



additives all industries



Polydextrose

Polydextrose is a white to yellowish crystalline powder, a type of soluble fibers, it is odorless and has a 0.1 times sweeter taste than sugar. Polydextrose is an artificial polymer of glucose that is used as a substitute for sugars, starches and fats, as well as a volume expanding component in making of reduced-calorie foods. [...]



L malic acid

Edible acid that contributes to food acidity. It is also suitable for being used with other acid regulators, sweeteners and flavorings.



L Tartaric acid

Antioxidant that has a synergistic potential with other antioxidants. Acidity regulator, suitable for use in frozen products, jams, pastries, beverages, and wine. Can be used as a food coloring thinner as well.



DL Tartaric acid

Antioxidant that has a synergistic potential with other antioxidants. Acidity regulator, suitable for use in frozen products, jams, pastries, beverages, and wine. Can be used as a food coloring thinner as well.



Dextrose from tapioca

Dextrose that is made from tapioca (a type of root) is a fine, sweet powder that is used as a functional sweetener. Essentially - it is a dry form of glucose. Its great advantage is that it is Kosher for Passover, without fear of legumes, contrary to corn made dextrose. Dextrose from tapioca dissolves well [...]



Dextrose

Dextrose is made from corn and is chemically identical to glucose, essentially - being a dry glucose form. Dextrose substance is made artificially in the laboratory, but it does not undergo heat treatment, thus retaining its natural and healthy substances. Dextrose has milder sweetness than sugar, its texture is softer, and it is less soluble [...]



Potassium sorbate

Potassium sorbate is a popular preservative that does not impair food's original properties when added to it, such as taste, odor and appearance. E202 marked potassium sorbate is a water-soluble powder, used in the industry as a natural preservative for foods and cosmetics. It is designed to prevent or slow down changes in food taste [...]



Tapioca starch

Tapioca starch, also known as tapioca flour, is a starchy substance produced from dried cassava root. Tapioca starch is suitable as a substitute for corn starch and is used as a water-binding substance in pastries. Due to its neutral taste, it is suitable for thickening of soups, sauces, puddings, porridges and is an option for [...]



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for the food and chemical industry



Sodium CMC

Thickener, stabilizer, added water binder. Used in dairy products, ice creams and pastries.



Sodium benzoate

Sodium benzoate is a preservative that is marked as E211. The substance suppresses bacterial development in food, prevents fungal growth and is effective in a mild acidic environment. Sodium benzoate is used as a natural preservative for products in food, beverage and cosmetics industries. It is found in beverages, sauces, jams, pickles and personal hygiene [...]



Sodium erythorbate

Sodium erythorbate is an important antioxidant in the food industry. It preserves natural color and taste of foods, extending their shelf life without causing toxic side effects. It is used in meat processing, fruit and vegetable products, canned jams, beverages like beer, soft drinks, grape wines, fruit juices, fruit teas etc.



Maltodextrin

Maltodextrin is a polysaccharide, produced by the breakdown of starch and is used as a common food additive in processed foods. It is used as an artificial sweetener and its sweetness varies, depending on its production method. Most often, maltodextrin is produced by means of a hydrolysis (a chemical process) from potato or corn starch. [...]



Maltodextrin from tapioca

Maltodextrin from tapioca is a polysaccharide, produced by breakdown of starch and used as a food additive. In the processed food industry, it is used as an artificial sweetener, as a stabilizer and as a volume filler. Its smooth texture and neutral taste make Maltodextrin from tapioca an ideal fat substitute in desserts, cheese products, [...]



Citric Acid

Citric or lemon acid, is an organic acid that is found in citrus fruits and giving these fruits their sour taste. E330 marked lemon salt is used as a flavoring, spice, acidity regulator and as a preservative in food and beverages. Citric acid has been known in the food industry for many years, it is [...]



Tricalcium citrate

Citric acid salt, used as preservative and flavoring - E333.



Tricalcium phosphate

Phosphoric acid salt, used as an anti-caking agent - E341.



Potassium citrate

Potassium salt of citric acid, used as an antioxidant, acidity regulator in sauces and diet jams - E332.



