

The Complete Product list 2020

FOOD INGREDIENTS TECHNOLOGIES

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ABOUT THIS LIST

This list will give you a good impression of products we offer. However, our range is expanding constantly, so in case you are looking for any other product, please contact us!

We maintain the highest flexibility in this industry to develop, produce and pack products.

All products are produced and packed by Food Ingredients Technologies in Belgium.

Food Ingredients Technologies is a FSSC 22000 Certified Manucfacturer

IN WITH FOOD

Food Ingredients Technologies is driven by:

FLEXIBILITY Innovation Trust

These are the fundaments of our company and services to our customers.

Food Ingredients Technologies has a an excellent reputation as a manufacturer and innovator of ingredients for the food industry food service and retail.

Our company delivers customized recipes according to the demands and requirements of our customers, so every product fits perfectly with your business.

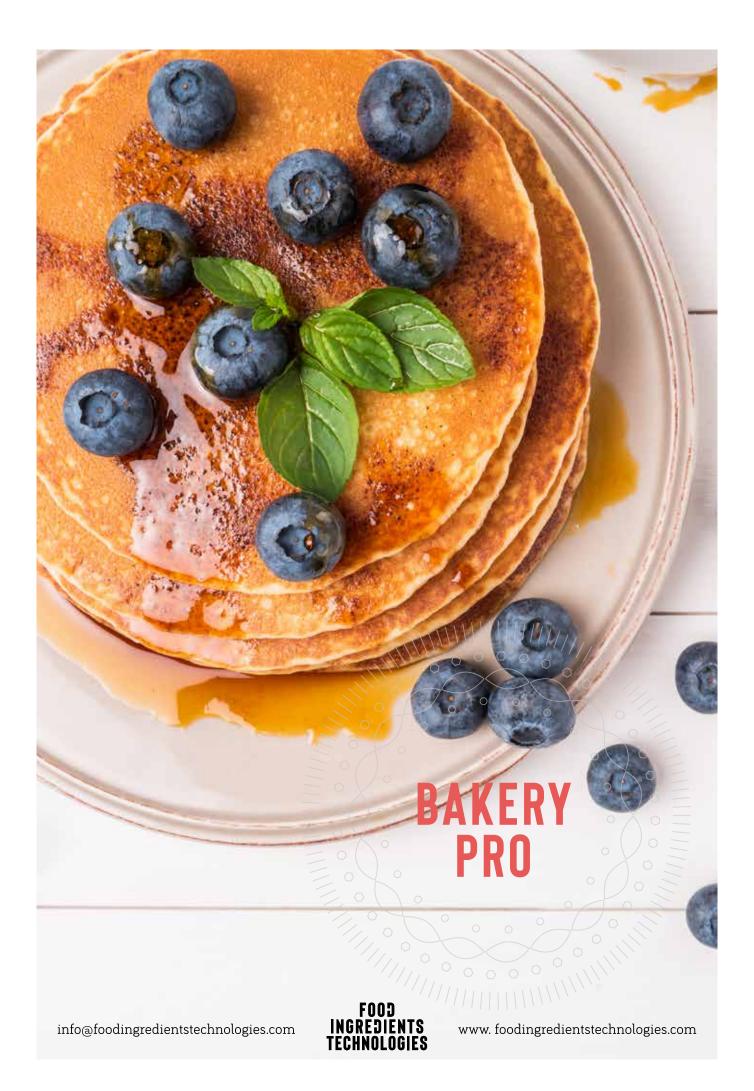
Food Ingredients Technologies offers the highest flexibility helping you to develop new products, improve existing lines and maximize their potential. We develop tailor made solutions from very low volumes. We guarantee you to provide you the best blend to expand your product range and attract new customers.

Trust is key for Food Ingredients Technologies. Not only about food safety, but also concerning total confidentiality for your creations, recipes and developments, and our impeccable customer service and reliability as a supplier.

Food Ingredients Technologies (est 1998) is located in Ghislenghien, less then 1 hour from Brussels airport and very close to major ports like Antwerp, Rotterdam and Le Havre.

