



LIFE HEALTH
FOOD PRODUCTS

Life health Food products

We have a complete range of functional ingredients, commodities and additives, plus extensive and specialised knowledge on their application and processing. Our main aim is to optimise the industrial development and implementation of all kind of products.

Likewise, our applications commercial teams are highly qualified and experienced in assessment, development and application of brand new products and concepts.

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LIFE SCIENCE PRODUCTS
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Product categories & Applications segments

Applications segments

	Bakery & Pastry, Snacks & Cereals	Beverages	Chocolate & Confectionery	Dairy & Ice Cream	Fruit Preps & Vegetables & Canned Foods Sweet	Meat	Dietary Supp. & Sport Nutrit.& Sweeteners	Oils & Fats	Flavours	Culinary & Savoury & Sauces, Soups, Canned Foods, Savoury
Sweeteners	X	X	X	X	X		X		X	X
Intense Sweeteners	X	X	X	X	X		X		X	X
Vitamins – Vitamins mix	X	X	X	X	X	X	X	X		X
Minerals	X	X	X	X	X	X	X		X	X
Amino acids		X	X				X			
Natural Antioxidants	X	X		X	X	X	X	X	X	X
Synthetic Antioxidants	X	X	X	X	X	X	X		X	X
Sugars – Special Sugars	X	X	X	X	X	X	X		X	X
Starches	X		X	X	X	X	X		X	X
Preservatives	X	X	X	X	X	X	X	X	X	X
Gelatin & Hydrolysisates	X		X	X	X	X	X		X	X
Tableting Excipients							X			
Acidulants	X	X	X	X	X	X	X		X	X
Egg Products	X		X	X	X	X	X		X	X
Hydrocolloids	X	X	X	X	X	X	X		X	X
Others	X	X	X	X	X	X	X	X	X	X
Probiotics	X	X	X	X		X	X			X
Soya Proteins	X	X	X	X	X	X	X		X	X
Dairy Proteins	X	X	X	X	X	X	X		X	X
Fibers	X	X	X	X	X	X	X		X	X
Natural Colours	X	X	X	X	X	X	X	X	X	X
Flavour Enhancers				X	X	X	X		X	X
Blended Functional Ingredients	X	X	X	X	X	X	X	X	X	X

Product categories

Product list categories

SWEETENERS

Lactitol
Xylitol/Xylitab DC
Maltitol
Erythritol
Sorbitol

INTENSE SWEETENERS

Acesulfame K
Aspartame
Neotame
Sucralose
Saccharine
Cyclamate

Neohesperidine
Stevia

Mixed sweeteners

VITAMINS – VITAMINS MIX

All series: Vit. A, Pro-Vit A.C, E, D3, B group, K

Direct Compression

Mix

MINERALS

Aminoquelates minerals
Mineral salts

Mix

AMINO ACIDS

L-Arginine & derivates

Betaine

L-Carnitine

Choline

L-Cysteine

L-Glycine

Inositol

L-Taurine

L-Methionine

L-Treonine

L-Lysin

L-Tyrosine

L-Glutamine

L-Leucine

L-Isoleucin

L-Valine

L-Phenylalanine

Dairy-based peptide

Mix

NATURAL ANTIOXIDANTS

Lutein

Lycopene

Carotenoids

Tocopherols

Mixed Tocopherols

Soy Isoflavones

Cranberry extract

Rosemary extract

Camomile & rosemary extract

Olive polyphenol

Green Tea extract

SYNTHETIC ANTIOXIDANTS

Ascorbic acid

Sodium ascorbate

Calcium ascorbate

Sodium Erithorbate

Tocopherols

Q10 - Coenzyme

SUGARS – SPECIAL SUGARS

Fructose

Dextrose

Trehalose

Maltose

Xylose

Maltodextrines

Pullulan

Arabinose

Galactose

Ramnose

Ribose

Caramelized sugars

STARCHES

Native

Modified

PRESERVATIVES

Sorbic Acid

Potassium Sorbate

Calcium Propionate

Sodium Benzoate

Benzoic Acid

GELATIN & HYDROLISATES

Fish Gelatin

Bovine Gelatin

TABLETING EXCIPIENTS

MCC (Mycrocrystalline cellulose)

Sodium Croscarmellose

Sodium Starch Glycolate

MCC+CMC

ACIDULANTS

Citric Acid

Malic Acid

Tartaric Acid

Sodium Citrate

Lactic acid

EGG PRODUCTS

Egg Yolk Powder

Whole Egg Powder

Egg White Powder

Heat Stable Egg Yolk Powder

HYDROCOLOIDS

Emulsifiers

Stabilizers

Pectins

Guar Gum

Acacia Gum

Xanthan Gum

Colloidal microcrystalline cellulose

OTHERS

Glucoronolactone

Tolerase L

Fruitflow

Aloe vera (gel , freeze-dried)

Hyaluronic acid

Omega 3

PROBIOTICS

Single strains

Multistrains

SOYA PROTEINS

Isolated

Concentrate

Nuggets

DAIRY PROTEINS

WPC

MPI

MPC

Caseinates

Dairy blends

FIBERS

Polidextrose

Orange fiber

Oat bran concentrate (beta-glucan)

Microcrystalline cellulose

NATURAL COLOURS

Carotenoids

Chlorophyll

Caramel colour

FLAVOUR ENHANCERS

Monosodium Glutamate

I+ G

BLENDED FUNCTIONAL INGREDIENTS

Multivitamins

Minerals

Sweeteners

Proteins/Hydrocolloids

Application Technology

Disproquima Applications Department

On 2015 Disproquima launched its **Applications Department** aiming to offer a comprehensive service to its clients.

The main goal of this department lies on offering concepts, ideas, development, knowledge and use instructions to help companies in the process of launching innovative products, functional proposals, productive and competitive improvements that allow them to increase their share in the value chain within the current food and nutrition market.

Disproquima set a wide variety of human and material resources to get this objective, from experts in the different food and nutrition areas, to application labs (from its subsidiary IGH Flavours & Technology) where models in similar conditions to those used in industrial premises will be developed.

Disproquima intends to invest in the extension of labs and pilot plant to offer this brand new application service to manufacturers of all different segments

Our applications technicians are at your entire disposal to collaborate with your Marketing, I+D and Production departments.



A WORLD OF POSSIBILITIES