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Trisodium citrate

Citric acid salt, used as an antioxidant, acidity regulator, emulsifier - E331.



DL Malic acid

Edible acid that contributes to food acidity. It is suitable for being used with other acid regulators, sweeteners and flavorings.



Glucose syrup (also from tapioca)

Monosaccharide, also known as glucose or grape sugar, used in ice creams, pastries, jams and aids in preventing sugar crystallization and lowering the freezing point.



L+ Tartaric acid

An antioxidant that possesses synergistic potential with other antioxidants. Acidity regulator that is suitable for use in frozen products, jams, pastries, beverages, and wine. It can also be used as a food coloring thinner.



Vanillin powder

Vanillin powder is a synthetic compound in a form of white powder, which is used as a flavoring for foods, pastries, beverages and medications and is very commonly used in industrial products. Vanillin powder is used in confectioneries and among cake makers, it is designed for putting accent on the vanilla flavor and is used [...]

amino acid all industries



Cysteine monohydrate

Amino acid, used in food industry as baking enhancer in flours. It is also used for intensifying meaty tastes, especially chicken - E920.



Arginine

Amino acid, aids in body functions and building of muscles. Used in beverages and for improving the flavor. A preservative in cosmetics industry.



N-acetyl L-cysteine

Amino acid that is used in a food making as baking enhancement agent in flours, but also for intensifying meaty flavors, especially poultry.



Taurine

Taurine is an amino acid, naturally found within our body - approximately one gram of taurine per each kilogram of body weight. Taurine obtained its name from the Latin word taurus, which means bull, because the substance was initially discovered in bulls. Taurine is essential for health and proper functioning of the body and it [...]

dried vegetables food industry



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for the food and chemical industry



Champignon mushrooms

Due to their unique taste, champignon mushrooms are the most commonly used mushrooms both in the entire Western world and Israel. They are rich in vitamins and minerals, dietary fiber, have low caloric value and contain no cholesterol. Canned champignon mushrooms retain their fresh counterparts' meaty taste, their shelf life is long, they are available [...]



Celery root flakes

Celery, also called Rapsun, is a genus in the Apiacea family that includes plants, such as: parsley, cumin and coriander. It grows in the Mediterranean region of Europe, Asia and in the Himalayan mountains. It is characterized by a high salt content - about 0.12 of celery is salt. Celery root chips are used as [...]



Leek flakes

Leeks belong to the onion, garlic and green onion family and similar the rest of the vegetables within this family, leeks also possess unique aroma and health benefits; yet unlike onions, leeks have finer texture and a sweeter and more delicate taste than that of an onion. Leek is a real star in a huge [...]



Potato flakes

Potato chips are used as a basic ingredient in many pastries and various dishes. The use of potato chips enables us to enjoy all the benefits of potatoes and saves us time and labor. Potato chips are suitable for a variety of uses such as in soup powder, "hot-dish" style products, filling pastries, cigars etc. [...]



Potato powder

Potato is ranked fourth on the list of most consumed crops worldwide; it is one of the most common root vegetables in the world, and it is considered basic commodity product among humans. Potato is one of the most satisfying vegetables available and is a source of complex carbohydrates, minerals, vitamins and dietary fibers. The [...]



Potatoes cubed

Potatoes are among the most satisfying vegetables and are ranked fourth on the list of most consumed vegetables. Potatoes are a basic commodity in a nutrition worldwide and are a source of minerals, complex carbohydrates, dietary fibers and vitamins. We used potato cubes in a variety of cases, such as for rapid-cooking of mashed potatoes, [...]



Green pepper flakes

The pepper is a relative of the eggplant, tomato and potato and originates from American continent. Similar to other peppers of different colors, green pepper too contains many healthy ingredients, including a large diversity of antioxidants and large amount of vitamin C. Green pepper chips are made from dried green peppers, whereas during the drying [...]



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Red pepper flakes

Red pepper grows in Israel, especially in Arava and Jordan Valley regions. It is rich in vitamin C and is considered the best and most available source of vitamin C of all vegetables and fruits. The strong red color of red pepper originates from red carotenoids that also act as antioxidants. It is low in [...]



