

Caldic Product Portfolio Eastern USA



DESIGN

Our in-house R&D and Regulatory teams design applications that turn your ideas into commercial and profitable products.

DEVELOP

Our manufacturing capabilities allow us to develop, blend & package to your specifications.

DELIVER

We deliver more than 5,000 ingredients from over 300 suppliers offering solutions to any formulating challenges to our customers across North America.

Caldic has teams of highly skilled, passionate food professionals working in four key markets: bakery, savory, nutrition and sweet & dairy. Each team is staffed with research and development experts and specialized sales representatives, who work with you to determine your needs. Then we get to work in our in-house, state-of-the-art testing labs, selecting only the best ingredients from our extensive portfolio, tweaking formulations until we get it exactly as you want it in just about any packaging configuration to meet your requirements.

Our liquid and dry blended products can be packed in heated and non-heated totes, drums, pails, bag-in-a-box, jug-in-a-box, bulk bags, cartons and sachets.

At Caldic, innovation is not just about formulations and packaging. Our marketing team is constantly looking at evolving demands in the market place and our procurement team has its finger on the pulse of new and exciting developments in ingredients from the leading suppliers to the food manufacturing industry. That way, our R&D teams can work with you to boost quality, productivity or to respond to the latest trend. This will help you keep your products ahead of the competition.

Our goal is to provide our customers with flexible, responsive and cost effective delivery solutions, ensuring our products are delivered on time, every time!

SQF Level 2 Certification - FSMA Compliant - Gluten-Free, Organic and Non-GMO Certified Facilities

Caldic Food Ingredients

Vegetol® and Daedol® Oils & Oil Blends

Caldic carries a wide variety of quality liquid oils and oil blends. This way, you can have the oil packaged to your processing requirements and delivered just in time to your door:

Vegetol® Vegetable Oils:

- Canola
- Soy

White Mineral Oils:

- Daedol®
- Divider Oil

Vegetable Oils:

- Coconut
- Corn
- Olive – Extra Virgin, Pure
- Palm Kernel Oil
- Palm Oil
- Peanut

Kerry:

- Non-Dairy Creamers (Low carb)
- Nutritional Beverage Bases
- Spray Dried Oils (50-73% fat)

Oils Available In:

- ✓ High Oleic
- ✓ Non-GMO
- ✓ Organic
- ✓ Kosher

Packaging Options:

- ✓ Bulk
- ✓ Totes
- ✓ Drums
- ✓ Pails

Caldic Advantage:

- ✓ Flexible packaging formats
- ✓ Customizable to processing requirements
- ✓ QA/QC support
- ✓ Blends reduce costs and improve consistency
- ✓ Contracts & stock management
- ✓ Returnable tote program to reduce cost

Alube® Release Agents

Acting as a processing aid, our release agents ease the removal of dough, baked, and cooked baked goods throughout the process. Even at room temperature or above, little product is left behind. Caldic release agents may be applied by brush, roller or spray nozzle.

Features and Benefits:

- ✓ Oil and water-based systems
- ✓ High smoke point options
- ✓ Targeted viscosities
- ✓ Non-GMO/organic/allergen-free/collagen-free options

Bakery:

- Bread pan
- Cake pan
- Divider oil
- Trough grease

Savory:

- Grids
- Screens
- Pans
- Stockinette

Nutrition:

- Nutrition bars
- Gummies
- Confections
- Cereal
- Gel-cap applications.

Caldic Food Ingredients

Daminaide® Vitamin/Mineral Enrichment Blends

Under the Daminaide® brand will boost the potency and functionality of your products with industry leading enrichment blends which include:

- Vitamins, Minerals and Functional ingredients customized to meet your needs with many options including microencapsulation and diverse nutrient sources
- Global sourcing to offer your preferred country of origin
- 12 month shelf life of blends for cost reduction
- Low MOQ and short lead times offer best-in-class delivery

Caldic is uniquely positioned throughout North America to provide custom enrichment formulations to our customers:

- 30 years of experience ensures optimal ingredient inclusion
- Unitized format to meet your batch size for accurate addition, potency and reduced rework
- Innovative R&D and test kitchens to help you with the development and formulation for optimal flavor and performance for increased speed to market
- Manufacturing site audited to SQF, Organic, non-GMO, NHP and Gluten-Free guidelines for guaranteed quality assurance

Daminaide®:

