



Solutions *Handbook*

Your Innovation Our Solutions

We at Global Specialty Ingredients through research and development, are committed and passionate in helping customers to provide innovative ideas and solutions on product innovation by bringing revolutionary innovation ideas and skills to a sustainable level.

Our innovations are backed by decades of experience and extensive knowledge of innovation by listening to and collaborating with our customers.





BSC & KRA
INNOVATIVE CREATIVITY AND INSIGHTS
SOLUTION PROFITABLE GROWTH
INNOVATIVE IDEAS
VALUE CREATION PARTNER
CUSTOMER SATISFACTION
GLOBALLY RELIABLE
ENGAGED EMPLOYEES
POSITIVE ATTITUDE
INTEGRITY COMPLIANCE
HEALTH SAFETY
SECURE
LOYALTY
OUTSTANDING
Commitment
INNOVATIVE
SUSTAINABILITY Enriched
CCREATING IDEAS Community
CUSTOMER INTIMACY

PROJECT MANAGEMENT
COMMITMENT TO EXCELLENCE
FOOD SAFETY
STRATEGY
MAPPING
COMPETENCE
CONTINUAL CYCLE OF IMPROVEMENT
IDENTIFY CUSTOMER HIDDEN OPPORTUNITIES
REVOLUTIONARY IDEAS TOMORROW
POSITIVE THINKING
KEY PERFORMANCE INDICATOR
PROCESS TECHNOLOGY
REENGINEERING
DIFFERENTIATING
TECHNICAL
SOLUTIONS

SPECIALTY PRODUCTS
GLORICH
GLOMUL
GLOFRY
CLEARWIN
GLORISE
GLOTELLA
CREAMY 15
GLOCARNATTO
GLOMCT
GLORINA
GLOCHOC
GLOCOAT
GLOBE
GLOICE
GLOBALANCE
GLOASPA
GLOBEV
GLOPHEROL

About Us

GSI is a leading global ingredients solutions company manufactured, and supplier of value-added Functional Ingredients, TAILORED TO YOUR NEEDS, we offer an extensive range of natural food ingredients, functional food ingredients, specialty ingredients, ingredients through products, and consumer's products like vegetable oils and fats, baking, beverages, snacks, meat processing, confectionery, dairy, biodiesel, oleochemical, and personal care.

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Confectionery Solutions

Confectionery Solutions



Bake Stable Filling

Bake Stable Filling

Primary Applications :

- Cookies
- Biscuits
- Puff fillings

Key Benefits :

- Bake stable at elevated temperature
- Slow post hardening effect
- Improved glossiness & viscosity of final product
- Smooth texture

Product :

- **GLORICH 6363**
(Emulsifier)
- **GLORICH BSO 23**
(Oil System)



Wafer Roll Filling

Shelf Stable Filling

Primary Applications :

- Center filling of wafer rolls & cones
- Desserts & baked goods filling

Key Benefits :

- Stability against oil separation
- Prevents dripping
- Easy distribution
- Improved fat dispersion, glossiness, & viscosity of final product
- No waxy taste
- Compatible with other type of oils & fats including nut oils

Product :

- **GLORICH 6362**
(Emulsifier)
- **GLORICH 6362 OS**
(Oil System)



Center Filling

Confectionery Solutions

Coating

Primary Applications :

- Ice cream dip
- Ice cream cone coating
- Bakery goods
- Frozen desserts & dessert

Key Benefits :

- Prevents oil separation
- Improved glossiness & viscosity of final product
- Achieved thin layer
- Short crystallization time
- Plasticity coating texture, without cracking
- Avoid fat bloom & water migration
- Melts in the mouth temperature at 35°C

Product:

- **GLORICH 7155 E**
(Emulsifier)
- **GLORICH 5022**
(Emulsifier)
- **GLORICH 7155 OS**
(Oil System)

Spread

Primary Applications :

- Chocolate spreads
- Spreadable products
- Peanut butters

Key Benefits :

- Stabilizes crystallization of fat
- Prevents oils separation without significant influence on the meltdown properties
- Oil absorbing behaviour reduces the risk of oiling out
- Improved the mouth-feels

Product:

- **GLORICH 5050**
(Emulsifier)
- **GLORICH 7032**
(Emulsifier)
- **GLOTELLA 6373 S**
(Oil System)