FOOD INGREDIENTS TECHNOLOGIES

IN W WITH FOOD





○ AVAILABLE MIXES

US Pancakes

French Crepes

French Crepes - Glutenfree

French Crepes with Speculoos

French Crepes with Chocolate

American Cookies

Speculoos Cookies

Muffins

Muffins with chocolate

Brownies

Brussels Wafels

Baking Powder

Cream Custard (see next page)

Other flavors available on request! Send us your ideas or questions.

SELLING POINTS

CLEAN LABEL : Less E-numbres. STORAGE : Dry storage.

SHELF LIFE: Minimum 1 year.

○ PACKAGING

SIZE: Standard 25 kg bags.

TYPE: PE food grade bags.

AVAILABLE: Bigs bags and other size(s)

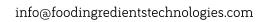
or PE food grade bags*.

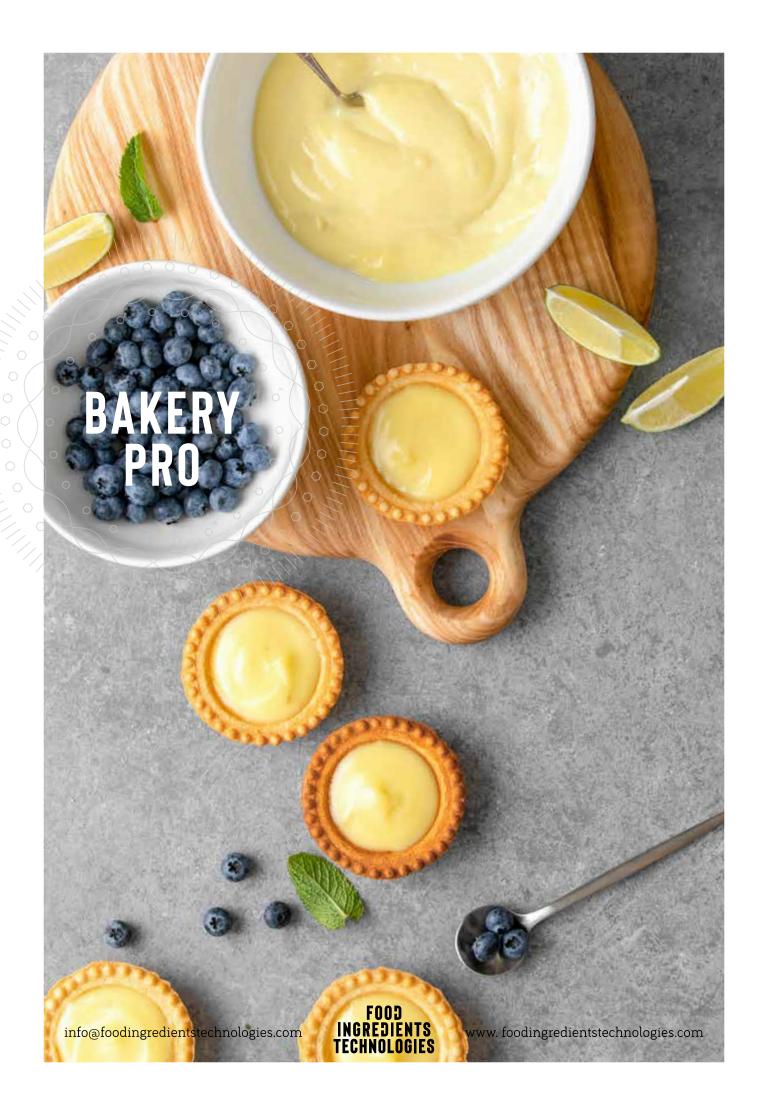
*on request and MOQ of 750 kg per product.

○ BRAND

BRAND: FOOD INGREDIENTS TECHNOLOGIES









○ AVAILABLE MIXES

Vanilla

Raspberry

Espresso

Chocolate

Other flavors available on request! Send us your ideas or questions.