Formulations are customized to withstand processing & deliver targeted levels of:

- Vitamins & Minerals
- Proteins
- Amino Acids
- Functional Ingredients
- Nutraceuticals

Drop-in “booster” systems are available

Non-Dairy Protein & Joint Health

NEALSOY Soy Protein

Isolates:

- Beverages
- Meat Emulsions
- Meat Injections
- Ready to Drink & Instant Beverages
- Nutrition Bars

Non-GMO versions available

Other Non-Dairy Protein:

- Brown Rice
- Hemp
- Pea
- Oat

Vegan Proteins:

- Textured Protein in various textures, shapes & sizes
- Flavored & unflavored varieties

Gelatin:

- Conventional Gelatine (Beef, Pork & Fish)
- Collagen Peptides (Pure Protein)
- Collagen Systems
- Cold Soluble Gelatin

Protifarm

- AdalbaPro Textured Insect Protein
- AdalbaPro Insect Protein Concentrate
- AdalbaPro Whole Buffalo Powder

Caldic Food Ingredients

Dadex® Antioxidants

Under the Dadex® brand, Caldic has been delighting our customers by innovating and supplying antioxidants solutions to the global food and pet food industry for over 25 years.

Our extensive line of synthetic and natural antioxidant solutions can be tailored to meet each customer's specific application and shelf life challenges

Natural Antioxidant Protection

Caldic has the broadest line of natural antioxidants in the industry. Dadex® natural antioxidants may contain Tocopherols, Rosemary, Green Tea, Lecithin and more. Flavor and aroma are kept to a minimum while still offering the best performance by optimizing the ratios of the ingredients.

Targeted Synthetic Antioxidant Protection

The Dadex® line of synthetic antioxidants, such as BHA (butylated hydroxyanisole), BHT (butylated hydroxytoluene), TBHQ (tert-butyl hydroquinone), and propyl gallate are used to effectively extend the shelf life of food, pet food and treats. Caldic's proven synthetic alternatives allow customers to maintain their formulation's current shelf life while eliminating the need for Ethoxyquin.

Our Caldic experts are able to determine the best antioxidant for your specific fatty acid profile. We study all oxidative facets and offer you the results in projected shelf life, PV, FFA and more. We also look at your product in various stages of your process to see if there are any points of concern which may impact oxidation.

Dadex® Synthetic Solutions:

Containing:

- BHA
- BHT
- TBHQ
- Propyl Gallate
- Citric Acid

Dadex® Natural Solutions:

Containing:

- Mixed Tocopherols
- Rosemary Extract
- Ascorbyl Palmitate
- Green Tea
- Lecithin
- Citric Acid
- Ascorbic Acid

Dry versions for extrusion applications

Organic & non-GMO available

Custom formulated Dadex® antioxidant solutions available

For more information please visit:
www.dadex.ca

Emulsifiers & Lecithin

Caldic:

- **Lesoy** - Liquid Soy Lecithin, Bleached & Unbleached
- **LeciPlus** - Non-GMO Liquid Lecithin Options
- **LeciSupreme** – De-Oiled/Dry

Kerry:

- Myvacet®, Myvatex®, Admul®, branded:**
- DATEM PGPR Sorbitan Esters
 - Distilled Mono & Diglycerides
 - Polysorbates
 - SSL

Soy, sunflower & canola varieties

Non-GMO & organic available

Reduced viscosities

Caldic Food Ingredients

Enzymes & Dough Conditioners

Caldic ensures that our bakery customers have the highest quality ingredients for their baking applications. Caldic's range of **Promase®** dough conditioners are custom formulated to your application:

Promase® Provides:

- Superior dough machinability
- Excellent dough Strength
- Outstanding volume
- Extended shelf life
- Crumb softness

Bakery Applications:

- Breads and rolls
- Flat bread and tortillas
- Sweet goods and pastries
- Fresh and frozen dough

Kerry

Enzymes for Bakery,

Confectionery, Dairy &

Nutrition:

- | | |
|---------------------------|------------|
| ▪ Amylase & Alpha Amylase | ▪ Lipase |
| ▪ Cellulase | ▪ Oxidase |
| ▪ Invertase | ▪ Protease |
| ▪ Lactase | ▪ Xylanase |

Functional Bakery Concentrates & Systems

Full Range of Complete Bakery Blends:

Application line-up includes:

Pancakes, Cakes, Cookies, Waffles, Muffins, Breads, Donuts, etc.

