



Kreglinger specialties

European Distributor of Specialty Ingredients

SOLUTIONS FOR MEAT

www.kreglinger.com

NATURAL

- Colours
- Fat replacers
- Fibres (soluble & insoluble)
- Flavours & aroma's
- Natural anti - oxidants
- Natural extracts from spices & plants
- Proteins
- Rice derivatives
- Salt reduction / sodium substitutes



ORGANIC

- Fibres (soluble & insoluble)
- Flavours & aroma's
- Hydrocolloids
- Natural anti - oxidants
- Natural extracts from spices & plants
- Rice derivatives



CLEAN LABEL

- Colours
- Fat replacers
- Fibres (soluble & insoluble)
- Flavours & aroma's
- Natural anti - oxidants
- Natural extracts from spices & plants
- Proteins
- Salt reduction / sodium substitutes
- Sugar replacers & sweeteners



FUNCTIONAL INGREDIENTS

- Emulsifiers & Stabilisers
- Enzymes
- Organoleptic improvers
- Shelf life extenders
- Soluble & insoluble fibres
- Texturisers & gelling agents

MANUFACTURING EFFICIENCY

- Decrease of cook / bake / fry loss
- Freeze thaw stability
- Process stability
- Yield improvement



HEALTH NUTRITION

- Anti - oxidants
- Calorie reduction
- Fat replacement
- Fibre enrichment
- Meat replacement
- Oil uptake reduction
- Rich in proteins
- Salt reduction / sodium substitutes
- Vitamins & minerals



ALLERGEN FREE

- Gluten free diet
- Soy lecithin replacement

OTHER LABEL OPTIONS

- Halal certified
- Kosher certified
- Suitable for vegetarians

**GLUTEN &
ALLERGEN
FREE**