○ FAST PREPARATION

- No need to add eggs.
- o Just add water (or milk for a more creamy result).
- Very stable product (suitable for freezing).
- For 1 kg of cream custard, you only need 300 g of our mix.
- Ocompact packaging, easy to store.

SELLING POINTS

CLEAN LABEL : Less E-numbres. STORAGE : Dry storage.

SHELF LIFE: Minimum 1 year.

○ PACKAGING

SIZE: Standard 25 kg bags. TYPE: PE food grade bags.

AVAILABLE: Bigs bags and other size(s)

or PE food grade bags*.

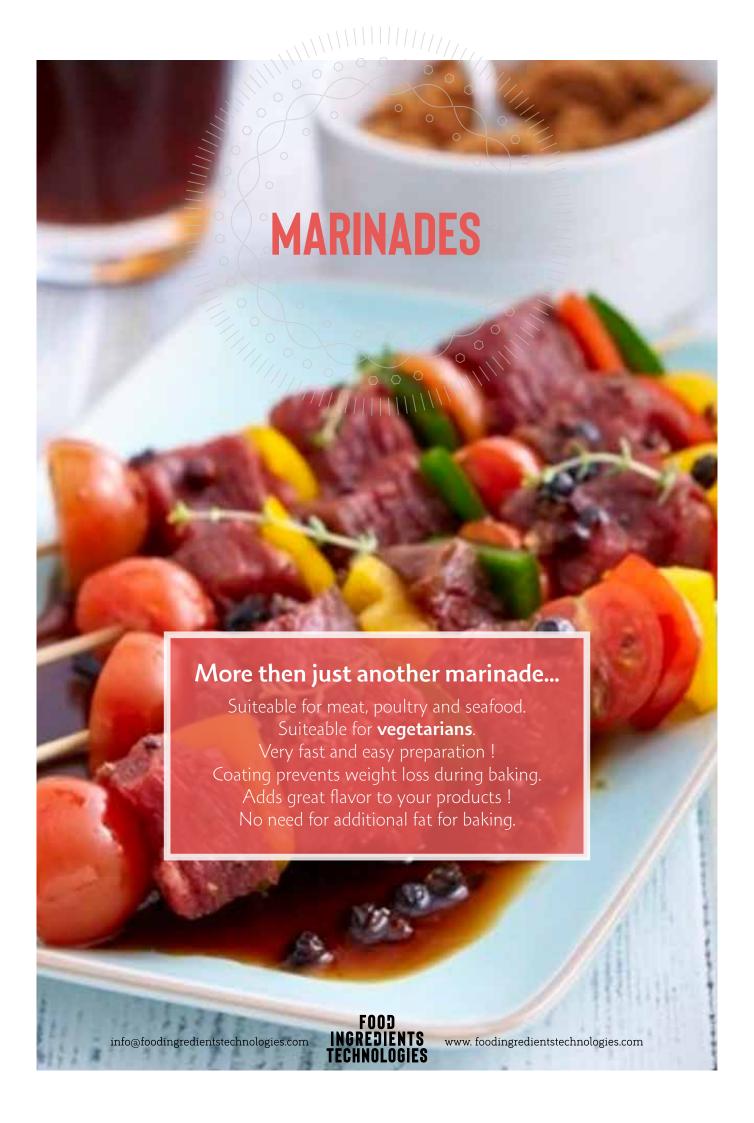
*on request and MOQ of 750 kg per product.

○ BRAND

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O AVAILABLE MIXES

Thai Herbal

Thai Green Curry

Indian Tikka Massala

Indian Karma

Indian Kerala Curry

Morocco Chawarma

USA BBO

USA Tex Mex

Mediterranean Salsa Verde

French Provençale

Other flavors available on request! Send us your ideas or questions.

○ POINTS OF SALE

CLEAN LABEL: Less E-numbres.

DRY STORAGE: No refrigeration or freezing required. Only 150 g of marinade per 1 kg of meat. READY TO USE:

(no need to add any fat for baking, it is all in the mix)



SIZE: Packed in 10 kg buckets

(other sizes on request).

