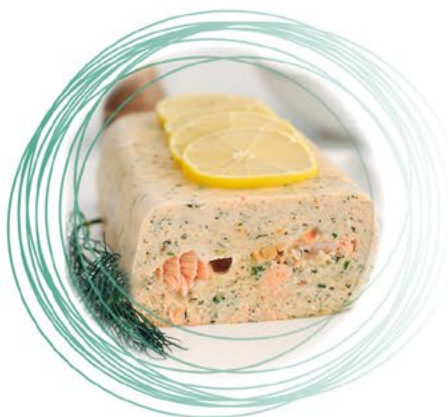




YOUR PARTNER FOR BESPOKE ALGinate
POWDERS and GELS

Ingredients & Premix • Food Industry • Nutraceuticals
Clinical Food Supplements • Babyfood • Feed & Petfood



POWDERS AND GELS ENGINEERING
.....
COLD GELLING INGREDIENTS
.....
RESEARCH AND DEVELOPMENT
.....
SOURCING
.....
TAILOR-MADE BLENDING AND PACKAGING

STANDARD PRODUCTS
MADE-TO-MEASURE

QUALITY MANAGEMENT SYSTEM ACCORDING TO ISO 22000

Cimaprem Industries - Tel: +33 (0)2 23 100 400 - Fax: +33 (0)2 99 72 43 73 - info@cimaprem.com
www.cimaprem.com

EXPERTISE IN ALGINATE PRODUCTION AND FORMULATION

Specialized in hydrocolloids, Cimaprem is at the forefront of innovation thanks to its alginates production and the diversity of their applications (Cimalgin® range).



Thickeners – Emulsifiers

- ALGINIC ACID (E400)
- AGAR AGAR (E 406)
- Calcium, Potassium, Sodium ALGINATE (E 402) (E 401) (E 404)
- CHITOSAN (WATERSOLUBLE) (powder)
- CORN STARCH (Native)
- CORN STARCH modified (E 1422)
- DIATOMACEOUS EARTH (E 551)
- GUM ARABIC (E 414)
- MALTODEXTRINS (from DE 15 to DE 22)
- MONOGLYCERIDS 90% min - Glycerin monostearate - (E 471)
- XANTHAN GUM (E 415)

Colouring agent

- BETA CAROTENE 30% (E 160 a)
- TITANIUM DIOXIDE (E 171)
- LYCOPENE 3%, 6% (E 160d)
- GRAPE POLYPHENOLS 95%

Seaweeds – Plants

- COCOA
- CHLORELLA
- LAMINARIA sp
- LESSONIA - NORI
- GUARANA (powder)
- SPIRULINA
- WAKAME

Additives – Flavours – Food Supplements

- AMINO ACIDS
- ARACHIDONIC ACID 10% POWDER
- SODIUM BENZOATE
- DHA 7% POWDER
- LUTEIN
- NUCLEOTIDS (I + G)
- SOYA PROTEIN CONCENTRATES >60 & 70%
- SOYA PROTEIN ISOLATES >90%
- TEXTURED SOYA PROTEINS

Vitamins

- SODIUM ERYTHORBATE (E 316) – ISOVITAMIN C
- VITAMIN C (Ascorbic Acid (E 300) – Sodium Ascorbate)
- VITAMIN E (alpha Tocopherol)
- OTHER... (Please contact us)

Sweeteners

- ACESULFAME K (E 950)
- ASPARTAME (E 951)
- MALTITOL (E 965)
- MANNITOL (E 421)
- SORBITOL (E 420)
- SUCRALOSE (E 955)
- XYLITOL (E 967)

CIMAGEL® PREMIX STANDARD PRODUCTS

Cold Gelling Engineering
Gelling agents, Thickeners,
Suspension agents at cool or high temperature.
Binders dispersible and instantly soluble in cold water, or milk. Some of our intermediate food products withstand sterilisation - pasteurization temperatures, even with acid pH.



FOOD

Desserts

Pudding type flan

Custard

Bavarois

Foams

Dairy products

Sour cream

Whipped cream

Fermented milks

Fruit suspension yoghurt

Processed cheese

Cheese spreads

Frozen desserts

Ice cream

Sorbets

Ice lollies

Bakery products

Batter mixes (pancakes)

Cake premixes

Fruit filling

Glazes & nappage

Meringues

Bakery filling cream

Jams & jellies

Beverages

Fruit drinks

Chocolate milks

Dressing sauces

Salad dressings

Low fat dressing

Mayonnaise

Tomato sauce

Acid sauces

Canned/frozen sauces

Meat & fish

Pâtés et terrines

Meat injection

Meat tumbling

Gelatine enhancement

Sausages

Canned meat

Reconstituted fish products

Reconstituted meat

Fish soups

Other

Egg products

DIETARY & CLINICAL NUTRITION

Gelified water

Hypocaloric dietetic

Protein-rich dietetic

FEED & PETFOOD

Fish pellets

Animal food

Sauce & pâtés

SIAL INNOVATION SELECTION

Gelified water premix

Cold process without guar gum

Suitable for clinical nutrition

Ease of use

Guar gum alternative

No-bake jelly premix

For industrial applications or home cooking

Excellent organoleptic properties

Natural technology: Alginate based
Customisable flavours, textures and colours
Smooth texture



Food & Pharma ingredients
Cimaprem. Leading Innovation

CONTACT:

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M. FROMONT Anthony (Sales department)



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