



HYDROCOLLOIDS



applicable in

- Meat analogues
- Desserts
- Sauces and gravies
- Dairy beverages





HYDROCOLLOIDS

Food texture is an important aspect alongside taste and color in the food industry. Food texture is enhanced and stabilized by using hydrocolloids as thickening and gelling agents. The water holding and film forming properties of hydrocolloids contribute towards their extensive usage in

processed foods. Multiple types of hydrocolloids are employed in the food industry depending on the required product.

MIAVIT Food specializes in creating customized hydrocolloid blends according to customer requirements.



MIAVIT FOOD

The extensive experience and knowledge at MIAVIT Food enables one to acquire the perfect micronutrient blend for the product at hand. The blends are customized on the bases of need for each product with an aim to minimize compound interactions and undesirable effects to achieve a palatable end product of high standards.

FAST PREMIXES

Elaboration and creation

3

days

1

week

**PRODUCTION
AND SAMPLE DISPATCH**

LEAD TIME

15-20

workdays



How FOOD is that?

Would you like to learn more about the possibilities of your individual vitamin premix? We are looking forward to advise you about our products and services. **Please contact us!**

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