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○ AVAILABLE MIXES

Vegetarian Burger

Vegetarian Burger with red bell pepper

Vegetarian Burger oriental flavor

Other flavors available on request! Send us your ideas or questions.

○ SELLING POINTS

READY TO USE: 1 kg of powder makes approx 25 burgers.

STORAGE: Dry storage.

SHELF LIFE: Minimum 1 year.

○ PACKAGING

SIZE: Standard 25 kg bags. TYPE: PE food grade bags.

AVAILABLE: Bigs bags and other size(s)

or PE food grade bags*.

*on request and MOQ of 750 kg per product.

○ BRAND

BRAND: FOOD INGREDIENTS TECHNOLOGIES









Suggestion: oven dish with Strasbourg Sausage, lenthils and diced carrots.

No sausage castings? No problem!

Use our Strasbourg Mix to make burger patties, meatballs, minced meat, skewers...

Easy preparation method

For 1 kg of final product, mix 300 g of Strasbourg Mix with 45 cl of cold water. When the ingredients have been mixed well, blend firmly (high speed) till everything is smooth and homogeneous. Then add 25 cl of oil (sunflower, canola) at low speed, after which you blend at higher speed again. Do not let the product rise above 15°C.

○ LOGISTICAL INFORMATION

- Dry product.
- Compact storage.
- Minimum 1 year shelf life (unopened).
- Allergenes : containes egg white.
- Available in bags of 10 to 25 kg or in bigbags.

○ BRAND

• Standard : FIT brand.

• Available on request.







FOOD INGREDIENTS TECHNOLOGIES

info@foodingredientstechnologies.com

www. foodingredientstechnologies.com



Suggestion: oven dish with Strasbourg Sausage, lenthils and diced carrots.



Salad with fried Seitan strips and couscous.



Oriental oven dish with ricen lenthils spinach and spiced Seitan chunks.

Easy preparation method

Blend 100g of Seitan mix with 25cl of water knead it until you can form a ball of dough and cut into slices. Heat water until it simmers and add the slices of Seitan. Cook at low temperature for 45 minutes (the water should not boil). Drain and back (fryer, skillet,...)

O LOGISTICAL INFORMATION

- Dry product.
- Compact storage.
- Minimum 1 year shelf life (unopened).
- Allergenes: containes gluten and soya.
- Available in bags of 10 to 25 kg or in bigbags.

BRAND

- Standard: FIT brand.
- Available on request.









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○ AVAILABLE MIXES

Chicken bouillon

Roasted chicken bouillon

Beef bouillon

Fish bouillon

Vegetable bouillon - vegetarian

Other flavors available on request! Send us your ideas or questions.

SELLING POINTS

CLEAN LABEL : No additives or preservatives.

DRY STORAGE : All bouillons can be stored dry.

LOGISTICS: Very compact for storage.

SHELF LIFE: Minimum 1 year.

○ PACKAGING

SIZE: Standard 25 kg bags. TYPE: PE food grade bags.

AVAILABLE: Bigs bags and other size(s) or PE food grade bags*.

*on request and MOQ of 750 kg per product.

○ BRAND

BRAND: FOOD INGREDIENTS TECHNOLOGIES









FLAVORS OF THE WORLD

Basquaise
Herbes de Provence
Madras Curry
Pizza
Tagine
Tandoori
Tuscan
Chinese
Wok Blend
Za'atar

4 Spices
Tikka
Colombo
India
Bruschetta
Raz el Hanout
Sahara
Tunisian
Morocco
Cajun

Corsica
Tex Mex
Thai
Mild Curry
Indonesian
Kerala Curry
Mesquite
Chipotle
Belgian Mussels





MEAT & FISH

Argentinean

Chinese Chicken Curry

Dry Sausage

Frankfurter

Kentucky Chicken NEW!

Kefta

Meatballs

Merguez

Pastrami

Pepperoni

Provencal Grill

Salami

Witte Pudding

Black Pudding

Geroosterde Kip

Decor

Decor green

Decor Hot

Decor Red

Pita

Kebab

Krakowska

Shoarma

Spare Ribs

Gyros

PASTA & RICE

Bolognese

Kedgeree

Paella

Bami Goreng

○ SELLING POINTS

PURITY: No added suggars or salts.