Ice Cream Coating



Doughnut Coating



Spread

Confectionery Solutions



Bake Stable Top Filling



Bake Stable Top Filling



Chewing gums

Bake Stable Top Filling

Primary Applications :

- Cookies
- Biscuits

Key Benefits :

- Bake stable at elevated temperature
- Allow smooth texture
- Improve glossiness

Product :

- **GLORICH BSF 1997 E**
(Emulsifier)
- **GLORICH BSF 1997 OS**
(Oil System)

Gum-Base

Primary Applications :

- Chewing gums
- Bubble gums

Key Benefits :

- Anti-sticking
- Softener & plasticizer for chewing gum base
- Aids dispersion
- Hydration agent

Product :

- **GLOMUL DGM 45**
- **GLOMAKHAN 73**

Confectionery Solutions

Candy

Primary Applications :

- Hard candies
- Chewy candies

Key Benefits :

- Release Agent
- Anti-sticking
- Glossy appearance
- Improved lubrication & flavour release

Product:

- **GLOMUL DGM 45**
- **GLOCOAT 90M**

Sugar Confectionery

Primary Applications :

- Caramels
- Toffees
- Nougats
- Fudge

Key Benefits :

- Improved emulsification & fat dispersion
- Lubrication & anti-sticking
- Lightening colour
- More creamy and smooth texture
- Prevents cold flow

Product:

- **GLOMUL DGM 45**
- **GLOMUL MGD 95**
- **GLOMUL PGPR 50**
- **GLOMUL PGPR850**



Hard Candy



Toffee



Nougat

Confectionery Solutions

Glazing Agents

Primary Applications :

- Chocolates
- Confectioneries

Key Benefits :

- Coating & provides protection
- Provides uniform viscosity
- Prevents water loss from surface
- Longer shelf life
- Improved stability under pressure & heat

Product :

