

Human Nutrition.

High quality food solutions.



Barcelonesa Human Nutrition has more than 25 years of experience in the distribution and preparation of optimized mixtures of additives and ingredients. We provide the food industry with a wide range of raw materials and adapt them to their production processes.

Our technical-commercial team has a deep knowledge in the application of ingredients and food additives that allows us to offer the best solutions to produce healthier and higher quality food.

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

► OWN HEALTHY SOLUTIONS:



Sugar reduction or substitution with plant-based fibres that give foods a natural sweetness.



Sodium reduction or substitution with natural mineral salts that preserve the flavour of your food products.

► OWN TEXTURISING SOLUTIONS:



Wide range of **multi-purpose plantbased fibres** that act as thickening, gelling, or emulsifying agents.



Animal proteins from pork and beef with highly functional properties for use as a texturing agent and/or to add protein.



Kappa and iota carrageenans, either refined or semi-refined, adapted to each application within the food industry.



► DISTRIBUTION OF INGREDIENTS AND ADDITIVES

Our technical knowledge and experience in the sector allows us to search for and select the most suitable raw materials for each of your needs from manufacturers all over the world.

We offer solutions for a wide variety of food sectors. These are some of the ingredient families we distribute:

- Starches and hydrocolloids
- Phosphates
- Nutrients
- Preservatives and antioxidants
- Emulsifiers
- Sweeteners
- Vegetable proteins

► COMPREHENSIVE MANAGEMENT OF ADDITIVES AND INGREDIENTS:

In addition, we also offer our customers a blending service for food additives, brine preparation and technical support for their formulations.

Thanks to these services, we increase and improve our comprehensive service chain:

- **“Ready to use”** solids blends packaged in all types of formats.
- Production of **custom made** aqueous solutions packaged in canisters or IBCs.
- Technical consultation based on extensive **Know-how** of raw materials.
- **Outsourcing** of the preparation of premixes at our certified plant.
- Quality management and analytical controls in our own laboratory. **Quality management.**



► FULL LIST OF FOOD ADDITIVES AND INGREDIENTS:

CODE	PRODUCT	PRIMARY FUNCTION
E586	4-hexylresorcinol	Antioxidant
E260	Acetic acid	Preservative
E406	Agar-agar	Leavening agent
E307	Alpha-Tocopherol (Vitamin E)	Antioxidant
E503	Ammonium bicarbonate	Leavening agent
E503	Ammonium carbonate	pH regulator
E510	Ammonium chloride	Nutrient
E517	Ammonium sulfate	Nutrient
E509	Anhydrous calcium chloride	Nutrient
E330	Anhydrous citric acid	Acidulant
E414	Arabic gum	Thickening agent
E300	Ascorbic acid (Vitamin C)	Antioxidant
E304	Ascorbyl palmitate	Antioxidant
Clean Label	Bamboo fibre (Fibrean BF)	Stabiliser
E320	Butylated hydroxyanisole (BHA)	Antioxidant
E321	Butylated hydroxytoluene (BHT)	Antioxidant
E263	Calcium acetate anhydrous	Preservative
E302	Calcium ascorbate (Vitamin C)	Antioxidant
E170	Calcium carbonate	Mineral
E509	Calcium chloride 2-h	Stabiliser
E385	Calcium disodium EDTA	Antioxidant
E578	Calcium gluconate	Sequestrant
E526	Calcium hydroxide	pH regulator
E327	Calcium lactate	Preservative
E529	Calcium oxide	pH regulator
E282	Calcium Propionate	Preservative
E516	Calcium sulfate 2-h	Stabiliser
E472c	Citric acid esters (CITREM)	Emulsifier
E330	Citric acid monohydrate	Acidulant
Clean Label	Citrus fibre emulsion (Fibrean CT)	Stabiliser
Clean Label	Citrus fibre injection (Fibrean CT)	Stabiliser
Clean Label	Corn dextrin	Stabiliser
Clean Label	Corn dextrose anhydrous	Sweetener
Clean Label	Corn dextrose monohydrate	Sweetener
Clean Label	Corn maltodextrin	Stabiliser
Clean Label	Corn starch	Thickening agent
Clean Label	Crystalline fructose	Sweetener
Clean Label	Dead Sea sea salt	Flavour enhancer
E472e	Diacetyl tartaric acid esters (DATEM)	Emulsifier
FCC	Diammonium phosphate (DAP)	Nutrient
E341	Dicalcium phosphate (DCP)	Nutrient