Shiitake mushrooms

Mushroom variety is suitable for enriching rapid-cooking products, such as soup powders, rapid-cooking stews (e.g., rice, flakes), as well as "hot-dish" style products. It can also be used to enrich meat products and its substitutes.



Boletus edulis mushrooms

In recent years, mushrooms have captured a place of honor in Israeli cuisine; they are considered a luxury delicacy and they are suitable for everyone, meat eaters, vegetarians and vegans alike. In industrial cooking, various mushrooms are used to enrich products like soup powder, meat products and meat substitutes, as well as for quick-cooking dishes, [...]



Chives

For enrichment of rapid-cooking products, such as soup powders, enriched rice stews, as well as "hot-dish" style products, salads and stir-fried meals.



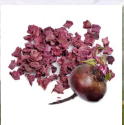
Tomato flakes

Tomato is one of the most important crops in agriculture and tomatoes consumption worldwide is higher than consumption of any other vegetable. Tomato is a basic product in each home, and it is irreplaceable. Tomatoes have great nutritional value and its red color is due to the presence of lycopene, a red pigment, whose concentration [...]



Celery root powder

The celery is unique in its high salt content. About 0.12 of celery is salt, and is a natural and reliable source of salt, which is free from various additives. Celery root powder is used as a flavoring and seasoning substance in industrial cooking. It helps in reducing salt use and sometimes, even eliminates the [...]



Beetroot granules

Beetroot is a biennial plant that belongs to the beet family. The source of its red color is in betalein type pigment, and it is a good source of vitamin C. Crystalline beet allow us to enjoy the unique properties of beet, it is used as a natural food coloring, it strengthens color and adds [...]



Beetroot powder

Beet powder is extracted from dried beets after fine grinding. Its color is natural red, and it is rich in nutrients and many minerals, such as: calcium, iron, potassium, magnesium, zinc and copper. Beetroot powder is a natural food coloring for various food products. We use it when we want the dish to have delicate [...]



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Leek powder

Leek is a vegetable that resembles a very large green onion and like its relatives – onion and garlic, leek also possesses many nutritional benefits along with a unique aroma. It is rich in vitamins, antioxidants, folic acid, iron and sulfur that eliminates toxins from the body. For many people, leek is a food that [...]



Carrot flakes

Carrot is a biennial plant that belongs to the root vegetable family and constitutes as basic consumable product in any kitchen. It is characterized by a color that ranges from bright orange to white, with a hard and crunchy texture and great nutritional value. Carrot is added to rice vegetable dishes etc. Carrots are rich [...]



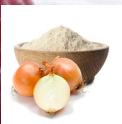
Onion kibbled

Onion kibbled function as an available and convenient substitute for fresh onions and allow us to enjoy the special flavors of the onion and its health benefits*without bothering to peel and chop the onion and without... wiping the tears after such peeling and chopping. Onion kibbled are available throughout the entire year, it saves [...]



Onion granules/minced

The onion is considered the king of vegetables not for nothing, it is integrated into thousands of dishes, it is a dominant ingredient in many meals it is found in almost every kitchen around the world and the demand for it is growing due to the taste and charm it adds to every dish and [...]



Onion powder

Onion powder is a powder, made from dried onions of different sizes that are grinded to a fine powder. The unique production method assures that the final product will be both delicious and authentic. Using onion powder is an easy and perfect way to add the delicate and special onion flavors for use in industrial [...]



Dried peas

Suitable for a variety of uses, such as: soup powders, mashes and "rapid food" style products as well.

emulsifiers food industry



Polysorbate

Polysorbate is a food additive, used as an emulsifier – a substance that binds two substances that do not mix with each other, like oil and water, whereas also preventing their subsequent separation. It is used to create water-based products with low oil percentage. It grants the food stable and improved uniform texture and allows [...]



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Boletus edulis mushrooms

In recent years, mushrooms have captured a place of honor in Israeli cuisine; they are considered a luxury delicacy and they are suitable for everyone, meat eaters, vegetarians and vegans alike. In industrial cooking, various mushrooms are used to enrich products like soup powder, meat products and meat substitutes, as well as for quick-cooking dishes, [...]



