

# Human Nutrition

Solutions, ingredients and additives for the food industry.





# Improving nutrition

In the Food division of Barcelonesa we have more than 25 years of experience offering solutions to the food industry through our own product lines, distribution of additives and ingredients and preparation of optimized mixtures adapted to the production processes of our customers.

Our technical-commercial team has extensive knowledge in ingredients and food additives that allows us to offer the best solutions to help optimize technological processes and improve the nutritional profile of food.

We are very aware our work has a direct impact on people's quality of life, that is why we work hand in hand with you, understanding your needs and always adapting to your manufacturing process so that the development of your products is a success.



## Healthy solutions

We have our own clean label solutions for sugar and sodium reduction or substitution.



## Texturizing solutions

We have our own texturizing solutions and, in addition, we have the tools to generate customized solutions.



## Distribution of ingredients and additives

We provide the food industry with a wide range of ingredients and food additives and adapt them to their production processes.



## Food plant

We have a food plant specialized in the blending of food additives. We also produce "ready to use" blends of solids packaged in all kinds of formats.



We balance our offer between proprietary solutions and the best range of ingredients on the market.

#### Healthy solutions

We improve the nutritional profile in a wide range of applications.

fibreon® | Sugar Reduction

#### Sugar reduction solution



- Reduction or substitution of sugars with vegetable fibers that provide a natural sweetness to the food.
- Our brand: **Fibreon Sugar Reduction**

NaREDUKTEAN®  
SALTS

#### Salt reduction solution



- Reduction or substitution of sodium with mineral salts of natural origin, preserving the flavor of the food.
- Our brand: **NaReduktean**



We adapt to your manufacturing process to make your product development a success.

#### Texturizing solutions

We help you find the perfect texture, no matter in which application.

fibrean®

##### Multifunctional vegetable fibers



- Extensive range of multifunctional vegetable fibers that act as thickeners, gelling agents or emulsifiers.
- Our brand: **Fibrean**

protean®

##### Meat proteins



- Porcine and bovine animal proteins with high functional properties for use as texturizers and/or protein supply.
- Our brand: **Protean**

carratext®

##### Natural hydrocolloids



- Kappa and iota carrageenans, refined or semi-refined, and adapted to each application in the food industry.
- Our brand: **Carratext**

# List of ingredients and additives

## Starches and starch derivatives

Code	Product
Clean Label	Potato starch
Clean Label	Rice starch
Clean Label	Corn starch (waxy)
Clean Label	Pregelatinized corn starch (waxy)
Clean Label	Tapioca starch
Clean Label	Wheat starch
Clean Label	Wheat starch (gluten free)
Clean Label	Corn dextrin
Clean Label	Dextrose monohydrate
Clean Label	Crystal fructose
Clean Label	Corn maltodextrin
E1420	Modified corn starch
E1422	Modified corn starch
E1450	Modified corn starch

## Stabilizers

Code	Product
E450	Sodium acid pyrophosphate (SAPP 15,22,28,40)
E450	Tetrasodium pyrophosphate (TSPP)
E450	Tetrapotassium pyrophosphate (TKPP)
E451	Potassium Triphosphate (KTPP)
E451	Sodium Triphosphate Highly Soluble (STPP-HS)
E452	Sodium hexametaphosphate (SHMP)

## Emulsifiers and emulsifiers

Code	Product
E322	Lecithins
E471	Glycerol monostearate (GMS)
E472b	Lactic acid esters (LACTEM)
E472c	Citric acid esters (CITREM)
E472e	Di-acetyl tartaric esters (DATEM)
E475	Polyglyceride esters (PGE)
E481	Sodium stearoyl-2-lactylate (SSL)

## Nutrients

Code	Product
Clean Label	Vacuum salt (common salt)
E170	Calcium carbonate
E508	Potassium chloride
E509	Calcium chloride 2-h
E509	Anhydrous calcium chloride
E509	Liquid calcium chloride

Código	Producto
E509	Anhydrous calcium chloride
E509	Liquid calcium chloride
E511	6-h magnesium chloride
E511	Liquid magnesium chloride
E516	Calcium sulfate 2-h
E585	Ferrous lactate
E640	Glycine
E920	L-cysteine
FCC	L-Aspartic Acid
FCC	Magnesium citrate
FCC	Diammonium phosphate (DAP)
FCC	L-arginine
FCC	L-lysine
FCC	Magnesium lactate