- **GLOGLAZE 73**
- GLOCOAT
- GLOROBE



Chocolate



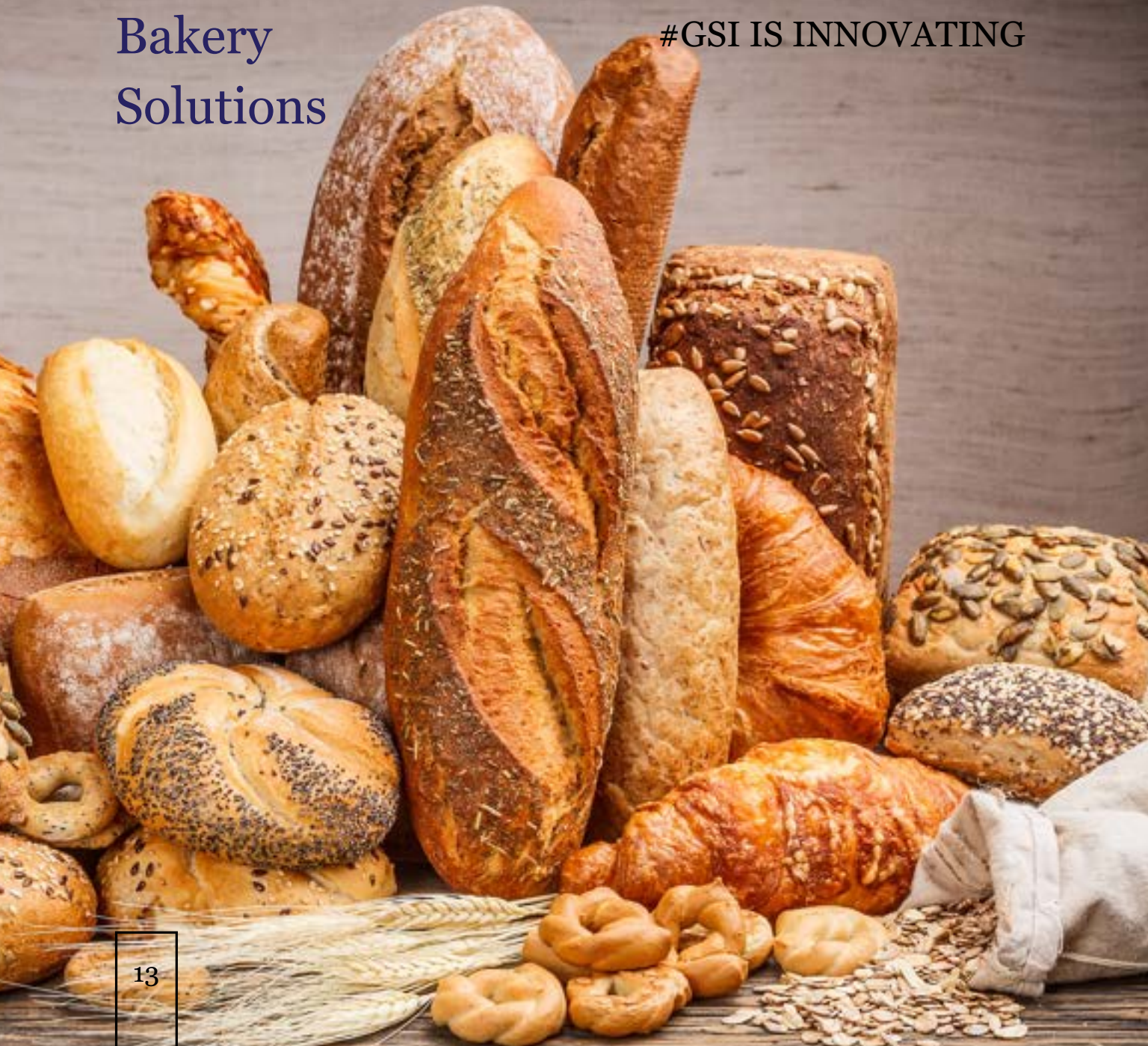
Chocolate



Candy

Bakery Solutions

#GSI IS INNOVATING



Bakery Solutions



Sweet Bun



Danish dough



White Bread

Bread & Roll Pastry

Primary Applications :

- White pan bread
- Sweet buns
- Burger buns
- Doughnuts
- Frozen dough pastries
- Steam products
- Flat breads
- Danish & sweet doughs
- Powdered bread improver products

Product :

- GLOMUL DS 8020
- GLOMUL MGD 95
- GLOMUL SSL 208
- GLOMUL SSL 302
- GLOMUL MGD 932-NH
- DATEM 80

Key Benefits :

- Dough conditioner & strengthening
- Shock tolerance
- Volume & crumb texture control
- Fine crumb structure
- Water dispersible
- Shortening replacement
- Increase dough viscosity & fermentation tolerance
- Better gas retention
- Greater bread volume
- Produce crisp bread crust
- Improved softness
- Shelf-life extension & anti-staling
- Long fresh keeping
- Reduction of water loss during baking
- Improvement in chewing & taste properties

Bakery Solutions

Biscuits, Cookies & Crackers

Primary Applications :

- Cookies
- Soft cookies
- Crackers
- Wafer

Key Benefits :

- Improved distribution of fat in the dough, dough handling & product homogeneity
- Reduced dough viscosity
- Increased spread
- Fat replacement

Product:

- GLOMUL DS 6040
- GLOMUL SSL 208
- GLOMUL SSL 302

Cereal & Snacks

Primary Applications :

- Extruded & pellet snacks
- Popcorn
- Potato chips & crisps
- Pretzels

Key Benefits :

- Reduce stickiness, clumping & energy in extrusion process
- Easier processing

Product:

- GLOMUL MGD 95
- GLORINA
POPCORN OIL
(Oil System)



Cookies



Pop Corn



Pretzel



Sponge Cake



Muffin



Swiss Roll

Bakery Solutions

Cake Premix

Primary Applications :

- Eggless / Vegan / Low fat cakes

Key Benefits :

- Provides emulsion stability
- A stable α -crystal form for proper aeration of a cake batter
- Improved crumb structure
- Increased volume
- Uniform gas cell size structure
- Using oils in cakes instead of more saturated fats are much better
- juiciness and improved softness during storage
- Extended shelf life
- Low cost

Product :

- GLORISE 2213
- GLOMUL MGD 95
- GLOMUL PGE 507
- GLOMUL PGMS 95
- GLOMUL SSL 302
- GLOMUL SSL 208

Cake

Primary Applications :

