DOLCHEM®

Quality Chemicals

Food Additives & Ingredients

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Quality Chemicals

We've been with our customers for more than a decade.

DOLCHEM® provides enterprises with products of consistent quality and good quality-price ratio.

✓Improve the taste and appearance.

✓Increase the shelf life of your products.

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ACESULFAME K

Acesulfame K is an artificial sweetener. It is roughly 200 times sweeter than normal sugar.

✓Used in foods and beverages as a low-calorie sweetener.

✓It does not break down under high temperatures and so can be used in processed food and in cooking.

Used in:
soft and instant drinks,
chewing gum,
gelatins,
pudding desserts,
tabletop sweeteners
and baked products.

Appearance: white crystalline
Odor: odorless
Melting point: 229˚C~232˚C
Solubility: freely in water; slightly in alcohol

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ASCORBIC ACID

Ascorbic Acid is used as an antioxidant food additive, which provides multiple benefits for food products.

- ✓ Slowing the oxidation preserves color and freshness;
- ✓ Prevent microbial growth;
- ✓ Preventing spoilage and preserving freshness.

Used as preservative in a vast array of food products such as:
bread, cured meats, jams and jellies, other sauces and spreads

Appearance: white powder
Odor: odorless
Solubility: soluble in water

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ASPARTAME

Aspartame is a low-calorie, intense artificial sweetener.

✓Approximately 200 times sweeter than sugar;

✓It has been approved for use as "general purpose sweetener" which makes it a real substitute for white sugar.

✓Used as a food additive in drinks, desserts, sweets, dairy, chewing gums, energy-reducing and weight control products and as a table-top sweetener.

Appearance: white crystalline powder or granular.
Odor: odorless
Density: 1.28g/cm³
Melting point: 248˚C~250˚C
Boiling point: 535.8˚C at 760 mmHg
Solubility: soluble in water
Available mesh sizes:
+100 mesh (powder)
60~100 mesh (fine granule)
20~60 mesh (granule)

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CITRIC ACID

Citric Acid is widely used in food industry to improve flavor and can be of two types: Anhydrous and Monohydrate.

✓Citric Acid Anhydrous has the ability to retard discoloration and retain flavor and vitamins. It can be used in flavorings, candy, gelatin, jams, jellies, soft drinks and fruits.

✓Citric Acid Monohydrate is widely used as:
- An acidity regulator in processed fruit and vegetable, in juice, soft drink and sauce;
- A preservative in canned food to inhibit microbial development;
- An antioxidant: in juice to maintain appearance and taste.

Appearance: White crystal.
Solubility: Soluble in water.

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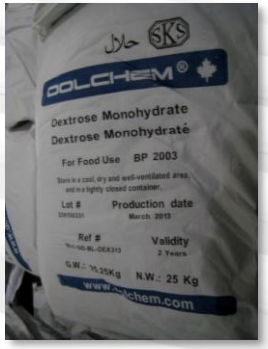
DEXTROSE MONOHYDRATE

Dextrose Monohydrate is used as an nutritional agent for cardiovascular stimulation, diuresis and detoxity.

✓Sweetening and coating (bubble gums);
✓Improves color and gloss of the product;
✓Controls ice crystals and body of frozen dairy products;
✓Controls sweetness and preserving properties in canned vegetables and fruits.



Appearance: white crystal or crystalline powder
Odor: odorless
Taste: sweet taste

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GLUCOSE

Glucose is mainly used to add sweetness.

✓Helps stabilize frosting, cake batter, cookies, ice cream, syrup, jams and etc.

✓Prevents crystalizing water, which is important when making frozen desserts (ice cream, custard and sorbet);

✓Helps cured meat stay moist and keep the product stable on the shelf life for an extended period for time.

Appearance: white crystalline powder
Odor: odorless
Taste: sweet taste
Particle size: 60mesh

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MENTHOL

Menthol is a flavoring agent in the food industry: candy, chewing gums, beverage.

Other uses of Menthol:

✓It is used in medicine for its local anesthetic and counterirritant properties, in decongestants for chest and sinuses (cream, patch or nose inhaler).

✓It is also used in the personal care and cosmetics industries (lips balm, shampoo, tooth-pastes, mouthwash, after-shave).