CODE	PRODUCT	PRIMARY FUNCTION
E900	Dimethyl siloxane (BD Antiskum)	Anti-caking agent
E340	Dipotassium phosphate (DKP)	pH regulator
E635	Disodium 5'-ribonucleotides (I+G)	Flavour enhancer
E339	Disodium phosphate (DSP)	pH regulator
E296	DL-Malic acid	Acidulant
Blend	Emulsifying salts (Corino)	Emulsifier
FCC	Ferric pyrophosphate	Nutrient
FCC	Ferrous fumarate	Nutrient
E579	Ferrous gluconate	Nutrient
E585	Ferrous lactate	Nutrient
FCC	Ferrous sulfate 1-h	Nutrient
E297	Fumaric acid	Acidulant
E308	Gamma-tocopherol	Antioxidant
E418	Gellan gum	Thickening agent
E575	Glucono delta-lactone	Sequestrant
E620	Glutamic acid	Flavour enhancer
E422	Glycerin	Humectant
E471	Glycerol monolaurate (GML)	Emulsifier
E471	Glycerol monostearate (GMS)	Emulsifier
E640	Glycine	Nutrient
E412	Guar gum	Thickening agent
E401	High gel strength sodium alginate	Leavening agent
E451	Highly soluble sodium tripolyphosphate (STPP-HS)	Stabiliser
E464	Hydroxypropyl Methylcellulose (HPMC)	Thickening agent
E425	Konjac gum	Thickening agent
FCC	L-arginine	Nutrient
FCC	L-aspartic acid	Nutrient
E920	L-cysteine	Stabiliser
FCC	L-lysine	Nutrient
E472b	Lactic acid esters (LACTEM)	Emulsifier
Blend	Lactic acid powder	Preservative
E509	Liquid calcium chloride	Stabiliser
E330	Liquid citric acid	Acidulant
E270	Liquid lactic acid	Preservative
E511	Liquid magnesium chloride	Nutrient
E326	Liquid potassium lactate	Preservative
E202	Liquid potassium sorbate	Preservative
E452	Liquid sodium hexametaphosphate (SHMP)	Stabiliser
E325	Liquid sodium lactate	Preservative
E420	Liquid sorbitol	Humectant
E410	Locust bean gum	Thickening agent
E452	Long-chain sodium hexametaphosphate (SHMP)	Stabiliser
Clean Label	Low sodium natural mineral salt	Flavour enhancer

CODE	PRODUCT	PRIMARY FUNCTION
E504	Magnesium carbonate	Anti-caking agent
E511	Magnesium chloride 6-H	Nutrient
FCC	Magnesium citrate	Nutrient
E528	Magnesium hydroxide	pH regulator
FCC	Magnesium lactate	Nutrient
E530	Magnesium oxide	pH regulator
E572	Magnesium stearate	Anti-caking agent
FCC	Magnesium Sulfate 7-h	Nutrient
E965	Maltitol	Sweetener
E401	Medium gel strength sodium alginate	Leavening agent
E461	Methyl Cellulose (MC)	Thickening agent
E-1420	Modified corn starch	Thickening agent
E1422	Modified corn starch	Thickening agent
E1450	Modified corn starch	Emulsifier
E1414	Modified tapioca starch	Thickening agent
E1442	Modified tapioca starch	Stabiliser
E1520	Mono propylene glycol	Humectant
E341	Monocalcium phosphate (MCP)	Stabiliser
E340	Monopotassium phosphate (MKP)	pH regulator
E621	Monosodium glutamate (MSG)	Flavour enhancer
E339	Monosodium phosphate (MSP)	pH regulator
E235	Natamycin (Pimaricin)	Preservative
E234	Nisin	Preservative
Clean Label	Pea fibre (Fibrean PF)	Stabiliser
Clean Label	Pea protein	Nutrient
E338	Phosphoric acid	pH regulator
Clean Label	Plant sterols:	Cholesterol reduction
E1200	Polydextrose	Stabiliser
E475	Polyglycerol esters (PGE)	Emulsifier
E432	Polysorbate 20 (Bartensid)	Emulsifier
E433	Polysorbate 80 (Bartensid)	Emulsifier
Clean Label	Pork protein (Protean)	Nutrient
E261	Potassium acetate	Preservative
E501	Potassium bicarbonate	Leavening agent
E228	Potassium bisulfite (Potassium hydrogen sulfite)	Preservative
E336	Potassium bitartrate (Cream of tartar)	pH regulator
E501	Potassium carbonate	pH regulator
E508	Potassium chloride	Flavour enhancer
E536	Potassium ferrocyanide	Anti-caking agent
E577	Potassium gluconate	Sequestrant
E525	Potassium hydroxide	pH regulator
FCC	Potassium iodate	Nutrient
E224	Potassium metabisulfite (KMB)	Preservative