- Sponge cakes / Pound cakes
- Chiffon cakes
- Cup cakes / Muffins
- Layer cakes / Moist cakes
- High & Low fat cakes
- Swiss rolls / Eggless cakes
- Bakery cake margarines & shortening

Key Benefits :

- Improve softness, tenderness, batter aeration, air incorporation & crumb structure
- Optimal fat-air interface emulsifier
- Uniform gas cell size structure
- Extend shelf life and reducing staling effect
- More fat tolerance

Product:

- GLORISE 5410
- GLOMUL 2209
- GLOMUL MGD 95
- GLOMUL SSL 208
- GLOMUL PS 60

Bakery Solutions

Lubrication & Release Agents

Primary Applications :

- Confectionery moulds
- Bread/ cake pans
- Cutting and forming devices
- Slicers and aluminium stamping
- Compressed tablets and pastilles
- Tin greasing emulsions
- Jellies
- Sugar Confectioneries

Key Benefits :

- Anti-sticking
- Improved release properties
- Reduce the carbon residues
- Improved the emulsion stability

Product:

- GLOCOAT 5025
- GLOCOAT 95L
- GLOCOAT 90 M
- GLOCOAT 90
- GLOCOAT 6020
- GLOCOAT WO20



Cake Pan



Cup Cake Pan



Bread Pan



Shelf-Life Solutions

#CONTINUAL CYCLE
OF IMPROVEMENT

Shelf-Life Solutions

Preservatives

Primary Applications :

- Beverages
- Sauces
- Baked goods
- Confectioneries
- Dairy products
- Margarine & spreads
- Dried Meats
- Rehydrated fruits
- Syrups
- Wine
- Pasta & Noodles

Key Benefits :

- Prolongs shelf life
- Effective against yeast & mould growth
- Neutral taste & odour

Product :

- GLOBALANCE 93
- GLOBALANCE 170
- GLOPHEROL AP 5050
- GLOPHEROL APC 5050
- GLOLECI 40SY
- POTASSIUM SORBATE
- SODIUM BENZOATE
- BENZOIC ACID
- PROPIONIC ACID
- CITRIC ACID
- CALCIUM PROPIONATE
- BHA
- BHT
- TOCOPHEROL
- SODIUM METABISULPHITE



Sauces



Bread



Spaghetti

Frying Solutions



Frying Solutions



French Fries



Chips



Nuggets

Antioxidants

Primary Applications :

- Cooking oil & food products
- Vegetable oils & fats
- Emulsifiers
- Animals fats
- Feed products

Key Benefits :

- Increased frying life & shelf life of fried products
- Increased oxidative stability index
- Absorbs less oil in fried products
- Slows down the rate of rancidity, acceleration of FFA & peroxide value
- High rancimat value which provide better stability on the shelf life of fried products
- Prevents further free radical reaction

Product :

- GLOFRY B200
- GLOFRY B5050
- GLOFRY BT200
- GLOFRY C30
- GLOFRY T150NC
- GLOFRY T200
- GLOFRY T202
- GLOFRY T206
- GLOFRY T1080
- GLOFRY T2010
- GLOFRY T5050
- GLOFRY T5050 DGM
- GLOFRY B1010
- GLOASPA 10
- GLOASPA 10C
- GLOALPHA 82
- GLOPHEROL AP 5050
- GLOPHEROL APC 5050

Frying Solutions

Natural Antioxidants

Primary Applications :

- Vegetable oils & fats
- Food products
- Emulsifiers
- Confectioneries
- Dairy & dairy analogue products

Key Benefits :

- Efficacious in extending the frying life & shelf life of food products with high fat oil content
- Natural & safe

Product:

- GLOGREEN
- GLOMARY
- GLOMARY **TOCO 30/ 40**
- GLOMARY **GREEN 10/20/30/40**
- GLOASPA **10**
- GLOASPA **10C**
- GLOALPHA **82**
- GLOPHEROL **AP 5050**
- GLOPHEROL **APC 5050**



Sunflower Oil



Soyabean Oil



Canola Oil



Oils & Fats Solutions

Oils & Fats Solutions



Tub & Low Margarine



High Creaming Margarine



Shortening Fat

Margarine Spread

Primary Applications :

- Full fat margarines
- Tub/ table margarines
- Low fat/ light spreads
- Industrial margarines

Key Benefits :