FLEXIBILITY: High flexibility to produce and pack custom

made blends.

DRY STORAGE: All our spices blends can be stored dry.

SHELF LIFE: Minimum 1 year.

○ PACKAGING

SIZE: Standard 25 kg bags.

TYPE: PE food grade bags.

AVAILABLE: Bigs bags and other size(s)

or PE food grade bags*.

*on request and MOQ of 750 kg per product.

○ BRAND

BRAND: FOOD INGREDIENTS TECHNOLOGIES







ORGANIC RANGE

AVAILABLE PRODUCTS

Basil

Black pepper

Coreander / Cilantro

Corn flour

Cumin

Curcuma

Garlic

Laurel

Lavas

Marjoram

Oregano

Parsley

Provencal Herbs mix

Thyme

White pepper

Carrot powder

Tomato powder

White Onion powder

Bread crumbs

Carob seeds

Dextrose

Glucose syrup powder

Malto Dextrine

Sacharose

Sunflower oil

Other flavors available on request!

○ SELLING POINTS

FLEXIBILITY: High flexibility tp produce and pack custom-made blends.

DRY STORAGE: All our spice blends can be stored dry.

SHELF LIFE: Minimum 1 year.

PACKAGING

SIZE: Standard 25 kg bags. TYPE: PE food grade bags.

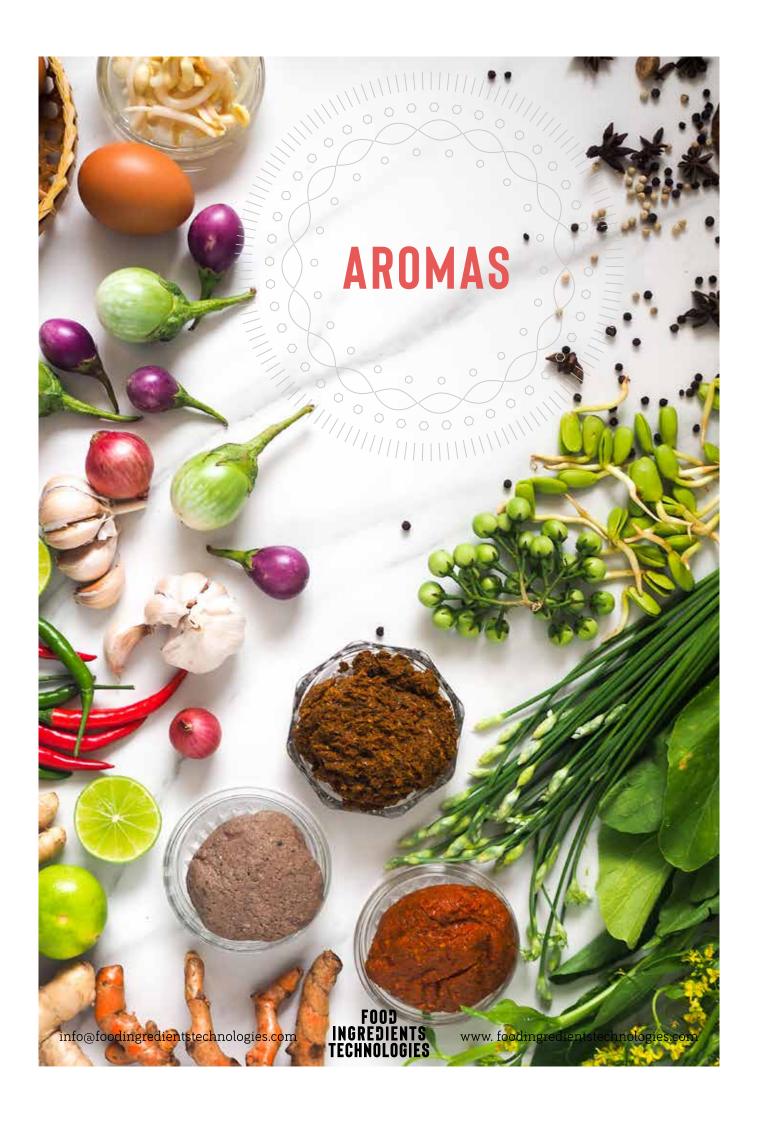
AVAILABLE: Bigs bags and other size(s) or PE food grade bags*.