## Preservatives

Code	Product
E200	Sorbic acid
E202	Potassium sorbate
E202	Liquid potassium sorbate
E211	Sodium benzoate
E221	Sodium sulfite
E222	Sodium Bisulfite (Sodium Acid Sulfite)
E223	Sodium metabisulfite (SMB)
E224	Potassium metabisulfite (KMB)
E250	Sodium nitrite
E252	Potassium nitrate
E260	Acetic acid
E262	Anhydrous sodium acetate
E262	Sodium diacetate
E263	Anhydrous calcium acetate
E270	Lactic acid
E281	Sodium propionate
E282	Calcium propionate
E296	Malic acid DL
E297	Fumaric acid

## Antioxidant and pH regulator

Code	Product
E300	Ascorbic acid (Vitamin C)
E301	Ascorbate sodium
E307	Alpha-tocopherol (Vitamin E)
E316	Erythorbate sodium (Isoascorbate)
E325	Liquid sodium lactate
E326	Liquid potassium lactate

Code	Product
E327	Calcium lactate
E330	Anhydrous citric acid
E330	Liquid citric acid
E330	Citric acid monohydrate
E331	Trisodium citrate dihydrate
E332	Tripotassium citrate monohydrate
E333	4-h tricalcium citrate
E334	Tartaric acid L(+)
E336	Potassium bitartrate (Crémor tartar)
E338	Phosphoric acid
E339	Disodium phosphate (DSP)
E339	Monosodium Phosphate (MSP)
E339	Trisodium phosphate (TSP)
E340	Dipotassium Phosphate (DKP)
E340	Monopotassium Phosphate (MKP)
E341	Dicalcium phosphate (DCP)
E341	Monocalcium Phosphate (MCP)
E341	Tricalcium phosphate (TCP)
E392	Rosemary extracts
E500	Sodium bicarbonate
E500	Sodium carbonate
E501	Potassium bicarbonate
E501	Potassium carbonate
E503	Ammonium bicarbonate
E526	Calcium hydroxide
E575	Glucono- $\delta$ -lactone
E576	Sodium gluconate
E578	Calcium gluconate
E586	4-hexylresorcinol

## Thickeners and texturizers

Code	Product
E401	High gel strength sodium alginate
E401	Sodium alginate half gel strength
E410	Locust bean gum
E412	Guar gum
E415	Xanthan gum
E417	Tare rubber
E418	Gellan gum
E425	Konjac gum
E461	Methylcellulose (MC)
E464	Hydroxypropyl methyl cellulose (HPMC)
E466	Carboxymethylcellulose sodium (CMC)



Technological: anti-caking agents, flavor enhancers, antifoaming agents, sweeteners

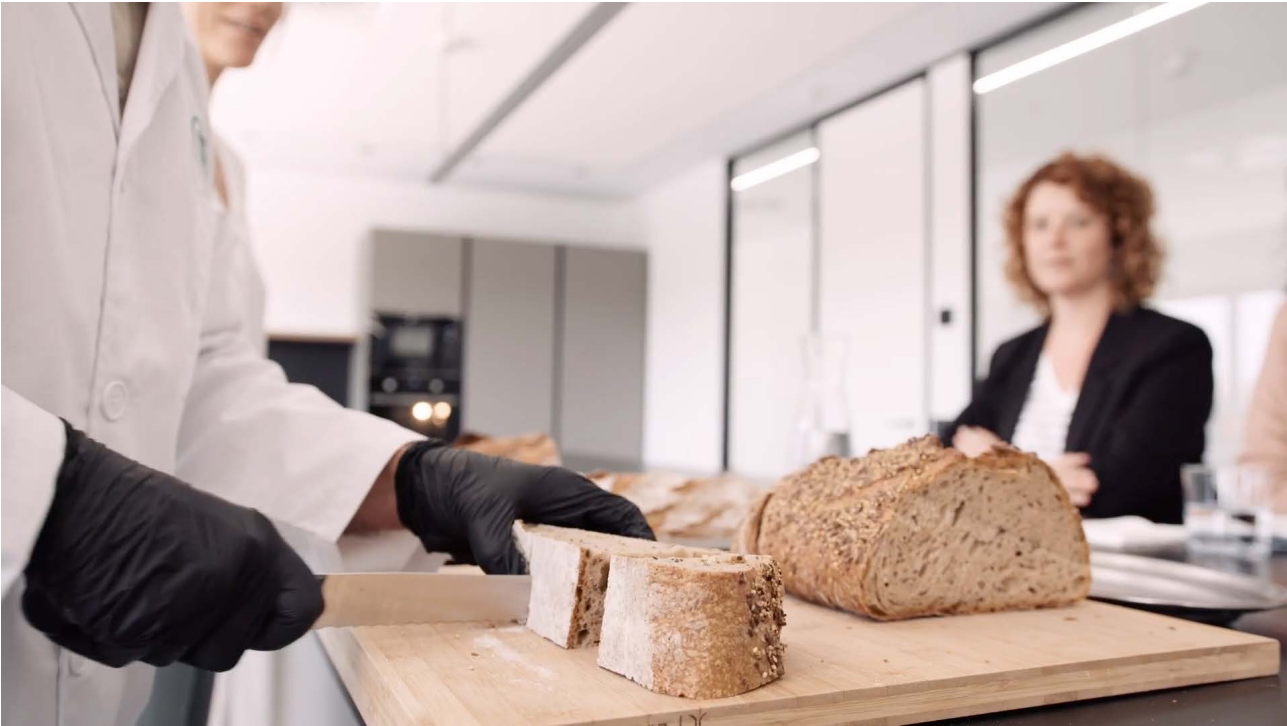
Code	Product
E1520	Monopropylene glycol
E420	Sorbitol
E422	Glycerin
E504	Magnesium carbonate
E551	Silicon dioxide (precipitated silica)
E572	Magnesium stearate
E621	Monosodium Glutamate (MSG)
E635	5-Sodium ribonucleotides (I+G)
E900	BD Antiskum
E965	Maltitol