- Improved emulsion stability
- Formation of a stable crystalline structure
- Texture control
- Easier to overwork the fat products
- Optimized flavour release
- Fat melt at approx mouth temperature 35°C

Product :

- GLORICH 5050
- GLOMUL PGPR 850
- GLOMUL PGPR 50

Industrial Cake & Cream Margarine

Primary Applications :

- Bakery margarines
- Bakery shortenings
- Bread shortenings

Key Benefits :

- Air incorporation and retention within the cake batter
- Improved aeration, water absorption properties, stabilization & mouthfeels
- Increased creaming volume
- Reduced whipping time
- Control crystallization
- Viscosity control

Product :

- GLORISE 5410
- CREAMY 15

Oil and Fat Solutions

Specialty Fat (CBS/CBR/CBE) Key Benefits :

Primary Applications :

- Chocolate compounds & bar
- Enrobed confectionery & bakery pieces
- “Easy” & “difficult” chocolate moulds
- Spinning confectionery products
- Panning confectionery products
- Chocolate filling
- Liquid chocolate
- Chocolate paste, tablet, coating
- Soft chocolate compound /solid bar for cold climate

Product :

- GLORICH 5052/5022
- GLOMUL PGPR 50
- GLOMUL PGPR850
- GLOCHOC
- GLOCOAT
- GLOROBE
- GLOFILL

- Prevents fat blooming on surface of chocolate compound/bar
- Improved glossiness & flowing properties of chocolate
- Smooth texture
- Optimization cocoa butter content & coating thickness
- Simplifying processing and handling
- Reduction of plastic viscosity
- Ideal chocolate flow properties needed to fill the mould without creating air bubbles
- Possible to reduce fat content
- Fast-melting form with good snap
- Melts in the mouth temperature at 35°C
- Excellent eating characteristics for ultimate indulgence



Coating



Enrobed Chocolate



Chocolate Compound

Oils & Fats Solutions



Vegetable Ghee

Vegetable Ghee

Primary Applications :

- Vegetable ghee/Vanaspati
- Prayer oil

Key Benefits :

- Pourable during storage (28-35°C)
- Eliminate chilling process

Product :

- GLOFLO 3115

Liquid Shortening

Primary Applications :

- Shortenings

Key Benefits :

- Prevents oil phase separation
- Improved flowability of shortening

Product :

- GLOMUL DS60
- GLOMUL 12RBE
- GLOMUL STS 22
- GLOMUL STS 52



Prayer Oil



Pourable Shortening

Oils & Fats Solutions

Puff Pastry Margarine

Primary Applications :

- Sweet puffs
- Puffs
- Paratha

Key Benefits :

- Emulsion stabilization
- Effecting crystallization
- Promotes through crystallization for improved handling properties
- Leading to good plasticity
- Layer separation & excellent expansion
- Good mouth-feel and crispiness
- Sugar protector

Product:

- GLOMUL 4420 B
- GLOMUL 4420 M
- GLOMUL 4420L
- GLOMUL PGPR 50
- GLOMUL PGPR 850

Vegetable Cream

Primary Applications :

- Icings
- Biscuits & cookies cream
- Frozen dessert

Key Benefits :

- Improved aeration, water absorption properties, palatability, stabilization, overrun, foam stability & firmness
- Control crystallization
- Reduced whipping time

Product:

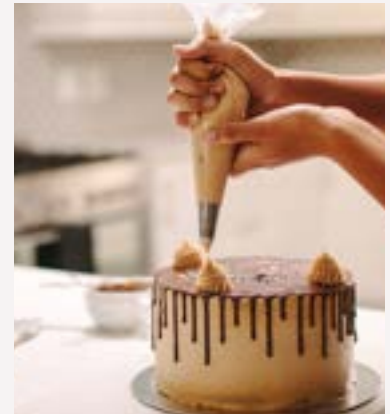
- GLOMUL DS 60
- CREAMY 15



Puff Pastry



Paratha



Icing



Anti-Clouding Agents



**#BRINGING REVOLUTIONARY IDEAS &
SOLUTIONS OF TOMORROW**

Anti-Clouding Agents



Palm Oil

Anti-Crystallization

Primary Applications :

- Cooking oils
- Salad oils

Key Benefits :

