



Product Portfolio

Food



UNITED
CHEMICALS

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Contact

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Food Market

Product offer	Products	Applications
Soy Protein	Texturized Vegetable Protein	Meat replacer, Meat processing
	Concentrated Soy Protein	Source of protein
	Isolated Soy Protein	Meat processing, beverages
	Soy Lecithin	Emulsifier, Source of Choline
Yeast Extracts	Basic Savory taste	Seasoning
	Savoury Taste Enhancer	Seasoning
		Fried Garlic, Fried Onion
Dairy Products	Refined Lactose	Infant nutrition, Filler
	Whey Protein Concentrate	35% & 80% protein
	Whey Protein Isolate	Sport Nutrition, source of protein
	Milk Calcium	Natural Calcium Fortification
	Bioferrin	Lactoferrin
Caramel Color	Liquid Caramel Color	Bakery, Beverages, Sauces, etc.
	Powdered Caramel Color	Seasoning
	Liquid Caramel Color	Bakery, Beverages, Sauces, etc.
Hydrocolloids	Gum Arabic	Thickener & Stabilizer
	Panning Stabilizer Ticapan	Coating
	Guar Replacement	Thickener & Stabilizer
	New Emulsifier Modified Gum Arabic	Emulsion
	New Food Glue - Add Here System	Coating & Binding
	Dairy Stabilizer	Thickener & Stabilizer
	Flavor Free Guar Gum	Thickener & Stabilizer
	Organic Gums	Thickener & Stabilizer
	Suspend Agent Bind-KX	Suspension

Product offer	Products	Applications
Flavours	Natural, NI and synthetic	Food Flavouring
	Sweet & Savoury Flavors	
Anticaking Agent	Silicon Dioxide	Seasoning, Table Salt, Powder Drink
	Sodium Alumino Silicate	
HVPs	Basic Savory Taste	Seasoning
	Taste Enhancer	
	Soy Sauce Powder	
Dynemic	Synthetic Food Colors	
Calcium Carbonate	High purity natural CaCO ₃	Ca supplementation, Gum Base,
	High Whiteness	Extruded Snacks, Surimi, Dairy Milk,
		Bread Improver, Color Extension
Cellulose	Hydroxy Propyl Methyl Cellulose (HPMC)	Thickener & Stabilizer, Oil Reduction
	Methyl Cellulose (MC)	Emulsifier, Moisture Retention,
		Encapsulation , Binder Freese /
		Thaw Stability
Preservatives	Benzoic Acid	
	Sodium Benzoate	
	Potassium Sorbate	
Amino Acids	Glycine	Flavour Enhancer
	Taurine	Stimulant, Pharmaceuticals
	Methionine	Flavour Enhancer
	Alanine	Flavour Enhancer
	L-Lysine	Flavour Enhancer
	L-Carnitine	Fat Burner, Sport Nutrition
	Arginine	

Product offer	Products	Applications	
Amino Acids	Creatine	Sport Nutrition	
	Inositol		
	Instant BCAA		
Non Dairy Creamer	Non Dairy Creamer		
Colostrum	Colostrum Powder	Immunity	
Sweeteners	Acesulfame K	Intense Sweetener	
	Aspartame	Intense Sweetener	
	Sucralose	Intense Sweetener	
	D-Xylose		
	Xylitol	Sweetener, Oral Health	
	Stevia	Natural Sweetener	
	Crystallin Fructose	Natural Sweetener	
	Dextrose Anhydrous	Sweetener, Filler	
	Acidulants	Citric Acid Anhydrous	
		Citric Acid Monohydrate	
Phosphoric Acid			
Bulking Agent	Maltodextrin	Filler	
	Corn Starch	Filler	
Flavor Enhancer	Ethyl Maltol		
Phosphates	Monocalcium Phosphate	Leavening Agent	
	Dicalcium Phosphate		
	Tricalcium Phosphate		
	Blended Phosphate	Dairy Meat, Bakery, Seafood, Noodle	
Malt Extract	Dried Malt Extract		
	Liquid Malt Extract		
Buffering Agent	Tri Sodium Citrate		
	Potassium Citrate		

Product offer	Products	Applications
Monosodium Glutamate (MSG)	MSG	Taste Enhancer