One LS™	Food safety + health improvement				X											Liquid	Potassium lactate, Sodium diacetate
Meat & Poultry - Cooked	ProMeat One™	Food safety									X		X	X		X	Liquid	Sodium lactate, Sodium diacetate
Meat & Poultry - Cooked	Promeat Texture RS	Food safety + process & functionalities															Powder	Vegetable starch, Sodium lactate, Sodium diacetate
Meat & Poultry - Cooked	Potassium Lactate/Potassium Acetate (PA18 replacement) - liquid - LIMAX059	Food safety + cost reduction															Liquid	Potassium Lactate/Potassium acetate
Meat & Poultry - Cooked	ProMeat Triblend Liquid - (potassium lactate/sodium diacetate/sodium acetate)	Food safety															Liquid	Potassium lactate, Sodium diacetate, sodium diacetate
Meat & Poultry - Cooked	ProMeat Triblend Powder - LIMAX112 (sodium lactate/sodium diacetate/sodium acetate)	Food safety															Powder	Sodium lactate, Sodium diacetate, sodium acetate
Meat & Poultry - Cooked	ProMeat BiBlend Powder - LIMAX096 (sodium lactate/sodium acetate)	Food safety															Powder	Sodium lactate, Sodium acetate



Meat & Poultry

Fermented, Fresh & Cooked

Food Applications	Product	Market Position/Main Purpos	FOOD SAFETY			HEALTH FUNCTIONS					CLEAN LABEL		IMPROVING/ENHANCING				LABELING	
			Shelf Life Extension	Bacteria	Mold and Yeast	Mineral Enrichment	Sodium or Salt Reduction	Nitrite Reduction	Phosphate Reduction	Replace COA (Palm Oil)	Replace Synthetic Ingredients	Reduce Number of Additives	Reducing Process Time	Texture	Taste or Smell	Color	Physical Form	Names
Meat & Poultry - Fermented	Galacin™ Natamycin	Food safety - yeast and molds	X		X												Powder	Natamycin
Meat & Poultry - Fermented	Galastar™	Process & functionalities														X	Powder	Various
Meat & Poultry - Fermented	ProMeat Adagio F™	Health improvement + process & functionalities	X								X		X			X	Powder	Lactic acid
Meat & Poultry - Fresh	ProMeat Essential Range™	Shelf life extension + clean labeling	X	X								X				X	Liquid	Sodium lactate, Sodium diacetate, Natural flavor (or herb extract)
Meat & Poultry - Fresh	ProMeat Red&Fresh™	Health improvement + process & functionalities	X	X												X	Liquid	Sodium lactate, Sodium diacetate
Meat & Poultry - Fresh & Cooked	Galimax Promeat FLAVOR K-65	Health improvement + clean labeling	X	X			X				X	X			X		Liquid	Natural flavor
Meat & Poultry - Fresh & Cooked	Galimax Promeat FLAVOR KV-65	Health improvement + clean labeling	X	X			X				X	X			X		Liquid	Natural flavor
Meat & Poultry - Fresh & Cooked	Galimax FLAVOR N-100 POWDER	Food safety + clean labeling	X	X							X	X					Powder	Vinegar
Meat & Poultry - Fresh & Cooked	Galimax FLAVOR K20/30	Food safety + clean labeling	X	X			X				X	X					Liquid	Vinegar
Meat & Poultry - Fresh & Cooked	Galimax Aceto K01 (<i>low sodium buffered vinegar/natural antioxidant</i>) LIMAX172 - liquid	Food safety + clean labeling	X	X	X		X				X	X			X	X	Liquid	US - natural flavor
Meat & Poultry - Fresh & Cooked	Galimax Spice Extract Plus (AM + AO) LIMAX184 liquid	Food safety + clean labeling	X	X	X		X				X	X			X	X	Liquid	US - natural flavor
Meat & Poultry - Fresh & Cooked	Galimax Spice Extract Powder (AM + AO) LIMAX218 - powder	Food safety + clean labeling	X	X							X	X			X	X	Powder	US - natural flavor



Fish & Seafood

Product	Market Position/Main Purpose	FOOD SAFETY			HEALTH FUNCTIONS					CLEAN LABEL		IMPROVING/ENHANCING				LABELING	
		Shelf Life Extension	Bacteria	Mold and Yeast	Mineral Enrichment	Sodium or Salt Reduction	Nitrite Reduction	Phosphate Reduction	Replace COA (Palm Oil)	Replace Synthetic Ingredients	Reduce Number of Additives	Reducing Process Time	Texture	Taste or Smell	Color	Physical Form	Names
Galacid	Food safety	X	X												Liquid	Lactic acid	
Galimax DIACE K range	Food safety - also listeria	X	X			X									Liquid	Sodium lactate, Sodium (di)acetate	
Galimax DIACE N range	Food safety - also listeria	X	X												Liquid	Sodium lactate, Sodium (di)acetate	
Galaxium Calcium Lactate	Process & functionalities											X			Powder	Calcium lactate	
Galaflow SL 60	Food safety	X	X											X	X	Liquid	Sodium lactate



Nutraceuticals

Product	Market Position/Main Purpose	FOOD SAFETY			HEALTH FUNCTIONS					CLEAN LABEL		IMPROVING/ENHANCING				LABELING	
		Shelf Life Extension	Bacteria	Mold and Yeast	Mineral Enrichment	Sodium or Salt Reduction	Nitrite Reduction	Phosphate Reduction	Replace COA (Palm Oil)	Replace Synthetic Ingredients	Reduce Number of Additives	Reducing Process Time	Texture	Taste or Smell	Color	Physical Form	Names
Galanium Fe™	Health improvement - mineral fortification				X										Powder	Iron lactate	
Galanium Mg™	Health improvement - mineral fortification				X										Powder	Magnesium lactate	
Galanium Zn™	Health improvement - mineral fortification				X										Powder	Zinc lactate	
Galaxium Calcium Lactate	Health improvement - mineral fortification				X										Powder	Calcium lactate	



Eggs & Derivatives

Product	Market Position/Main Purpose	FOOD SAFETY			HEALTH FUNCTIONS					CLEAN LABEL		IMPROVING/ENHANCING				LABELING	
		Shelf Life Extension	Bacteria	Mold and Yeast	Mineral Enrichment	Sodium or Salt Reduction	Nitrite Reduction	Phosphate Reduction	Replace COA (Palm Oil)	Replace Synthetic Ingredients	Reduce Number of Additives	Reducing Process Time	Texture	Taste or Smell	Color	Physical Form	Names
Galimax ProEgg N	Food safety - bacteria	X	X												Powder	Nisin	



Snacks & Fried Food

Product	Market Position/Main Purpose	FOOD SAFETY			HEALTH FUNCTIONS					CLEAN LABEL		IMPROVING/ENHANCING				LABELING	
		Shelf Life Extension	Bacteria	Mold and Yeast	Mineral Enrichment	Sodium or Salt Reduction	Nitrite Reduction	Phosphate Reduction	Replace COA (Palm Oil)	Replace Synthetic Ingredients	Reduce Number of Additives	Reducing Process Time	Texture	Taste or Smell	Color	Physical Form	Names
Galaxium Calcium Lactate	Health improvement											X			Powder	Calcium lactate	





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