Sorbitan monostearate

Sorbitan monostearate is an emulsifier – a substance that connects substances with no common affinity, preventing their following separation. Its mark is E491, it is also used as an anti-foaming agent and is suitable for use in pastries and dairy products.

enzyme all industries



Enzyme

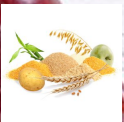
Pectinase enzyme for breaking down pectin, which is used to make wine/juice/fruit concentrate clearer. It aids in the production of tea/coffee.

fibers all industries



Apple fiber

Apple fibers contain water-soluble and non-soluble fibers; they are suitable for enriching products with dietary fibers; they possess high water retaining capacity and are pH and temperature resistant.



Potato fiber

Potato fibers contain water-soluble and non-soluble fibers; they are suitable for enriching products with dietary fibers and aid probiotic intestinal bacteria. They are suitable for enriching pastry products and their fillings. They are also suitable for enriching breakfast cereals, biscuits, and extrudates.



Mixed fiber

A mix of water-soluble and non-soluble fibers. Suitable for reducing fat within product, stabilization and emulsification, which aid in preventing sedimentation and separation of gel and fat in the product.



Oat fiber

Natural oat fibers, derived from oat peels, are non-soluble in water, they are suitable for pastries, meat, vegetarian and vegan products.



Wheat fiber

Natural wheat fibers are non-soluble in water; they are suitable for nutritional enrichment and aid in reducing the fats and calories in different products.



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Beetroot powder

Beet powder is extracted from dried beets after fine grinding. Its color is natural red, and it is rich in nutrients and many minerals, such as: calcium, iron, potassium, magnesium, zinc and copper. Beetroot powder is a natural food coloring for various food products. We use it when we want the dish to have delicate [...]



Bamboo fiber

Natural bamboo fibers, insoluble, aids in regulation of intestinal microbial flora. It is having high capability for fat binding and is used to improve the texture.

general all industries



Hemp seeds oil

Hemp oil is an organic oil, extracted from seeds of the hemp plant, or as it is better known - cannabis. It is rich in protein and contains about eighty percent of essential omega 3 and omega 6 fatty acids, vitamins, minerals and fibers. It is gluten-free, allergen-free and cholesterol-free organic oil. Hemp oil has [...]



Caffeine anhydrous

For many years caffeine has been an inseparable part of human culture and is consumed every day by billions of people worldwide. The most common form of caffeine consumption is as foods like chocolate and ice cream, or in popular beverages like coffee, tea, cola and various energy drinks. In recent years, caffeine has been [...]



Gelatin

Gelatin is a coagulant, extracted from the bones and skins of animals. To obtain gelatin powder, you need to grind the bones and skins to a fine powder. The crushed material solidifies upon cooling and is used as a stabilizer in food industry, a substance marked E441. Gelatin's main use is as a stabilizer in [...]



Propylene glycol

Transparent viscous fluid. Almost odorless, has a weak sweet taste, absorbs water (hygroscopic) and is completely soluble in water. The material has a wide range of uses, including antifreeze, solvent and moisturizer - E1520.



Anti-foaming agent

Prevents foam formation in food production systems.

soy products all industries



Soy flour

Soy flour is a flour that is extracted from soybeans, which have undergone a roasting process. It is rich in minerals, potassium, iron, calcium and magnesium and more than any other plant food - it is rich in proteins that contain all the essential amino acids. This protein's quality is similar to that of meat [...]



spices food industry



White pepper

White colored seasoning that is extracted from the inner part of the pepper; has subtle spiciness.



Garlic flakes

Garlic is one of the most common seasonings in Israeli cuisine. It belongs to the onion family, which also includes onions, leeks and green onions. Garlic chips are actually fresh garlic that was cut and dried as chips. They have a delicate, yet dominant flavor, they facilitate using garlic in industrial cuisine, and are used [...]



Cinnamon stick

Sweet spice, shell, suitable for use in beverages or is grinded for various cooking and baking purposes.



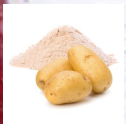
Pine nut

As additions and for decoration of hummus products, as well as addition in filling pastries.