CODE	PRODUCT	PRIMARY FUNCTION
E252	Potassium nitrate	Preservative
E202	Potassium sorbate	Preservative
E515	Potassium sulfate	pH regulator
E451	Potassium tripolyphosphate (KTPP)	Stabiliser
Clean Label	Potato starch	Thickening agent
Clean Label	Pregelatinized corn starch	Thickening agent
Clean Label	Pregelatinized tapioca starch	Thickening agent
Clean Label	Pregelatinized waxy corn starch	Thickening agent
E280	Propionic acid	Preservative
E310	Propyl gallate	Antioxidant
Clean Label	Psyllium fibre (Fibrean PS)	Stabiliser
E407	Refined Iota carrageenan (Carratext)	Leavening agent
E407	Refined Kappa carrageenan (Carratext)	Leavening agent
Clean Label	Rice protein	Nutrient
Clean Label	Rice starch	Thickening agent
E392	Rosemary extracts	Antioxidant
E407a	Semi-refined Iota carrageenan (Carratext)	Leavening agent
E407a	Semi-refined Kappa carrageenan (Carratext)	Leavening agent
E551	Silicon dioxide (Precipitated silica)	Anti-caking agent
E262	Sodium acetate anhydrous	Preservative
E450	Sodium acid pyrophosphate (SAPP 15,22,28,40)	pH regulator
E301	Sodium ascorbate (Vitamin C)	Antioxidant
E558	Sodium bentonite	Clarifying agent
E211	Sodium benzoate	Preservative
E500	Sodium bicarbonate	Leavening agent
E222	Sodium bisulfite (Sodium hydrogen sulfite)	Preservative
E500	Sodium carbonate	pH regulator
E466	Sodium carboxymethyl cellulose (CMC)	Thickening agent
E262	Sodium diacetate	Preservative
E316	Sodium erythorbate (Isoascorbate)	Antioxidant
E535	Sodium ferrocyanide	Anti-caking agent
E576	Sodium gluconate	Sequestrant
E452	Sodium hexametaphosphate (SHMP)	Stabiliser
E524	Sodium hydroxide	pH regulator
E223	Sodium metabisulfite (SMB)	Preservative
E250	Sodium nitrate	Preservative
Blend	Sodium potassium tripolyphosphate (K-STPP)	Stabiliser
E281	Sodium propanoate	Preservative
E481	Sodium stearoyl-2-lactylate (SSL)	Emulsifier
E221	Sodium sulfite	Preservative
Clean Label	Soluble fibre - Inulin (Fibrean HS)	Nutrient
E200	Sorbic acid	Preservative
E420	Sorbitol powder	Humectant

CODE	PRODUCT	PRIMARY FUNCTION
Clean Label	Soy fibre (Fibrean SY)	Stabiliser
Clean Label	Soy protein isolate emulsion (Isopro)	Stabiliser
Clean Label	Soy protein isolate injection (Isopro)	Stabiliser
E363	Succinic acid	Acidulant
Clean Label	Tapioca maltodextrin	Stabiliser
Clean Label	Tapioca starch	Thickening agent
E417	Tara gum	Thickening agent
E334	Tartaric acid L(+)	pH regulator
E450	Tetrapotassium pyrophosphate (TKPP)	Stabiliser
E450	Tetrasodium pyrophosphate (TSPP)	Stabiliser
E306	Tocopherols (extracts)*	Antioxidant
E332	Tri-potassium citrate monohydrate	Antioxidant
E331	Tri-sodium citrate dihydrate	Antioxidant
E333	Tricalcium citrate 4-h	Nutrient
E341	Tricalcium phosphate (TCP)	Nutrient
E339	Trisodium phosphate (TSP)	pH regulator
Clean Label	Vacuum salt	Flavour enhancer
Clean Label	Waxy corn starch	Thickening agent
Clean Label	Wheat starch	Thickening agent
Clean Label	Wheat starch (Gluten free)	Thickening agent
E415	Xanthan gum	Thickening agent
FCC	Zinc citrate	Nutrient
FCC	Zinc gluconate	Nutrient
FCC	Zinc sulfate 1-h	Nutrient

► Barcelonesa Food Hub:

At Barcelonesa, with the aim of providing you with more R&D, production and logistics capacity at your service, we are currently immersed in the construction of a new logistics centre for the food sector.

Our new plant is located in the Sector Autopista Industrial Estate in the municipality of Parets del Vallès (Barcelona) and is scheduled to open in the second half of 2022.

+6.000
M² Food
Plant

+400
M² Laboratory,
R&D and
Showroom

+6.000
TN/Year
Capacity Production

+3.000
Pallets
Warehouse
Capacity



Storage and distribution

We have a 3,000m² space designed to distribute and store food additives and ingredients.



Production

- Tailor-made development of own and customer formulas.
- Mixing solids and liquids.
- IFS, Halal and Kosher certified plant.



Quality control laboratory

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







Barcelona
HUMAN NUTRITION

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