Customized application solutions available

Bakery Application

Concentrates:

Micro-component blending to which you add core ingredients such as flour, oil, sugar & water.

Functional Dry Blends, Including:

- Baking Powders
- Dough Conditioners
- Enzyme Systems
- Egg Replacers
- Shelf Life Enhancers/Mold Inhibition Systems
- Stabilizer Systems
- Glazes

Customized blends available

Clean label, low sodium, organic versions available

Our Valued Principals



Agusa produces Hot Break and Cold Break Tomato Powder is made by Spray drying: the tomato powder and is obtained by atomizing the tomato paste. Due to the fact that the tomato powder is very hygroscopic, 1 % of silicon dioxide (anti-caking) is added. However, the silicon dioxide does not have to be added (on the request of the customer), obtaining in this case 100 % natural tomato powder.



Strict, independent testing ensures the highest quality Matcha that it is safe for consumption around the world.



What if your baked goods could taste just as sweet while containing a lot less sugar? Incredosugar is a sweetener that allows bakers to reduce sugar content by 30-50% while retaining the same level of sweetness.



The Barry Callebaut Group is the world's leading manufacturer of high-quality, sustainable, and ethically sourced chocolate and cocoa products.



Functional, sustainable and full of protein, vitamins, and fibre, Protifarm's AdalbaPro Textured Insect Protein (TIP) and AdalbaPro Insect Protein Concentrate (IPC), insect protein are effective nutrition for a healthy lifestyle and planet.



Novel savory flavor ingredients for meals, seasonings, etc.



By growing their own tomatoes, Conesa is able to monitor and maintain global standards with regard to quality control and consistency of finished products. They produce both hot break and cold break powders and pastes.



Decacer maple products are 100% Canadian made. Their unique line of products are created by dehydrating maple syrup under a vacuum. Maple Sugar is then made by milling and sifting the maple flakes. This innovative process results in a very dry, free-flowing product that has a crispy texture and great maple taste.



From the kitchen of the Dixie Pig Restaurant in Winston-Salem, NC in 1929 the Garner family built a hot sauce business. In it's 4th generation, Garner Foods maintains the same commitment to quality with their products such as Texas Pete hot sauce, wing sauce, and dry spice rubs.



InfraReady precooked beans and pulses are treated with infrared technology to allow for faster cooking times and breakdown of starches for easy digestion.

Our Valued Principals



Dried beans, peas and lentils from Inland Empire Foods are free of chemicals and additives and are kosher and organic certified. All legumes are non-GMO



Ingredion offers numerous nutritive and non-nutritive sweeteners with the quality and consistency you need to develop your consumers' favorite products.



Textured Soy Protein Products are available in different shapes, textures and sizes, and unflavored and flavored varieties.



Kerry is one of the largest global food ingredient companies with expertise in the development of better tasting and more authentic food and beverage ingredients



PGP provides Pac-Gel, a pre-gelatinized rice flour specially processed from milled rice to swell rapidly and provides instant cold-water viscosity. They also supply a variety of rice crisps and extruded particulates.



Silica products designed to meet the flow conditioning challenges associated with virtually every type of powdered, granulated, emulsified or grated food product. Designed to prevent caking and optimize the flow characteristics of food products.



Rousselot produces more kinds of gelatine than any other producer in the world. Whatever your application, they have the gelatine with the right set of functionalities to suit your requirements.



Symrise is regarded as one of the leading international suppliers in the flavor sector. The traditional strengths of Symrise are well known in the areas of meat, vanilla, citrus, mint, red berry, and taste modulation.



Third Wave Bioactives have developed a clean label, natural line of products designed to extend shelf life of a wide range of products with a consumer friendly label.



TIC Gums' advanced food texture and stabilization solutions are critical differentiators for food and beverage manufacturers. TIC Gums has a wide range of texturants for every application.



FoodSolutionsTeam (FST) technology enables worthless food by-products such as the stems, skins and seeds of fruits and vegetables to be converted into innovative food ingredients.