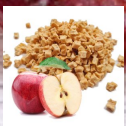
Mint

Spearmint has a more delicate flavor than peppermint; it is suitable for seasoning and herbal teas.



Potato powder

Potato is ranked fourth on the list of most consumed crops worldwide; it is one of the most common root vegetables in the world, and it is considered basic commodity product among humans. Potato is one of the most satisfying vegetables available and is a source of complex carbohydrates, minerals, vitamins and dietary fibers. The [...]



Apple cubes

Apple cubes are suitable for use in cereals, muesli and pastries.



Dill

Dill, mentioned in Mishnah and Talmud as "Shabbat Reihani", is an annual plant that grows in Central Asia and in Israel as well. Its taste is somewhat reminiscent of that of anise and coupled with its special flavor and wonderful aroma it includes many concentrated minerals and vitamins. It integrates well with tomato dishes, mayonnaise [...]



Garlic granulated

In many cuisines garlic is considered as kitchen's star, it is used in seasoning and enhancing almost any dish. Granulated garlic is a dry garlic that comes in different cuts and in a form of powder, while its use eases seasoning in industrial cooking and allows us to enjoy garlic's taste and properties in an [...]



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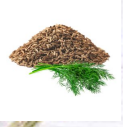
Rosemary

Rosemary is a bright green perennial shrub with purple flowers, used as a spice plant. Rosemary is used to season many dishes. In Italy and southern of France it stars in sweet recipes and savory foods; butchers decorate with it slices of meat, even sticking rosemary branches along with garlic cloves inside of the meat [...]



Garlic powder

Garlic powder is made from dried garlic that was grinded in a raw mill and is used as a spice with an onion flavor. Use of garlic powder is common in all dish types, in all kitchens, home or industrial. Garlic powder adds dramatic flavor to any dish and is used to season stews, salads, [...]



Caraway

The caraway is extracted from honeysuckle vine plant that grows in Asia and Europe and belongs to the Apiaceae family. The fruits of the plant are used to make a spice called caraway, which comes in form of seeds with a slightly nutty taste. Caraway is used as a gourmet addition to bread, potatoes, fish, [...]



Thyme

Thyme, known by its other name thymus, is a perennial shrub from the Lamiaceae family that is used as a spice plant. It is a unique spice with a wonderful flavor that despite its strong taste does not mask or hide the taste of other herbs and spices. Thyme is a rich source of iron [...]



Black pepper

Black pepper, or by its botanic name – Piper nigrum, is a climbing plant from the pepper family that grows in India, China, Malaysia and Indonesia. The green unripe fruits of the plant undergo a process of drying by either sun or industrial means, and by the end of the process they are used as [...]



Parsley

Parsley is an herb from the Apiaceae family with its origin in southern Europe. It is a biennial plant characterized by dark green leaves. Parsley is rich in vitamins A & C, many minerals and iron, and is very common in Israeli cuisine. Parsley contributes to enriching the taste of many products, such as: soup [...]



Bay leaves

Bay tree is the popular name for "laurel tree", a Mediterranean forest wood with large and green leaves, covered with bumps that secrete odorous essential oil and give the tree its special odor. Dried tree leaves are used as a seasoning and are called bay leaves. Bay leaves are used as unique and aromatic ingredient [...]



Peppermint

Peppermint has a stronger taste than that of a spearmint, it is suitable for seasoning mixes and peppermint flavored beverages.



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Marjoram

Seasoning, for enriching products, such as enriched rice dishes, along with "rapid dish" style products™, processed meats and stir-fried meals.



Za'atar

The za'atar spice is used for seasoning of hummus, labane cheese, vegetable salad etc.



Oregano

Oregano is a spice that tastes aromatic, hot and a little bitter, and is one of the favorite spices in Israeli cuisine. It came to us from Italian cuisine and is also common in Mediterranean cuisine. Oregano is used for a fragrant, uniquely flavored seasoning that enriches casserole dishes, soups, sauces and pastries. It is [...]



