

Food is Quality
Guide to Application

HARKE
Food

Food

YOUR BENEFITS

- High quality products
- Verified & reliable ingredient sources
- Highly functional & fit for purpose
- Excellent technical support
- Smart logistics – great OTIF score

YOUR PARTNER FOR FUNCTIONAL INGREDIENTS

Typical Applications

PRODUCT CATEGORY	PRODUCT GROUP	E-Number	MAIN APPLICATIONS											GENERAL INFORMATION								
			Conventional Bakery	Gluten-Free Bakery	Confectionery	Meat	Plant Based	Deep Fried and Frozen	Cereals	Beverage	Sauces and Marinades	Ice Cream		Clean Label	Blend	Liquid	Powder	Allergen-Free	Gluten-Free	Vegan	Available as Organic
Cellulosics	Carboxymethylcellulose (CMC)	E 466	●	●	●	●	●			●	●	●					●	●	●	●		
	Hydroxypropylmethylcellulose (HPMC)	E 464		●		●		●			●	●					●	●	●	●		
	Methylcellulose (MC)	E 461				●	●	●			●						●	●	●	●		
	Microcrystalline Cellulose (MCC)	E 460 (i)			●					●		●					●	●	●	●		
Proteins	Fava Protein	-	●	●		●	●			●		●		●			●	●	●	●	●	●
	Fava Protein (Texturized)	-				●	●		●					●			●	●	●	●	●	●
	Hemp Protein	-	●	●			●		●	●		●		●			●	●	●	●	●	●
	Oat Protein	-	●				●		●	●		●		●			●			●	●	●
	Pea Protein	-	●	●		●	●			●		●		●			●	●	●	●	●	●
	Pea Protein (Texturized)	-				●	●		●					●			●	●	●	●	●	●
	Pumpkin Seed Protein	-	●	●					●	●		●		●			●	●	●	●	●	●
	Sunflower Protein	-	●	●			●		●	●		●		●			●	●	●	●	●	●
Rice Products	Rice Drink Powder	-			●		●		●	●		●		●	●		●	●	●	●	●	●
	Rice Maltodextrin	-	●	●	●				●	●		●		●			●	●	●	●	●	●
	Rice Syrup	-	●	●	●				●	●		●		●		●		●	●	●	●	●
	Rice Syrup High Maltose	-	●	●	●				●	●		●		●		●		●	●	●	●	●
	Rice Syrup Low Sugar	-	●	●	●				●	●		●		●		●		●	●	●	●	●
	Rice Syrup Solids	-	●	●	●				●	●		●		●			●	●	●	●	●	●
Tapioca Products	Tapioca Maltodextrin	-	●	●	●				●	●		●		●			●	●	●	●	●	●
	Tapioca Syrup	-	●	●	●				●	●		●		●		●		●	●	●	●	●
	Tapioca Syrup High Maltose	-	●	●	●				●	●		●		●		●		●	●	●	●	●
	Tapioca Syrup Low Sugar	-	●	●	●				●	●		●		●		●		●	●	●	●	●
	Tapioca Syrup Solids	-	●	●	●				●	●		●		●			●	●	●	●	●	●