- Crystallization inhibitor
- Prevent clouding
- Delay crystallization formation
- Does not increase peroxide value
- No off-flavor release
- Reduced cloud point & solid fat content
- No color reversion during storage and frying

Product :

- CLEARWIN 23
- HIFED-MF 18
- GLOCLEAR 23



Without Anti-Clouding Agent



With Anti-Clouding Agent

Crystal Promoter



#MAKING
PRODUCTS
SUSTAINABLE
IN GLOBAL
MARKET

Crystal Promoter



Ghee



Crude Palm Oil



Palm Oil Crystallization

Crystal Enhancer

Primary Applications :

- Vegetable Ghee
- Palm Oil
- Fractionation

Key Benefits :

- Crystal enhancer
- Enhanced grainy structure

Product :

- GLOMUL 60
- GLOMUL 60 FR

Beverage Solutions



**#DIFFERENTIATING & REENGINEERING
VALUE CREATION**

Beverage Solutions

Coffee

Primary Applications :

- Coffee Syrups & Creamers
- Cold Coffee Drinks
- Cold or Iced Tea
- Hot Coffee & Tea
- Tea & Coffee Mixes

Key Benefits :

- Dispersion aid
- Improved whitening properties & mouthfeels
- Good in aspect of solubility
- Feathering resistance
- Good emulsion stability of the creamer in the acidic environment of the coffee
- Flavour enhancer

Product :

- GLOMUL SSL 208
- GLOMUL DS 8020
- GLOBEV 8530
- GLOBEV 3020
- GLOBEV CT10
- GLOMUL MGD932-NH

Instant Beverage

Primary Applications :

- Instant powder drinks

Key Benefits :

- Dispersion aid
- Good in aspect of solubility

Product :

- GLOMUL MGD 95
- GLOBEV 8530

Beverage

Core Application :

- Fruit juices
- Fruit-flavored beverages
- Soft drinks

Key Benefits :

- Clouding agent

Product :

- GLOMCT 60P
- GLOMCT 60C



Coffee Creamer



Hot Coffee



Instant Beverage

Beverage Solutions

Chocolate Beverage

Primary Applications :

- Cocoa & Malt Drinks
- Chocolate drinks

Key Benefits :

- Dispersion aid
- Good in aspect of solubility
- Improved mouthfeels

Product:

- GLOBEV 8530
- GLOBEV 3020
- GLOBEV CT10

Soft Drinks & Juices

Primary Applications :

- Carbonated Beverages
- Concentrates & Cordials
- Energy & Sport Beverages
- Flavoured Waters
- Juices
- Fruit Drinks
- Smoothies

Key Benefits :

- Dispersion aid
- Good in aspect solubility
- Flavour enhancer
- Improved mouthfeels

Product:

- GLOBEV 3020
- GLOBEV CT10



Chocolate Drink



Energy Drink



Carbonated Drink



Dairy & Dairy Analogue Solutions

#ENSURING THE
RIGHT QUALITY
WITH THE RIGHT
APPROACH

Dairy & Dairy Analogue Solutions



Frozen Yoghurts



Soft-Serve Ice Cream



Shakes

Ice Cream & Frozen Desserts

Primary Application :

- Frozen yoghurts & sherbets
- Ice cream
- Ice cream substitutes
- Shakes & mix-in drinks
- Soft-serve ice cream
- Desserts

Key Benefits :

- Imparts dryness, body, smooth texture
- Creamy and smooth sensation
- Reduced fat
- Improved the churning & overrun
- Stable and ability to withstand heat shock
- Slow meltdown/ melt-resistant
- Promotes small ice-crystal

Product :

- **GLOICE GSI 32**

Dairy & Dairy Analogue Solutions

Imitation Cream

Primary Applications :

- Whipping cream
- Icings/ cream fillings
- Topping powder
- Liquid topping
- Mousses
- Desserts

Product:

- **GLOWIP**

Key Benefits :

- α -tending emulsifiers strengthen the foam skeleton due to increase foam agglomeration
- Long shelf life
- Improved the foam stiffness, overrun, freeze-thaw stability, whippability & mouthfeel
- Prevents drainage in the whipping cream
- Good piping definition but different body & mouth feel can be produced
- Good storage stability
- Better cost-in use calculation
- Better foam stability