Appearance: colorless, transparent hexagonal or needlelike crystals.
Odor: close to natural mint.
Flash point: 101°C
Solubility: practically insoluble in water, very soluble in ethanol (96%) and light petroleum, freely soluble in fatty oils and in liquid paraffin, very slightly soluble in glycerol

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PHOSPHORIC ACID

Phosphoric acid is used as a food additive to acidify various foods.

It is also used as a nutrients source for yeast in wine brewery.

Used for a vast range of products such as:
meat, cheese, jam, jellies, non-alcoholic beverages

Appearance: colorless viscous liquid
Odor: odorless
Melting point: 21°C
Boiling point: 158 °C
Decomposition temperature: 300 °C.
Specific gravity: 1.6850 g/cm3
Solubility: miscible in water

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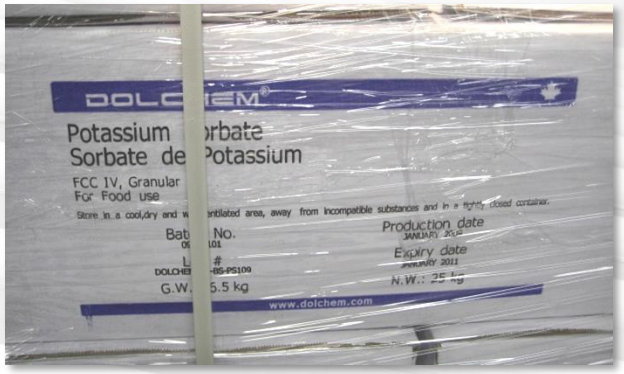
POTASSIUM SORBATE

Potassium Sorbate has worldwide approval and is successfully utilized in the food and beverage industries.

✓preservative abilities against a wide variety of microorganisms;
✓effective in improving the texture, the stability, the color and the taste of the final product.

Appearance: white crystalline granular
Odor: odorless
Flash point: 270 °C
Decomposition temperature: 270 °C
Solubility: 58.2% in water (@ 20 °C)



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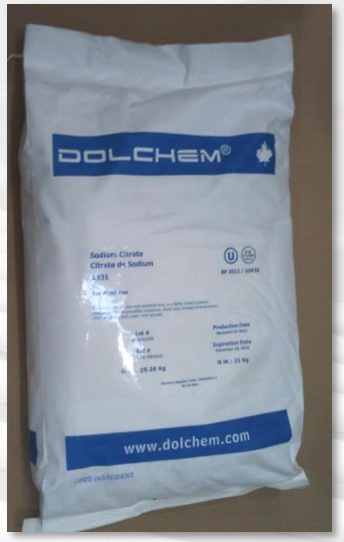
TRISODIUM CITRATE DIHYDRATE

Trisodium citrate dehydrate is mainly used as flavoring agent, buffer, emulsifier, bulking agent, stabilizer and preservative.

✓A combination between sodium citrate and citric acid can be used in a variety of jams, jelly, juice, drinks, cold drinks, dairy products and pastries gelling agents, flavoring agents and nutritional supplements.

✓It is a sequestrant: it enhances the effectiveness of other antioxidants, regulates acidity and has pH adjuster properties.

✓It controls acidity in carbonated drinks, evaporated milk and dry soup mixes.



Appearance: white granular 20~100 mesh
Odor: odorless
Specific gravity: 1.665
Melting Point: > 300 °C
Decomposition temperature: > 230 °C
Solubility: soluble in water

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XANTHAN GUM

Xanthan gum is an effective thickening agent and stabilizer which prevents ingredients from separating.

✓Prevents oil separation by stabilizing the emulsion in salad dressings and sauces;
✓Helps create the desired texture in many ice creams;
✓Used as a stickiness agent on dough and butter;
✓Helps suspend solid particles such as spices.

Appearance: white crystalline powder or granular
Odor: odorless
Specific gravity: 1.5
Solubility: soluble in hot or cold water
Available meshes: 40/ 60/ 80/ 120/ 200 mesh

DIS COMPANY LIMITED

And there's more!

Explore our Food Additives & Ingredients

Database

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DIS COMPANY LIMITED

Security. Reliability.
Flexibility. Integrity.

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