Basil

Basil also known as basilicum are dried leaves seasoning, originating from plants from the lip family that grow in tropical regions, including Central Africa and Southeast Asia. Basil is one of the most popular spice herbs in the world. In ancient Greece it was given a nickname of "King of the Spices", in French and [...]

stabilizers and thickeners all industries



Carrageenan

Carrageenan is a substance used in food industry as a stabilizer, thickener, and fluidizer. In food industry, it is used to thicken the product, increase its stability and preserve the texture, without changing product's taste. The use of Carrageenan enable to grant the product a desired "shape" and texture depending on its nature and texture. [...]



Guar gum

In baking the guar gum strengthens dough viscosity, so that it becomes more pliable, and retains dough crispiness after baking. It does not contain gluten, making it suitable for baking pastries and products for celiac patients, or for those who are sensitive to gluten. **In dairy products**, guar gum may thicken them, while retaining their uniformity and [...]



Xanthan gum

In the world of gluten-free baking xanthan gum is an essential ingredient in any gluten-free baking. It is used as a substitute for gluten and is one of the most popular ingredients in the world of celiac patients and those, being sensitive to gluten. E415 marked xanthan gum is used for condensing, stabilization and thickening. [...]

sweeteners all industries



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Mannitol powder

Artificial sweetener, with a clean taste, approximately 70% of sugar's sweetness (by weight) and a cooling effect, suitable for use in chocolate, and foods with low moisture such as chewing gum - E421.



Erythritol

A sweetener that possesses 60-70% of sugar's sweetness, marked as a natural sweetener in USA, but as an artificial one (E968) in Israel.



Aspartame powder

Aspartame Powder is the most widely used artificial sweetener in the world; it is used by people in more than ninety countries worldwide. Aspartame is used as sugar substitute in many commercial foods and beverages around the world, especially in diet drinks, as a E951 marked food supplement. It is two hundred times sweeter than [...]



Acesulfame K

Acesulfame K, known as acesulfame potassium, is an artificial sweetener that is marked as E950. Acesulfame K is extremely sweet - approximately 200 times sweeter than regular sugar, it has zero caloric value and is water-soluble. It is heat stable and does not decompose upon heating and baking; thanks to these properties it is commonly [...]



Sodium saccharine

Sodium saccharin is an artificial sweetener, a salt of the organic acid saccharin, marked E-954. Saccharin was the first artificial sweetener, as it is not found in nature, but rather a lab synthesized chemical compound. Sodium saccharin is used as an artificial sweetener and tastes three hundred to four hundred times sweeter than sugar, depending [...]



Sucralose

Sucralose is an artificial sweetener that is used as a substitute for sugar, bearing a mark of supplement E955. Across USA it is considered as best-selling artificial sweetener. Sucralose is water-soluble and about 600 times sweeter than sugar, but without caloric value and a side taste, typical of other sweeteners. It is heat stable, even [...]



Liquid sorbitol

Liquid sorbitol is a bright, odorless and colorless liquid, yet possessing a sweet taste. It is a type of alcoholic sugar, used as an artificial sweetener and as a sugar substitute in the food industry. It is about 40% less sweet than sugar and has a lower caloric value. It is resistant to high temperatures, [...]



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Sorbitol powder

Sorbitol is a white, odorless crystalline substance with a sweet and delicate taste. It comes in powder form. It is approximately 40% less sweet than sugar and has a lower caloric value. Sorbitol does not lose its properties even when it comes in contact with heat or when it is cooked, and it maintains long [...]



Liquid maltitol (all types)

It is a sugar substitute that is marked E965. It has a good taste and has a 90% of sucralose sweetness but half of its caloric value. It is suitable for use in low moisture products, like chocolate, and it's also used to make sweet food, like sweets without sugar, pastries, ice cream etc.

taste improving additives food industry



I+G

I + G is a mixture containing disodium 5'-inosinate + disodium 5'-guanylate. The mixture contributes to granting accent to meat flavors, serving as a flavor enhancer for vegetables as well.



Monosodium glutamate

Monosodium glutamate is the sodium salt of glutamic acid. Its mark is E621, and it is considered a common food additive and enhancer in food industry. To produce it, plant originated glutamate is usually used, especially from gluten. Monosodium glutamate is used for seasoning in food industry. Its presence in food increases sensation of flavor [...]



