

When you need

PROVEN

clean label antimicrobials,
turn to Hawkins

*Extend shelf-life
with e(Lm)inate®
Liquid & Dry Vinegar*

- Superior-tasting
- Label friendly
- Security of Supply



Food Ingredients ⓘ

Our products

e(Lm)inate® Antimicrobials for Meat and Poultry

- **e(Lm)inate® V** : vinegar
- **e(Lm)inate® VL** : vinegar, potassium lactate
- **e(Lm)inate® LAD** : potassium lactate, potassium acetate, sodium diacetate

The e(Lm)inate® antimicrobial product line offers:

- Lower usage levels
- Greater pathogen control
- Cleaner flavor
- Sodium reduction
- Proven performance
- Clean label options

Hawkins has partnered with industry, academia, government and independent laboratories to test and prove the efficacy of the e(Lm)inate® product line.

UltraLac and Ultra-Pure Pathogen Control:

With our UltraLac and Ultra-Pure products, we have developed a unique process that diminishes the harsh and bitter aftertaste characteristic of other

commercial products. Also, based on the proven science of lactates, diacetates, acetates and vinegar, UltraLac and Ultra-Pure will help you:

- Control Listeria
- Extend Shelf Life
- Improve Food Safety
- Customize Blends

Our UltraLac and Ultra-Pure Bestate products are superior tasting liquid lactate salts used as antimicrobial agents for Ready to Eat (RTE) meat and poultry products as well as for fresh pork and beef to extend shelf life.

Cheese-Phos®

Cheese-Phos is a process developed to provide a liquid room-temperature stable sodium phosphate system for process cheese. It makes it much easier for cheese producers to handle and make better cheese.

UltraPhos®

UltraPhos is a proprietary concentrated solution of Dipotassium Phosphate used in continuous sausage production.





When you need a

recipe

for success, turn to Hawkins
and the Ingredient Works Team

***Serving Up Tailored Solutions
for Your Specific Needs***

- Address your processing issues surrounding yield, texture, moisture management, color stability and flavor protection
- Shorten your development process
- Address shelf-life challenges involving food safety and microbial suppression

We partner with both the meat and food processors and the end-users (restaurants, retailers and food service companies)



Developing new food products or reformulating existing items takes time. Shorten the process by partnering with Hawkins

Ingredient Works specializes in custom ingredient solutions for meat, poultry, seafood, sauces, and prepared foods.

Our team of meat and food scientists can tailor an ideal solution for your food products. With decades of collective formulating expertise, we can help you address your shelf-life challenges, clean label considerations and functionality.

Benefits of partnering with the Ingredient Works team:

- A leader in applications for meat, poultry, seafood, prepared foods, soups, sauces, and dressings
- Expertise in multiple applications
- A diverse ingredient portfolio customizable to your products and processes
- GSFI benefits – single source for regulatory paperwork

Expertise In:

- Meat curing
- Yield and moisture management
- Color stability and flavor protection
- Texture modification
- Food safety, pathogen control, and microbial suppression

Food manufacturers can face both common and highly complex issues in food processing each and every day. We can help you address your processing issues surrounding shelf-life, yield, texture, moisture management, and costing parameters.



Our Latest Product Lines Include:

BindTite Family of Functional Blends

- Color and flavor oxidation suppression
- Microbial and pathogen control
- Starch and hydrocolloid systems
- Starch systems for multi-step processing
- Specialty protein products
- Functional flavors

NatBind Family of Clean Label Blends

Phosphate alternatives that are a functional blend of natural ingredients that:

- Improve texture
- Improve moisture retention and fat stability
- Slow the rate of oxidation

NatBind is customized to your needs and is manufactured with either a whey protein concentrate or a fiber based system.

Current clean label trends are preventing the use of phosphates in many processed meat and poultry products. However, phosphates have many functional benefits in protein systems and are not easily substituted for with a single ingredient.

The Ingredient Works offering of phosphate alternatives under our NatBind product family incorporates a carefully formulated system of ingredients. These products are designed to off-set the yield, appearance, and shelf life issues that are prominent when phosphates are removed from food product formulations.

e(Lm)inate® V-Dry: Dry Vinegar - The Clean Label Antimicrobial:

- Ability to incorporate into functional blends
- Label friendly
- Proven antimicrobial

e(Lm)inate® V-Dry is a buffered vinegar powder developed for use in a wide variety of food applications. Vinegar is a source of acetic acid and a well-known inhibitor of a wide range of spoilage and pathogenic microorganisms.

e(Lm)inate® V-Dry can be used to enhance shelf-life and food safety in fresh and RTE meat, poultry and seafood products. e(Lm)inate® V-Dry contains no carriers and has minimal contribution to finished product flavor. e(Lm)inate® V-Dry is suitable for dry mixes or seasoning blends. It's the clear choice for enhanced shelf life and clean label needs



Food Ingredients 

1.800.328.5460

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From formulating to manufacturing, we provide solutions for the following categories:



Meat



Poultry



Seafood



Dairy



Beverage

We always bring more to the table

Aluminum Chloride
Aluminum Sulfate
Ammonium Sulfate
Anti-Foams
Barium Carbonate
Barium Chloride
Benzoic Acid and Salts
Bleach
Boric Aid
Calcium Acetate
Calcium Carbonate
Calcium Chloride
Calcium Hypochlorite
Calcium Nitrate
Calcium Sulfate
Calcium Stearate
Caustic Soda
Chelates
Citric Acid
Copper Sulfate
Diatomaceous Earth
Dicalcium Phosphate
Dipotassium Phosphate
Disodium Phosphate
EDTA and Salts
Ferric Chloride
Ferric Sulfate
Filter Aid
Fumaric Acid

Glycerine
Gluconates
Hydrochloric Acid
Hydrofluosilicic Acid
Hydrogen Peroxide
Hydroxyacetic Acid
Iodine and Iodide Salts
Lactic Acid
Lime
Malic Acid
Magnesium Bisulfate
Magnesium Carbonate
Magnesium Chloride
Magnesium Oxide
Magnesium Stearate
Magnesium Sulfate
Monocalcium Phosphate
Monosodium Phosphate
Mineral Oils
Nitrates
Nitric Acid
Oxalic Acid
Phosphoric Acid
Potassium Acetate
Potassium Carbonate
Potassium Chloride
Potassium Citrate
Potassium Ferrocyanide
Potassium Hydroxide

Potassium Lactate
Potassium Propionate
Potassium Sorbate
Propionic Acid
Propylene Glycol
Soda Ash
Sodium Acetate
Sodium Bicarbonate
Sodium Bisulfate
Sodium Bisulfite
Sodium Chloride
Sodium Citrate
Sodium Diacetate
Sodium Hydrosulfate
Sodium Hypochlorite
Sodium Lactate

Sodium Metasilicate
Sodium Persulfate
Sodium Phosphate
Sodium Propionate
Sorbic Acid
Sulfamic Acid
Sulfuric Acid
Sulfates
Surfactants
Thiourea
Tricalcium Phosphate
Tripotassium Phosphate
Trisodium Phosphate
Urea
Zinc Chloride
Plus many more



*Hawkins delivers great products
when and where you need them*



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