Whipping Cream



Mousses



Cream Filling

Dairy & Dairy Analogue Solutions



Grated Cheese



Mozzarella



Cream Cheese

Processed Cheese & Cheese Analogue

Primary Applications :

- Processed Cheeses
- Cream cheese analogue
- Cheese spread analogue
- Cheddar cheese analogue
- Mozzarella cheese analogue

Key Benefits :

- Improved melting properties, texture, palatability, syneresis reduction & whippability
- Imparts excellent creaminess & body, fine & uniform texture
- Facilitates the spreadability

Product :

- **GLOMUL MGD 95**
- **GLOCHEESE 2811**

Colour Solutions

#ENHANCE PROCESS TECHNOLOGY



Colour Solutions



Soft Drinks

Solubility of Colour

Primary Applications :

- Oil soluble colour
- Water soluble colour

Key Benefits :

- Solubilizer and carrier

Product :

- Series of Colour



Cupcakes



Margerine

Natural & Synthetic Colour

Primary Applications :

- Oils & fats
- Margarines
- Ice Cream
- Mayonnaise
- Salad dressings
- Sauces & gravies
- Bakery products
- Soups
- Pasta & Noodles

Key Benefits :

- Colouring agents

Product :

- GLOCARNATTO 50

Nutrition Solutions



Nutrition Solutions



Supplement



Sport Bar



Vitamin Drop

Sports & Balanced Nutrition

Primary Applications :

- Clinical nutrition
- Infant formulation
- Nutritional & energy beverages
- Weight control beverages
- Sport bars

Key Benefits :

- Quick concentrated energy source
- Food ingredient for balanced body weight
- Fat extender in reduced-calorie formulations
- Low 3-MCPD

Product :

- GLOMCT 60P
- GLOMCT 60C
- GLOMCT 60C (Organic Coconut)

Fat-soluble Vitamins Carrier

Primary Applications :

- Vitamin supplements
- Vitamin drops

Key Benefits :

- Solubilizer and carrier

Product :

- GLOMCT 60P
- GLOMCT 60C
- GLOMCT 60C (Organic Coconut)
- Omega Vegan DHA & EPA
- Vitamin E, A & D
- Tocotrienols
- Tocopherols
- Beta Carotene
- Natural Antioxidants

Savoury Solutions



#VALUE CREATION STRENGTH

Savoury Solutions



Spaghetti



Dry Noodle



Sauce

Pasta & Noodles

Primary Applications :

- Pasta
- Fresh noodles
- Dry noodles
- Macaroni
- Spaghetti

Key Benefits :

- Increased firmness
- Reduced stickiness through starch complexing
- Reduced cooking loss and provide resistance to overcooking
- Shiny appearance
- Improved texture
- Extrusion aid

Product :

- GLOMUL SSL 208
- GLOMUL DS 8020
- GLOMUL DS 6040

Sauces & Gravies

Primary Applications :

- Sauces
- Gravies

Key Benefits :

- Improved emulsion stability, shelf life & mouthfeels
- Viscosity control

Product :

- GLOMUL SSL 208
- CREAMY 15

Savoury Solutions

Meat Products

Primary Applications :

- Sausages
- Meat spread
- Pate
- Processed meat

Key Benefits :

- Provides stable emulsions
- Improve texture, water and fat binder

Product:

- GLOMUL DGM 95
- GLOMUL CITREM



Sausage



Meat Spread



Pate



Adsorbent



**#DEVELOPING INNOVATIVE
SPECIALTY INGREDIENTS**



Before Treatment



During Treatment



After Treatment

Frying Oil Filtration & Frying Oil Recovery Solutions

Primary Applications :

- Frying Oil

Product :

- DALSORB®

Key Benefits :

DALSORB® removes degradation compounds before they can buildup and destroy oil. Extends the frying life of the frying oil. Improve the quality of the frying oil during it frying life. Ensure consistent high quality fried foods

Other potential benefits are:

- Cleaner fryer and accessories (pipes, HE,..)
- Improve shelf life & colour of product (colour of oil)
- Removal off-taste and off-odour from the oil (frying products)

Adsorbent

Feedstock Oil & Biodiesel Purification

Primary Applications :

- Fresh Oils or Fats
- Yellow Grease
- Brown Grease
- White Grease

Key Benefits :

D-SOL® keeps your food wholesome by removing undesirable compounds.