*on request and MOQ of 750 kg per product.

○ BRAND

BRAND: FOOD INGREDIENTS TECHNOLOGIES







Flexibility for your Convenience!

Food Ingredients Technologies develops and produces aromas exclusively for you starting form 1 kg.

This is our unique flexibility for your convenience and we do not demand high volume orders to start producing your recipe.

All our products are 100% manufactured and packed in Belgium

PRODUCT RANGE

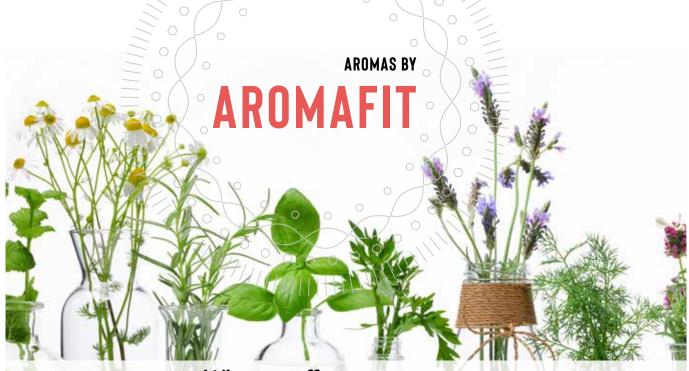
- Fruit aromas (sweet or sour cherries, raspberry, apple, peach, citrus, bergamot, pomegranate,...)
- Herbal aromas (ginger, coreander, lemongras,...)
- Malt aromas from light from pronounced intensity.
- Sweet aromas (caramel, toffee, chocolate,...)
- Coffee and tea flavors in different varietes.
- Spike aromas (wiskey, cognac, rhum, mojito, porto,...)

○ LOGISTICAL INFORMATION

- Dry storage.
- Minimum 1 year shelf life (unopened).
- Packaging: 1 kg, 5 kg, 10 kg, 25 kg and/or in IBC's.







FLEXIBILITY
CONVENIENCE
INNOVATION
SOLUTIONS
SECURITY
SPEED

What we offer our customers:

- we develop, produce and pack your own aromas starting from as little as 1 kg.
- our aromas are ready to use according to your production processes.
- besides the classic aromas we will update you on new market trends.
- our aromas are custom-made to your needs or your technical requirements.
- we offer product reliability, food safety and even exclusivity.
- our molecular library allows us to develop new or adapted flavors very fast.





○ FRUITS

	Powder	Liquid		Powder	Liquid
Apple	V	✓	Lychee	V	✓
Apricot	V	✓	Mandarine	V	✓
Banana	V	✓	Mango	V	✓
Blackberry	V	✓	Melon	V	✓
Blueberry	V	✓	Orange	V	✓
Citrus	V	✓	Passion fruit	V	✓
Coconut	V	✓	Peach	V	✓
Cranberry	V	✓	Pear	V	✓
Elderberry	V	✓	Pineapple	V	✓
Fig	V	✓	Plum	V	✓
Forest fruits	V	√	Pomegranate	V	✓
Grape	V	✓	Prune	V	✓
Kiwi	V	✓	Raspberry	V	✓
Lemo,	V	√	Sour Cherry	V	✓
Lime	V	√	Strawberry	V	√

FUUD INGREDIENTS TECHNOLOGIES



ARTHATI

○ VEGETABLES

	Powder	Liquid
Asparagus	√	✓
Corn	V	√
Cucumber	V	√
Endive	V	✓
Green vegs	V	√
Leek	V	√
Mixed vegs	V	√
Mushroom	V	√
Porcino mushroom	V	√
Tomato	V	√
Truffe	V	✓