Food Ingredients

Sweeteners

Natural Sweeteners:

- Sugar – Dry (all types)
- Sugar – Liquid (all types)
- Molasses – Fancy & Blackstrap
- Tapioca
- Sorghum
- Agave
- Malt Extract
- Brown Rice Syrup
(conventional/organic)

Various Blends of the Above

Honey:

- White to Amber
- Conventional
- Organic varieties

Decacer Maple Products:

- Maple Syrup
- Maple Sugar
- Maple Flakes
- Maple Inclusions

Ingredient Dry Sweeteners:

- Glucose Solids
- Dextrose
- Maltodextrin

Ingredient Liquid Sweeteners:

- Glucose
- High Fructose Corn Syrup
- High Maltose
- Polyols

Ingredient Stevia:

- BESTEVIA (Reb M)
- ENLITEN® (Reb M)

Other Sweeteners:

- Invert Sugar
- Incredol
- Bakers Supreme Corn Syrup
- Maltitol – Liquid, Dry
- Sorbitol – Liquid, Dry
- Honey Substitutes

Products are available in a variety of packaging formats to meet your needs:

- Pails
- Drums
- Totes
- Bulk

Grain Products

- Oats (Instant, Rolled & Steel Cut)
- Oat Flour & Bran
- Gluten
- Wheat Protein Isolate
- Wheat Resistant Starch
- Sprouted Wheat (Flours & Cracked)
- Corn Meal (Flour & Grits)
- Barley (Grits, Pre-Ground, Cracked, & Flour)
- Quinoa (Whole, Flaked, Puffed, Flour)

Various particle sizes available

InfraReady

Precooked/Micronized:

- Cereal Grains
- Oil Seeds
- Pulses
- Ancient Grains

The Andersons:

- Pre-Gel Powders
- Puffed & Popped Ancient Grains
- Conventional and Organic Toasted Flours & Flours Made from Amaranth, Millet, Quinoa, Sorghum & Teff

Inland

Dehydrated:

- Beans
- Peas
- Lentils

Available in flour, fiber & splits

Flax:

- Brown or Golden Flax Seeds
- Flours
- Oil

Organic & conventional varieties

Food Ingredients

Texturants

TIC Gums Inc.

Gums

- Acacia/Arabic
- Agar
- Carrageenan
- Guar
- Konjac

- Locust Bean Gum
- Pectin
- Tara Gum
- CMC

A wide variety of gum systems also available

Kerry

- Myvatex™

PGP

- Brown Rice Crisps
- Protein Crisps
- Pac-Gel™

Rousselot

- Gelatin (beef, porcine & fish)

Cocoa, Chocolate & Compound Coatings

Barry Callebaut

Cocoa Powder:

- Naturally & Lightly Alkalized
- Certified Fair Trade, Organic & Non-GMO Specialty Versions

Acticoa:

Cocoa flavanols help maintain the elasticity of blood vessels which contributes to normal blood flow.

Chocolate Chips:

- Premium Chocolate Chips
- Premium Chips – Sugar Free
- Premium Chocolate Chunks & Flakes

- Premium Milk & White
- Chocolate Chunks & Flakes
- Chocolate Chips
- Ice Cream Inclusions

Savory Ingredients

Tomato Powders:

- Cold Break Tomato Powder
- Hot Break Tomato Powder
- Tomato Paste

Quality Ingredients:

QuIC FLAVOR™

- Lemon Powders

AOI Matcha Powder

Fleischmann's Vinegar:

- Conventional & specialty vinegars
- Organic & Non-GMO versions available*

Garner Foods

- Hot Sauces
- BBQ Sauces
- Dry Seasonings

Flavors & Colors

Symrise:

The traditional strengths of Symrise are well known in the areas of meat, vanilla, citrus, mint, red berry, & taste modulation. In addition, Symrise offers flavors for:

- Nutrition Bars & Beverages
- Meat & Seasoning

CJ Americas

TasteNRich™:

Increases authentic taste profiles in culinary applications. It boosts basic taste perception and offers versatile flavor enhancement. It improves umami flavor notes, savory taste, flavor quality natural flavors.

Applications:

- Premium Meat Products
- Dry Seasoning Blends
- Snack Seasonings
- Dry Soups
- RTE Products

Food Ingredients

Food Additives & Preservatives

- Acids & Salts
- Minerals & Amino Acids
- Phosphates
- Mold inhibitors
- Chemical Leavening Agents
- Vitamins
- Oleochemicals – Glycerin & others
- Antioxidants

PPG

Precipitated Silica Products:

- Free Flow Agents for Food
- Carrier Applications

Fermented Ingredients

Third Wave Bioactives:

Cultured dextrose designed to improve flavor, shelf-life and overall product quality.

Contact

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