This means protecting your food against:

- Off-odours
- Off-flavours
- Off-colours
- Reduce free fatty acids & polar compound formation

Product:

- D-SOL® D60



Biodiesel



Treatment Oil



Biodiesel



Oil



Oil



Oil

Purification

Primary Applications :

- Fats and Oils Refining
- Oleochemical Purification

Key Benefits :

MAGNESORB® Purification

- Reduction in Color Bodies
- Reduction in Pro oxidants
- Reduction in Soaps
- Reduction in Heavy Metals/
Catalists
- Reduction in Phosphorous &
Sulfur
- Reduction in Free Fatty Acids
(FFA)

Product :

- MAGNESORB® 1500R
- MAGNESORB® 2000R

Flavour Solutions

A still life photograph of various dairy products. In the top left, a glass pitcher is partially filled with white milk. In the center, a wooden cutting board holds several pieces of cheese: two large wedges of Swiss cheese with prominent holes, a smaller wedge of Swiss cheese, and a wedge of white cheese with a rind. To the right of the board, a block of butter sits on a piece of white paper. Below the board, a small white bowl is filled with a soft, white cheese spread. To the right of that, a white bowl contains crumbled white cheese. The background is a plain, light-colored surface.

Flavour Solutions



Butter Flavour



Cheese Flavour



Creamy Flavour

Flavour

Primary Applications :

- Bakery products
- Snack products
- Confectionery products
- Savory products
- Dairy & dairy analogue products
- Beverage products

Key Benefits :

- Flavoring agents

Product :

- AIC SODA FLAVOUR
- ALMOND FLAVOUR
- ANISE FLAVOUR
- APPLE FLAVOUR
- BADAM ELACHI FLAVOUR
- BADAM ELACHI POWDER FLAVOUR
- BANANA FLAVOUR
- BANANA POWDER FLAVOUR
- BLACK CURRANT FLAVOURS
- BUTTER FLAVOUR
- BUTTERONE POWDER FLAVOUR
- BUTTERSCOTCH FLAVOUR
- CARDAMOM FLAVOUR

Flavour Solutions

Product :

- CARDAMOM POWDER FLAVOUR
- CASHEWNUT FLAVOUR
- CHEESE FLAVOUR
- CHEESEONE POWDER FLAVOUR
- CHOCOLATE FLAVOUR
- CHOCOLATE POWDER FLAVOUR
- CLOUD FLAVOUR EMULSION
- COCONUT FLAVOUR
- COFFEE FLAVOUR
- CRANBERRY FLAVOUR
- CREAM FLAVOUR
- FRUIT FLAVOUR
- GARLIC FLAVOUR
- GHEE FLAVOUR
- GHEE POWDER FLAVOUR
- GLOCHSE
- GRAPE FLAVOUR
- GUAVA FLAVOUR
- JEERA FLAVOUR
- KHEER FLAVOUR
- KULFI FLAVOUR
- LEMON FLAVOUR
- LICHY FLAVOUR
- LYCHEE FLAVOUR
- MALT FLAVOUR
- MANGO FLAVOUR
- MANGO POWDER FLAVOUR
- MANGOSTEEN FLAVOUR
- MASALA POWDER FLAVOUR
- MAWA FLAVOUR



Cardamom Flavour



Guava Flavour



Mangosteen Flavour

Flavour Solutions



Strawberry Flavour



Tamarind Flavour



Rose Flavour

Product :

- MILK FLAVOUR
- MILKONE POWDER FLAVOUR
- MINT FLAVOUR
- MOLASSES FLAVOUR
- ONION FLAVOUR
- ORANGE FLAVOUR
- ORANGE POWDER FLAVOUR
- PEANUT FLAVOUR
- PINEAPPLE FLAVOUR
- PLUM FLAVOUR
- RASPBERRY FLAVOUR
- ROSE FLAVOUR
- SAVOURY ONE POWDER FLAVOUR
- STRAWBERRY FLAVOUR
- STRAWBERRY POWDER FLAVOUR
- TAMARIND FLAVOUR
- VANILLA FLAVOUR
- VANILLA POWDER FLAVOUR
- VANILLA POWDER FLAVOUR
- WATERMELON FLAVOUR

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