

NEW ALLIANCE FINE CHEM PVT. LTD

PRODUCT LIST WITH APPLICATION AND USES

SR. NO.	PRODUCT NAME	APPLICATION	USES
1	CALCIUM PROPIONATE.	BAKERY AS PRESERVATIVE	Calcium propionate is used as a preservative in bread and other baked goods, helps keep those baked goods fresh by preventing mold and bacterial growth that would cause them to go bad.
2	YEAST EXTRACT.	BAKERY	Yeast extract is a food flavoring made from the same yeast used to make bread and beer. It's also added to some foods like soy sauce and cheese for a savory flavor. The taste they create is sometimes referred to as "umami." Yeast extract is also found in canned soups and stews, frozen dinners, and salty snacks.
3	MALT EXTRACT.	BICUITS & OTHER APPLICATIONS	The concentrated wort is called malt extract. Liquid malt extract (LME) is a thick syrup and is used for a variety of purposes, such as baking and brewing. It is also sold in jars as a consumer product. The LME may be further dried to produce dry malt extract (DME) which is crystalline in form similar to common sugar.
4	HYDROLYZED VEGETABLE PROTEIN (HVP).	PATATO CHIPS	It's a "flavour enhancer" used in processed foods like soups, chili, sauces, gravies, stews and some meat products like hot dogs. ... Hydrolyzed vegetable protein (HVP) is produced by boiling foods such as soy, corn, or wheat in hydrochloric acid and then neutralizing the solution with sodium hydroxide.
5	HYDROLYZED ANIMAL PROTEIN (HAP).	PATATO CHIPS	Hydrolyzed Animal Protein (Beef) is a beef protein that has been hydrolyzed or broken down into its component amino acids. ... It is produced by boiling in a strong acid (acid-HVP) or strong base or using an enzyme such as the pancreatic protease enzyme to stimulate the naturally occurring hydrolytic process.
6	PROTEIN HYDROLYSATE - SOYA / CASEIN / WHEY.	FOOD APPLICATION	The use of protein, protein hydrolysates, and amino acid mixtures has multiple applications when aiming to improve postexercise recovery. After exhaustive endurance-type exercise, muscle glycogen repletion is the most important factor determining the time needed to recover.
7	MEAT EXTRACT.	FOOD APPLICATION	It is used to add meat flavour in cooking, and to make broth for soups and other liquid-based foods.
8	LIVER EXTRACT.	FOOD APPLICATION	Liver extract, a solution made from animal livers, was once a go-to treatment for a variety of health problems. The extract is high in many vitamins, especially B-12. Vitamin B-12 is responsible for keeping nerves and blood cells healthy and for making DNA. Liver extract is also a rich source of iron and folic acid.
9	COLLAGEN HYDROLYSATE – BOVINE / MARINE / CHICKEN.	FOOD & MEDICINE	Collagen hydrolysates are used in medical applications, such as high-energy supplements, geriatric products and enteric, therapeutic or weight-control diets. Applification of protein hydrolysates in treatment of patients with specific disorders of digestion, absorption and amino acid metabolism.
10	BILE EXTRACT.	FOOD	FLAVOURING
11	GELATINE PEPTONE.	BIOLOGICAL CULTURE MEDIA	Pancreatic Digest of Gelatin (Peptone G2) provides a complex nitrogen source, and is used as a media ingredient for fermentation studies. Peptone G2 alone is used to support the growth of non-fastidious microorganisms

12	SOYA PEPTONE.	BIOLOGICAL CULTURE MEDIA	In addition to its nitrogen constituents, this peptone has a high carbohydrate content and is suitable for many purposes. It is widely used in culture media and is often used for the cultivation of many fastidious organisms and where rapid, luxuriant growth is required.
13	TRYPTONE.	BIOLOGICAL CULTURE MEDIA	Tryptone is the assortment of peptides formed by the digestion of casein by the protease trypsin. Tryptone is commonly used in microbiology to produce lysogeny broth for the growth of E. coli and other microorganisms. It provides a source of amino acids for the growing bacteria.
14	CALCIUM DISODIUM EDTA	IN MAYYONISE AS PRESERVATIVE	Calcium Disodium EDTA in Mayonaisse. It inhibits rancidity (disagreeable odor or taste of decomposing oils or fats) in salad dressings, mayonnaise, sauces, and sandwich spreads. Foods that may contain Calcium disodium EDTA include: Pickled cabbage and cucumbers.
15	FERRIC SODIUM EDTA	IRON FORTICATION	Sodium Ferric EDTA is comprised of iron and is used for Iron Fortication in Human being
16	DISODIUM EDTA	PRESERVATIVE	In foods, EDTA bound to iron is used to "fortify" grain-based products such as breakfast cereals and cereal bars. EDTA is also used to help preserve food; and to promote the color, texture, and flavor of food.
17	CALCIUM ACETATE	PRESERVATIVE	Calcium acetate is a white, odorless crystalline powder that is used in many industrial, medicinal and food applications. As a food additive, it is used as a buffering agent, stabilizing or firming agent, leavening agent and as a nutrient.