Oat Products	Oat Maltodextrin	-	●	●	●				●	●		●	●			●	●	●	●	●
	Oat Syrup	-	●	●	●				●	●		●	●		●		●	●	●	●
	Oat Syrup High Maltose	-	●	●	●				●	●		●	●		●		●	●	●	●
	Oat Syrup Low Sugar	-	●	●	●				●	●		●	●		●		●	●	●	●
	Oat Syrup Solids	-	●	●	●				●	●		●	●			●	●	●	●	●
Agave Products	Agave Inulin	-	●	●	●				●			●	●			●	●	●	●	●
	Agave Syrup	-	●	●	●				●	●		●	●		●		●	●	●	●
Flours / Starches	Fava Flour	-	●	●		●	●		●			●	●			●	●	●	●	●
	Fava Starch	-	●	●			●		●		●		●			●	●	●	●	●
	Linseed Flour	-	●	●			●					●	●			●	●	●	●	●
	Pea Flour	-	●	●		●	●		●				●			●	●	●	●	●
	Pea Starch	-	●	●			●		●		●		●			●	●	●	●	●
	Rice Flour	-		●									●			●	●	●	●	●
	Tapioca Starch	-	●	●	●						●		●			●	●	●	●	●
Fibers	Konjac Glucomannan	E 425 (ii)	●	●	●		●					●				●	●	●	●	
	Oat-Beta-Glucan	-	●	●	●				●			●	●			●	●	●	●	●
	Pea Fiber	-	●			●	●		●	●			●			●	●	●	●	●
	Psyllium Husk Powder	-	●	●			●					●	●			●		●	●	●
	Tapioca Fiber	-	●	●		●	●					●	●			●	●	●	●	
Enzymes	Functional Enzyme Blends	-	●	●									●	●		●	●	●	●	
	Maltogenic Amylase	-	●	●									●			●	●	●	●	
	Protease	-	●	●						●			●			●	●	●	●	
	Transglutaminase	-		●		●							●			●	●	●	●	
Extracts	Dried Chickpea Extract	-	●	●	●	●	●	●	●		●	●	●			●	●	●	●	
	Extracts of Various Plants	-								●		●	●			●	●	●	●	●
	Natural Olive Extract	-	●	●	●	●	●		●		●		●		●	●	●	●	●	●
	Onion Extract (Fermented)	-	●	●		●					●		●		●		●	●	●	
	Yeast Extract	-	●	●		●	●	●					●			●	●	●	●	
Carob Derivatives	Locust Bean Gum	E 410	●	●	●							●				●	●	●	●	●
Vitamins	Ascorbic Acid	E 300						●		●	●	●				●	●	●	●	
	Vitamin A, D, E	-	●		●	●	●		●	●						●	●	●	●	

Sucrose Fatty Acid Esters	Sucrose Esters	E 473	●	●	●						●	●					●	●	●	●
Acids / Bases	Acetic Acid	E 260	●			●											●	●	●	●
	Caustic Soda	E 524	●														●	●	●	●
	Citric Acid	E 330	●	●	●	●				●	●	●					●	●	●	●
	Cream of Tartrate	E 336			●					●		●					●	●	●	●
	Fumaric Acid	E 297	●	●	●					●							●	●	●	●
	Hydroxide / Oxide	E 525	●		●					●	●						●	●	●	●
	Malic Acid	E 296			●					●							●	●	●	●
	Phosphoric Acid	E 338								●							●	●	●	●
	Tartaric Acid	E 334			●					●		●					●	●	●	●
	Tartrates (various)				●					●		●					●	●	●	●
Minerals / Salts	Ammonium Chloride	-			●												●	●	●	●
	Calcium Glycerophosphate	E 383	●							●										
	Carbonates (various)	E 501	●	●													●	●	●	●
	Citrates (various)	-	●		●				●	●										
	Gluconates (various)	-	●		●	●			●	●	●	●								
	Low-Sodium Sea Salt	-	●	●		●	●	●					●				●	●	●	●
	Malates (various)	-	●					●	●	●	●									
	Phosphates	E 341 (ii)	●	●		●	●	●		●	●						●	●	●	●
	Sodium Benzoate	E 211															●	●	●	●
	Stearates (various)	-	●		●						●	●					●			
	Stearic Acid Powder	E 570	●		●							●								
	Talc – Magnesium Silicate Hydrate	E 553b															●	●	●	●
	Titanium Dioxid Replacer	E 170			●												●	●	●	●
Further Food Additives	Glycerin	E 422			●										●		●	●	●	
	HarkePlus® RemindPro	-	●		●		●		●		●	●					●			●
	Nucleotides	E 600 range	●		●	●	●			●	●						●			●
	Propylene Glycol	E 1520			●										●			●	●	●

Food is Quality

HARKE Food is your trusted partner for high-quality functional ingredients.

HARKE Food has been at the forefront of supplying premium functional food ingredients and additives, available in both conventional and organic forms, for more than 40 years. Our ingredients are specially crafted to meet the evolving needs of our Customers in diverse food industries, such as bakery and gluten-free products to meat applications and vegan alternatives.

We pride ourselves on more than just supplying ingredients – we offer **technical expertise** to **support the development** and **optimization** of healthy and delicious food products. By staying ahead of the latest consumer and market trends, we help our Customers maintain their competitive edge.

Our **in-house experts** cooperate closely with Customers, providing end-to-end support **from concept** development **to commercialization.** With an extensive, quality-driven product portfolio, HARKE Food is committed to forming unique and effective partnerships, ensuring your success in a dynamic market.



HARKE GROUP

is the mother company of HARKE Food. It is a family-owned, international group, offering speciality materials, technical support and customized solutions, including formulating, blending and contract packaging for technical applications.



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