○ NUTS

	Powder	Liquid
Almond	√	√
Chocolate spread	√	√
Hazelnut	√	√
Peanut	√	√
Pistachio	√	√
Walnut	√	1





○ HERBS

	Powder	Liquid
Basil	√	✓
Cinnamon	√	✓
Elder flower	√	✓
Garlic	√	✓
Ginger	√	✓
Lavender	√	✓
Lemongrass	√	✓

	Powder	Liquid
Mint	√	✓
Orange blossom	√	✓
Oregano	√	✓
Roasted garlic	√	✓
Rose	√	✓
Thyme	√	✓





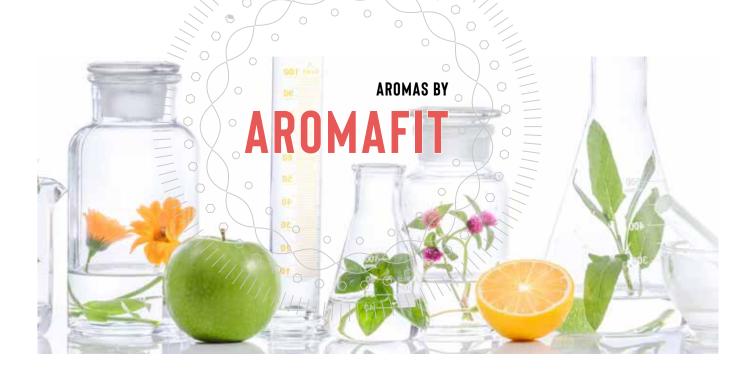
CULINARY

	Powder	Liquid
Kokumi	√	√
Pesto	√	√
Pizza	√	✓
Smake	J	J

○ SPICES

	Powder	Liquid
Chili	√	✓
Paprika	√	√





AROMAFIT

	Powder	Liquid		Powder	Liquid
Bacon	1	✓	Ham smoked	V	√
Beef	√	✓	Partridge	√	√
Chicken	√	✓	Pheasant	V	√
Duck	√	✓	Pork	V	√
Game	√	✓	Roasted Beef	√	√
Ham	√	✓	Roasted Chicken	V	√
Ham cooked	V	✓			1



○ ALCOHOL

	Powder	Liquid		Powder	Liquid
Beer	√	√	Amaretto	√	√
Champagne	√	✓	Brandy	√	✓
Porto	V	✓	Cognac	√	✓
Rum	√	✓	Gin	√	✓
Sparklink wine	√	✓	Madeira wine	√	✓
Whiskey	√	✓	Piña Colada	√	✓
White wine	√	✓			

Looking for a different aroma? Let us know!





○ DAIRY

	Powder	Liquid
Butter	√	√
Condensed milk	√	√
Cream	✓	✓
Ghee	√	✓
Milk	√	✓
Yoghurt	V	✓

ROMARI

○ CHEESE

	Powder	Liquid
Blue cheese	√	✓
Boursin	√	√
Cheddar	√	√
Emmental	√	√
Gruyere	√	✓
Parmesan	√	✓

ARUMAFIT

○ SWEET

	Powder	Liquid
Butterscotch	√	√
Caramel	√	✓
Chocolate	√	✓
Dulce de leche	√	✓
Honey	√	✓
Mapple syrup	√	✓
Salted butter	√	✓
Tonka	√	✓
Vanilla	√	✓

AROMATI

○ COOKIES

	Powder	Liquio
Biscuits	√	√
Cheesecake	√	√
Oreo type	V	√
Petit beurre	V	√
Shortcrust	√	√
Tiramisu	√	✓



○ COFFEE & TEA

	Powder	Liquid
Cappucino	V	√
Coffee	V	√
Moka	√	√
Earl grey	√	√
Chocolate	V	√
Cocao	V	√



○ SEAFOOD

	Powder	Liquid
Cod	√	✓
Crab	V	√
Hon Dashi	V	√
Lobster	V	√
Scampi	V	√
Seafood	V	√
Shrimp	1	✓
Smoked Salmon	V	√
Surimi	V	√
Tuna	V	✓







For the ultimate taste sensation!