Guar gum

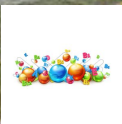
In baking the guar gum strengthens dough viscosity, so that it becomes more pliable, and retains dough crispiness after baking. It does not contain gluten, making it suitable for baking pastries and products for celiac patients, or for those who are sensitive to gluten. **In dairy products**, guar gum may thicken them, while retaining their uniformity and [...]

vitamins all industries



Liquid vitamin E -
NUTRABIOL

Oil soluble, antioxidant. Vitamin E is used as common preservative in food products.



Vitamin B3 - NICOTINIC
ACID

Water-soluble, participates in synthesis of fatty acids, glucose decomposition and protein metabolism. It affects neural and digestive systems as well.



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**Vitamin C ASCORBIC ACID -
Kosher for Passover**

Vitamin C is one of the most essential vitamins there are, and many people consume it due to its unique properties that assist in many processes within human organism. Among other things, vitamin C is essential for good iron absorption in the body, it acts as an antioxidant and is necessary for the collagen protein [...]



Vitamin C - ASCORBIC ACID

Vitamin C is one of the most essential vitamins due to its unique properties, aiding in various body processes. It acts as an antioxidant, it is essential for good absorption of iron and is necessary for collagen protein formation, thus enabling the formation of stable tissues and bones. It maintains skin health, capillaries, teeth and [...]



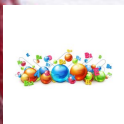
Vitamin B9 - FOLIC ACID

Water soluble. Prevents severe birth defects in embryos and reduces the risk of cardiovascular diseases. Important for general production of cells by the organism, especially red blood cells.



Vitamin B7 - BIOTIN

Water-soluble vitamin - a vitamin that is broken down into particles when put into water. In France it is marked as B8. Being Essential for cell growth within the body, it aids in synthesis of fatty acids and in metabolism of fats, amino acids and carbohydrates. In many situations it might also aid in maintaining [...]



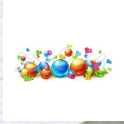
**Vitamin B5 - CALCIUM
PANTOTHENATE**

Water-soluble, aids in converting carbohydrates to energy. Known as "anti-stressor", e.g., this vitamin prevents states of restlessness, depressions, anxiety and stress situations.



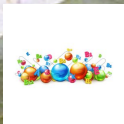
Vitamin B3 - NICOTINAMIDE

Water-soluble, participates in synthesis of fatty acids, glucose catabolism and protein metabolism. It also affects neural and digestive systems.



Vitamin B2 - RIBOFLAVIN

Water-soluble, essential for skin, hair and nails health. Sensitive to presence of caffeine and alcohol.



**Vitamin B12 -
CYANOCOBALAMINE**

Water-soluble, important for proper production or red blood cells and neural system functioning.



**Vitamin B12 -
MECOBALAMIN**

Water-soluble, important for proper production or red blood cells and neural system functioning.



**Vitamin B1 - THIAMINE
MONONITRATE**

Water-soluble, participates in carbohydrate metabolic processes and energy production by the body, aids in neural system mediator synthesis.



Moga International Ltd

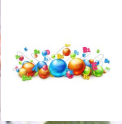
IMPORT AND EXPORT OF VARIOUS HIGH-QUALITY PRODUCTS

for the food and chemical industry



Vitamin B1 - THIAMINE
HYDROCHLORIDE

Water-soluble, participates in carbohydrate metabolic processes and energy production by the body, aids in neural system mediator synthesis.



Vitamin B6 - PYRIDOXINE

Water-soluble, aids in protein metabolism, production of red blood cells and neural activity.



Calcium ascorbate

Calcium salt of ascorbic acid, used as antioxidant and aids in preserving the color of mainly in meat - E302.



Sodium ascorbate

Sodium ascorbate vitamin C salt (ascorbic acid) and exists as sodium compound. It is an ideal product for those, looking for alkaline (non-acidic) form of vitamin C. E301 marked sodium ascorbate, functions as an antioxidant and color retainer.