

BLENDERS

CUSTOM BLENDING & COPACKING - TECHNICAL EXPERTISE - R & D SUPPORT



Colours:

Annatto Extract
Caramel Colours
Elderberry Extracts
Natural Beta Carotene
Other Blends
Paprika Extracts
Purple Sweet Potato, Black/ Purple
Carrot, Red Beet, Red Cabbage,
Turmeric

Dairy & Egg Ingredients:

Butter & Butter Oil
Calcium Dairy Complex
Cheese - Asiago, Cheddar, Feta,
Mozzarella, Monterey Jack
Cheese Powder (Chedlong)
Dairy Powders - Cream Cheese, Cream,
Greek Yogurt, Sour Cream, Yogurt
Egg Powders - Whole, White, Yolk
Egg Replacers
Fat Replacers
Lactose
Micellar Casein
Milk Powders - Skim, Whole, Buttermilk
Milk Protein - Concentrate & Isolate
Modified Milk Ingredients
Whey Powder
Whey Protein - Concentrate, Isolate

Flavours:

Dairy Flavours
Emulsions
Enzyme Modified Dairy Ingredients
Essential Oils
Liquid Flavours
Masking Flavours
Powder Flavours
Spray-Dried Flavours
Yeast Extracts

Fruits & Vegetables:

Apples - Evaporated & Low Moisture
Fruit Flakes, Powders, Purees
Dried Vegetable Powders

Functional Ingredients & Fibres:

Acacia Fibre
Botanical Extracts
Citri-Fi® Citrus Fibre
Corn Dextrin
Corn Soluble Fibre
Inulin
Milled Flaxseed (Omega 3)
Nutritional Yeast
Oligofructose / FOS
Pea Fibre
Probiotics
Psyllium
Resistant Wheat Starch
Soy Fibre
Tocopherols
Vitamin B3 - Niacin, Niacinamide
Wheat Dextrin
Wheat Soluble Fibre
Yeast Beta Glucan (Wellmune®)

Gums & Hydrocolloids:

Agars
Alginates (Sodium & Calcium)
Gums: Arabic/Acacia, Carrageenan,
CMC (Carboxymethylcellulose),
Gellan, Guar, Karaya, Konjac,
Locust Bean (Carob),
Microcrystalline Cellulose (MCC),
Xanthan
Pectins



DID YOU KNOW...OUR BLENDING FACILITY IS GLUTEN & NUT FREE, PROVIDING PEACE OF MIND FOR OUR CUSTOMERS.



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Miscellaneous:

Ascorbic Acid
Bentonite
Brewers Yeast
Calcium Chloride
Calcium Citrate
Calcium Lactate
Calcium Sulphate
Caustic Soda
Citric Acid/ Sodium Citrate
Cream of Tartar
EDTA
Emulsifiers
Flav-R-Bites® Inclusions
Glycerine
Lactic Acid
Magnesium Citrate
Magnesium Oxide
Magnesium Hydroxide
Malic Acid
Mineral Oil
Oats (Gluten Free)
Phosphates
Phosphoric Acid
Potassium Bicarbonate
Potassium Chloride
Potassium Citrate
Potassium Sorbate
Propylene Glycol
Sodium Ascorbate
Sodium Bicarbonate
Sodium Diacetate
Sodium Erythorbate
Sorbic Acid
Tartaric Acid
Vitamin Blends

Starches & Flours:

Corn Starch (Native & Modified)
NuBana™ Green Banana Flour
Pea (Native & Modified)
Potato Starch (Native & Modified)
Pulse Flours - Black Bean, Chickpea,
Fava, Lentil, Pea, Pinto Bean
Rice Starch & Flour
Tapioca (Native & Modified)
Wheat (Native & Modified)

Sweeteners & Sugar

Replacers:

Anhydrous Dextrose
Dextrose Monohydrate
Dry Honey Powders
Dry & Liquid Maltodextrin (non-GMO) Dry Sweeteners
Evaporated Cane Juice
Fondants & Icing Sugars
Invert Sugars
Isomaltulose
Malt Extract Blends
Maltitol (Liquid & Powder)
Molasses (Dry & Liquid)
Monkfruit
Non-GMO Dextrose
Oligofructose / FOS / Inulin
Refiners Syrups
Rice Syrup
Sorbitol (Liquid & Powder)
Stevia
Sucralose (Liquid & Powder)
Tapioca Syrups



QUADRA'S TEAM OF INDUSTRY
FOCUSED SPECIALISTS HAVE THE
TECHNICAL KNOW-HOW TO HELP
YOU FORMULATE SUCCESSFULLY!



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Preservation:

Natamycin
Meat Cultures

Sodium Reduction:

Calcium Phosphate
Glucono Delta Lactone
Potassium Bicarbonate
Potassium Chloride
Potassium Lactate
Potassium Phosphate
Sub4Salt® (Salt Replacer)
Yeast Extracts



UNSURE WHICH INGREDIENT
IS THE RIGHT ONE FOR YOUR
SPECIFIC APPLICATION?
QUADRA'S EXPERIENCED
TEAM CAN HELP!



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