

OTHER RAW INGREDIENTS & AUXILIARY AGENTS



Other raw ingredients and auxiliary agents refer to a wide range of substances that are used in the food industry to produce, process, and preserve various food products. These ingredients may include natural and artificial substances and are used in different stages of food production to impart flavor, texture, color, and other desirable properties.

Examples include:

1. Emulsifiers:

Added to food products to improve their texture and consistency.

2. Stabilizers:

Added to food products to maintain their texture and prevent separation or crystallization.

3. Antioxidants:

Added to food products to prevent oxidation and spoilage.

4. Flavors:

Added to food products to enhance or modify their taste and aroma.

5. Acidity regulators:

Added to food products to control their acidity or pH.

Commercial Production

1. Sourcing and handling of raw materials:

Derived from natural or synthetic sources and must be carefully handled and stored to prevent contamination and maintain quality.

2. Extraction or synthesis:

Extracting the desired ingredient from the raw materials or synthesizing it from other chemicals.

3. Purification and concentration:

Purified and concentrated to remove impurities and achieve the desired level of purity.

4. Formulation and blending:

Formulated and blended with other ingredients to create the desired product.

5. Quality control:

Include testing the ingredient for purity, consistency, and stability.

6. Packaging and distribution:

Packaged in suitable containers, such as bags, bottles, or drums, and distributed to customers, either directly or through intermediaries.