Vegetable proteins and flours

Code	Product
Clean Label	Soy protein isolate emulsion (Isopro)
Clean Label	Soy protein isolate injection (Isopro)
Clean Label	Pea protein
Clean Label	Soy flour and derivatives
Clean Label	Texturized and concentrated soybeans

Can't find the product you're looking for?

We love challenges and exploring new horizons. Tell us what product you need and we will find it for you.





## Barcelonesa Food Hub

In Barcelonesa, we bring you our food plant to offer you more R&D, production and logistics capacity at your service.

Our Food Hub is located in the Industrial Park Sector Autopista in the municipality of Parets del Vallès (Barcelona).

**+6K**  
Square meters of  
food plant

**+6K**  
TN/Year  
Production Capacity

**+400**  
Square meters of  
Laboratory, R&D  
and Showroom

**+3K**  
Pallets  
Warehouse Capacity

### Warehousing and distribution

We have a 3,000m<sup>2</sup> space designed to distribute and store food additives and ingredients.

### Production

- Tailor-made development of proprietary and customer formulas.
- Mixes solids and liquids.
- Plant in the process of obtaining IFS, Halal and Kosher certifications.

### Quality control laboratory

We take care of the analytical and microbiological control of raw materials and blends.

Barcelonesa Group is a multinational holding company that brings together highly specialized companies in the chemical industry for all industrial sectors. We are committed to good chemistry in more than 70 countries and with more than 3,000 customers.

We research, innovate, develop, handle, store, distribute and advise. We guarantee efficient, reliable and tailor-made chemical solutions for our customers in all sectors of activity.

**Our commitment to bring value to the industry has led us to act in three business areas:**



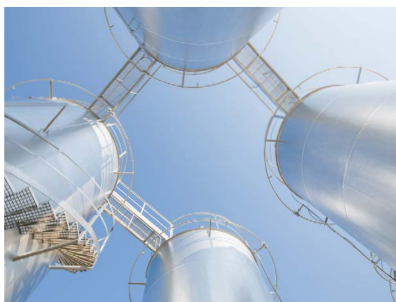
### Chemicals

Comprehensive service in the production, distribution and trading of chemical products for all sectors of activity.



### Nutrition & Health

Integral service around distribution, technical advice and blending of raw materials, additives and ingredients for the human and animal nutrition and agrochemical sector.



### Logistics

Integral logistics of hazardous chemical and food products: storage, handling, packaging and transport to destination in the Iberian Peninsula.

**The main indicators of our activity:**

**+ 80 years**

of experience  
in the sector

**+ 3.000 clienes**

around the world  
trust us

**+ 400 experos**

to bring you  
solutions

**+ 70.000 m<sup>2</sup>**

storage  
capacity

**+ 80 countries**

where we generate  
business

**+ 250 M€**

consolidated group  
turnover



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