

Food Additives

Empowering Health through





Indovinya: Who We Are

Targeting Growth Markets in Daily Essentials



Our vision is to be a world-class sustainable chemical company producing indispensable chemistry that touches billions of lives every day.

Through our increasingly sustainable chemistry, designed to carefully meet the needs of each of our customers, we aim to transform our operations and products into something increasingly relevant for the planet.





Food Additives

We deliver **consistency in supply** and **products that ensure food safety**, providing reliable solutions to meet the highest quality standards and improving people's live through chemistry.

Our solutions help manufacturers create **trusted, flavorful, and consistent products** that meet global standards and evolving consumer expectations.



Polysorbates leader in Americas



Leader in Isoamyl Acetate in Europe





Food Additives | Essentials

ALKEST SP® Series | Sorbitan Esters

Non-ionic emulsifiers ideal for forming stable emulsions under low shear. Compatible with a wide range of fats and oils, enhancing texture and stability in processed foods.

Product	Chemical Description	Standards	Bakery	Confectionery Vitamins
ALKEST® SP 60 K	Sorbitan Monostearate	Kosher/Halal/BRC/ISO 9001/ISO 14001	•	•
ALKEST® SP 80 K	Sorbitan Monooleate	Kosher/Halal/BRC/ISO 9001/ISO 14001	•	•

ALKEST TW® Series | Polysorbates

Polysorbates are primarily used as emulsifiers. They help blend ingredients that typically do not mix well, such as oil and water. This function is essential to ensure that active ingredients are evenly distributed throughout the formulation.

Product	Chemical Description	Standards	Bakery	Confectionery Vitamins
ALKEST® TW 20 K	Polysorbate 20	Kosher/Halal/BRC OR FSSC 22000/ ISO 9001/ISO 14001	•	•
ALKEST® TW 60 K	Polysorbate 60	Kosher/Halal/BRC/ ISO 9001/ISO 14001	•	•
ALKEST® TW 80 K	Polysorbate 80	Kosher/Halal/BRC OR FSSC 22000/ ISO 9001/ISO 14001	•	





Food Additives | Essentials

We offer a food additives line designed to enhance texture, stability, and shelf life. Ideal for bakery, beverages, etc, these products ensure uniformity, improved sensory quality, and consistent performance.

Product	Chemical Description	Standards	Bakery	Confectionery	® © © Vitamins
PG - USP	Propylene Glycol	Kosher/Halal/FSSC 22000/ ISO 9001/ISO 14001	•		•
LACTIPOL® S K	Sodium Stearoyl Lactylate	Kosher/Halal/BRC/ ISO 9001/ISO 14001	•	•	
GLICEPOL® GMS 164 K	Mono & Diglycerides	Kosher/Halal/BRC/ ISO 9001/ISO 14001	•	•	

Food Additives | Specialties

Tailored for demanding formulations requiring enhanced texture and shelf stability.

Product	Chemical Description	Standards	Bakery Confectionery Vitamins
ISTEMUL® 820 K	Specialty	Kosher/Halal/BRC/ ISO 9001/ISO 14001	• •
ISTEMUL® 808 K	Mixture of hydrated surfactants	Kosher/Halal/BRC/ ISO 9001/ISO 14001	• •
ISTEMUL® 836	Mixture of surfactants	Kosher/Halal/BRC/ ISO 9001/ISO 14001	• •
POLIMIX® 2013 K	Mixture of hydrated surfactants	Kosher/Halal/BRC/ ISO 9001/ISO 14001	• •







Recommended Formulation





GLICEPOL® GMS 164 K

KEY FUNCTIONALITIES



Acts as a leavening agent



Enhances softness and volume



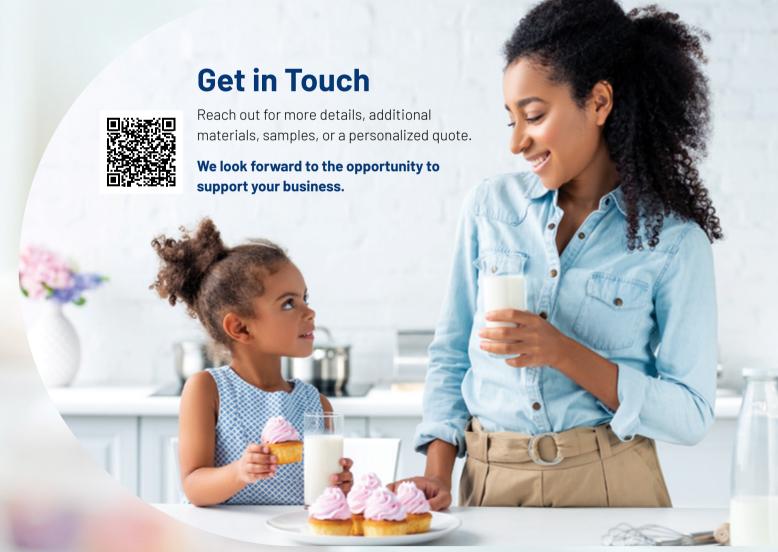
Improves crumb texture and tenderness







Contains GLICEPOL® GMS 164 K





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