



## Cocoa Powders

We have range of Cocoa Powder including Natural Cocoa Powder & Alkalized Cocoa Powders (Light Color, Dark Color, Extra Dark Color & Black Color). Based on your requirement viz. Bakery, Dairy, Confectionery or Nutraceuticals applications you can find uses of our Cocoa Powder.

## Dehydrated Vegetable Powders

Garlic, Onion, Green Chilli, Carrot, Cabbage, Tomato, Beet Root, Potato, Ginger, Spinach, Tamarind, Mint, Coriander, Amchur, Curry Leaves, etc.

## Oleoresins

Paprika, Capsicum, Cumin, Garlic & Onion oleoresins

## Flavours

Flavours for Bakery, Dairy, Confectionary, Culinary and Pharmaceuticals applications



## About Rejoice

REJOICE LIFE INGREDIENTS is one of the growing trading company providing complete solutions for your search for all kind of Food Ingredients including Preservatives, Emulsifiers, Hydrocolloids, Gums, Fibers, Improvers & Stabilizers, Proteins, Amino Acids & Vitamins etc. We always try to serve you better with quality products in most competitive prices whether it is for your Bakery Industry, Confectionary, Cullinary, Dairy, or Nutraceuticals. Our motto is to give complete services to our valuable customers starting from choosing the correct ingredients to the best quality end products.



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# Savour The Flavour

## Food Preservatives



### Potassium Sorbate

Potassium sorbate is used to inhibit molds and yeasts in many foods, such as pie fillings, fruit fillings, cheese, yogurt, dried meats, apple cider, soft drinks and fruit drinks, and baked goods.



### Calcium Propionate

Calcium propionate is used as a preservative in a wide variety of products, including but not limited to: bread, other baked goods, processed meat, whey, and other dairy products.



### Sorbic Acid

Sorbic acid and its salts, such as sodium sorbate, potassium sorbate, and calcium sorbate, are antimicrobial agents often used as preservatives in food and drinks to prevent the growth of mold, yeast, and fungi.

## Food Emulsifiers



### Glycerol Monostearate

Glycerol Monostearate is a food additive used as a thickening, emulsifying, anti-caking, and preservative agent.



### Distilled Monoglyceride

Distilled Monoglycerides are made from edible, refined fully hydrogenated vegetable oil. It is used in Bread to improve crumb softness and reduces staling rate, Pasta products to improve cooking stability and makes production easier and Granulated potato products to improve product quality and makes production easier.

## Food Hydrocolloids



### Xanthan Gum

Xanthan gum is most often found in salad dressings and sauces. It helps to prevent oil separation by stabilizing the emulsion, although it is not an emulsifier. Xanthan gum also helps suspend solid particles, such as spices. Also used in frozen foods and beverages, xanthan gum helps create the pleasant texture in many ice creams, along with guar gum and locust bean gum.



### Guar Gum

In baked goods, it increases dough yield, gives greater resiliency, and improves texture and shelf life; in pastry fillings, it prevents "weeping" (syneresis) of the water in the filling, keeping the pastry crust crisp. It is primarily used in hypoallergenic recipes that use different types of whole-grain flours.



### Pectins

We REJOICE LIFE INGREDIENTS offers range of Pectins viz. Pectin MRS (Medium Rapid Set), Slow Set, Slow Set Buffered, Amidated etc. MRS Pectin is mainly used in High Sugar Jams and Jellies, Slow Set is used in High Sugar Jams and Jellies where setting time is higher. Pectin VIS is used in fruit beverages to enhance the viscosity and mouthfeel.



### Carrageenan

Carrageenans are a family of linear sulphated polysaccharides that are extracted from red edible seaweeds. They are widely used in the food industry, for their gelling, thickening, and stabilizing properties. Their main application is in dairy and meat products, due to their strong binding to food proteins.



### Carboxy Methyl Cellulose

CMC is used in food under the E number E466 as a viscosity modifier or thickener, and to stabilize emulsions in various products including ice cream. Use of CMC in candy preparation ensures smooth dispersion in flavour oils, improves texture & quality. They are used in chewing gums, margarines and peanut butter as emulsifier.



### Locust Bean Gum

Both guar and locust bean gum are invaluable in commercial applications such as ice cream, soft drinks, fruit juices, bread and pastry, preserves, instant puddings and of course, baby food.

## Food Proteins



### Whey Protein Concentrate

WPC is especially suited for use in nutritional drinks, soups, bakery products, meat, dietetic foods, low-fat products and protein-fortified beverages. Some of the basic functionalities that WPC can provide are water binding, whipping/foaming, emulsification, high solubility, gelation, viscosity development and browning.



### Soy Protein Isolate

Soy protein is used in a variety of foods, such as salad dressings, soups, meat analogues, beverage powders, cheeses, nondairy creamer, frozen desserts, whipped topping, infant formulas, breads, breakfast cereals, pastas, and pet foods.



### Vital Wheat Gluten

A powdered form of wheat gluten is produced and sold as an additive for baking or used to make seitan. Vital wheat gluten is nearly all gluten and almost no starch. When used as an additive in baking, its purpose is to add elasticity to flours that would otherwise be low in gluten, such as whole wheat flour or rye.

## Improvers & Stabilizers



### Delight Cookie Improver

Delight is a proprietary blend of emulsifiers that is designed for improving the quality characteristics of cookies & biscuits.



### GLZmix R99

GLZmix R99 is a white free flowing powder with neutral taste and smell. It is a food grade stabilizing system especially formulated for the production of Cold Spreadable Glazes.



## Wheat Fibres

Wheat Fibre is used in various applications in the food industry, e.g. to enhance the dietary fibre content of food products. The product can be used in the meat products, baked goods, and dairy products.