KOKUMI is an innovative product created by Food Ingredients Technologies.

It is a specific blend of natural aromatic ingredients which maximizes the flavor sensation and adds a rich smooth tasting experience to any type of meal.

KOKUMI is a great product to replace an important part of the salt content, and it is water- and fat soluble.

SELLING POINTS

- New natural flavor enhancer.
- Made with all natural ingredients
- Free from E-numbers

- Replaces your E621 (monosodium glutamate).
- Suitable for any type of recipe
- Delivers more powerful flavor

○ KOKUMI FOR LESS SALT

Customers shop for lower salt foods to cut salt intake, as it can cause raised blood pressure, which increases the risk for heart disease and stroke. Kokumi is the perfect ingredient to replace an important part of the salt content in your recipes, without compromising the flavor.

PACKAGING

SIZE: 25 kg bags (any other size available on request).

BRAND: Food Ingredients Technologies (private label available on request).

STORAGE: Dry storage; 12 months shelf life.





GRATINIZER delivers a traditional looking crust on all your au gratin products.

Just a light dusting of our GRATINIZER on the cheese topping delivers
an appetizing and delicious au gratin effect, even in the microwave!

GRATINIZER is an all-natural product, GMO-free and made without
any E-numbers, keeping your ingredients declaration clean!

○ SELLING POINTS

- Perfect visual results
- Made with natural ingredients
- Free from E-numbers

- Suitable for microwaving
- Works for any type of au gratin
- Natural flavoring

PACKAGING

SIZE: Standard 25 kg bags. TYPE: PE food grade bags.

AVAILABLE: Bigs bags and other size(s) of PE food grade bags*.

*on request and MOQ of 750 kg per product.

○ BRAND

BRAND: FOOD INGREDIENTS TECHNOLOGIES





For a better shelf life!

FRESHFIT AOX optimizes the entire quality of your food products and delivers a better shelf life. We created a blend of natural antioxidants and natural preservatives which can be used for a wide range of different food applications.

FRESHFIT AOX is an all-natural product, GMO-free and made without the use of any E-numbers, keeping your ingredients declaration clean!

SELLING POINTS

- Made from natural products
- Free from E-numbers
- Stabilises colour

- Limits bacterial activity
- Improves food quality
- Suitable for vegetarian products

PACKAGING

SIZE: Standard 25 kg bags. TYPE: PE food grade bags.

AVAILABLE: Bigs bags and other size(s) of PE food grade bags*.

*on request and MOQ of 750 kg per product.

○ BRAND

BRAND: FOOD INGREDIENTS TECHNOLOGIES





Favorite expectations of no meat!

Our MEAT REPLACER is an innovative product that allows you to effectively replace meat in all your food preparations.

With MEATREPLACER you improve the flavour, texture and taste experience. The ideal texture has been optimised for easy use: mincer, cutter, homogeniser.

SELLING POINTS

- Improves water retention
- Increases nutritional value
- Provides a firmer texture
- Improves flavour and taste experience
- Easy to use
- Reduced water activity

PACKAGING

SIZE: Standard 25 kg bags.

TYPE: PE bags.

AVAILABLE: Bigs bags and other size(s) of PE plastic bags*.

*on request and MOQ of 750 kg per product.

○ BRAND

BRAND: FOOD INGREDIENTS TECHNOLOGIES













The Food Safety Management System of:

Food Ingredients Technologies sprl

Αt

Chemin du Fundus 8 7822 Ghislenghien **BELGIUM**

has been assessed and complies with the requirements of:

FOOD SAFETY SYSTEM CERTIFICATION 22000 - FSSC 22000 Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5)

This Certificate is applicable for the scope of:

Manufacture of functional and aromatic mixtures, bulk packaging (1 kg to 1 ton) Food chain Category (ISO22003:2013): K

Certificate of registration number - INS162/01/0184

Certification decision date: 27/02/2020 Initial certification date: 27/02/2020

Issue date: 27/02/2020 Valid until: 27/02/2023

Authorized by, for the certification board,

Samya Aweis, Certification Manager

Validity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com



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