

Stabilizer

Foodchem®

DrinkGuard™ CF



Suitable for coffee containing milk beverage

Head Office: Building 9, 2277 Zuchongzhi Road Zhangjiang Hi-Tech Park,
Shanghai, 201203, China

Factory: 36 Shacheng Road, Shacheng Industrial Park Jiujiang City,
Jiangxi Province, 332100, China

Tel: ++86-21-22060106

E-Mail: info@foodmategelatin.com

Website: www.foodmategroup.com

Stabilizer

DrinkGuard™ CF

Suitable for coffee containing milk beverage



01 PRODUCT DESCRIPTION

The compound emulsifying thickener is suitable for coffee containing milk beverage. Strong emulsifying ability and high thermal stability; Prevent water and oil analysis, protein and coffee powder stratification precipitation; The palate is smooth and delicate.

BENEFITS & VALUES

1. Increase the thick taste of the product
2. Prevent product precipitation and oil slick
3. Customize formulas according to customer needs

REFERENCE RECIPE

Application sample:
Milk with fruit gain

SUGGESTED DOSAGE

Product	Main ingredients	Suggested dosage	application
DrinkGuard™ CF10	Microcrystalline Cellulose Carrageen	0.10-0.30	Stabilize the system, increase the mellow taste
DrinkGuard™ CF20	Microcrystalline CelluloseXanthan gum	0.10-0.30	Stabilize the system, increase the mellow taste

Ingredients	Unit	Dosage
Sugar	kg	70.0
Milk powder	kg	40.0
Coffee powder	kg	15.0
Butter	kg	4.0
DrinkGuard™ CF10	kg	3.5
sodium bicarbonate	kg	1.0
Flavor	kg	appropriate amount
Water	kg	Make up to 1000kg

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Stabilizer

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DrinkGuard™ DR

Stabilizer for dairy

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DrinkGuard™ DR

Stabilizer for dairy

01 PRODUCT DESCRIPTION

Do you want to improve the taste of chocolate milk or extend its shelf life? Or do you want to increase the stability of flavored milk products? There are a variety of emulsifying stabilizers, and we will help you achieve those goals.

BENEFITS & VALUES

1. Water retention & protein stability
2. Simplify your internal processes
3. Making the dairy taste smooth

REFERENCE RECIPE

Application sample:
Milk with fruit gain

SUGGESTED DOSAGE

Product	Main ingredients	Suggested dosage	application
DrinkGuard™ DR10	Carrageenan, xanthan gum	0.20-0.40%	Cocoa Milk, Coffee Milk
DrinkGuard™ DR20	Pectin, PGA	0.20-0.40%	Peanut milk, Walnut milk
DrinkGuard™ DR30	Pectin, CMC	0.40-0.60%	Acidic milk drink
DrinkGuard™ DR50	Xanthan, CMC	0.40-0.60%	Fermented milk beverage

Ingredients	Unit	Dosage
Milk	kg	350
Sugar	kg	115
Coconut grain	kg	80
DrinkGuard™ DR30	kg	6.0
Citric acid	kg	1.8
Malic acid	kg	1.1
Lactic acid	kg	1.0
water	Kg	Make up to 1000kg

Stabilizer

Stabilizer

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DrinkGuard™ JS

Stabilizer for juice

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DrinkGuard™ JS

Stabilizer for juice

01 PRODUCT DESCRIPTION

DrinkGuard™ JS, a series of stabilizer, can keep water in the juice and jam system from being separated. In addition, it can prevent jam from forming at the bottom of the bottle. This kind of product can make the beverage have the feeling of raw juice.

Suspension stabilizer is a compound additive that can be used in fruit juice containing fruit juice, which can make aloe, coconut or other fruit particles suspended in the juice.

BENEFITS & VALUES

1. Enhance the mouthful taste of beverage;
2. Prevent product to precipitate the phenomenon such as oil slick;
3. Tailor the formula according to beverage factory's needs

REFERENCE RECIPE

Application sample:
Apple Flavored Beverage

Ingredients	Unit	Dosage
Mango pulp	kg	140
Sugar	kg	85
Citric acid	kg	2.15
DrinkGuard™ JS30	KG	2.0
Ascorbic acid	kg	0.2
Sodium chloride	kg	0.2
Beta Carotene	kg	0.002
Sodium benzoate	kg	0.07
Potassium sorbate	kg	0.07
Water	Kg	Make up to 1000kg

SUGGESTED DOSAGE

Product	Main ingredients	Suggested dosage	application
DrinkGuard™ JS10	CMC, gellan gum	0.10-0.30%	Orange juice, Pomegranate juice
DrinkGuard™ JS20	CMC, gellan gum, pectin	0.10-0.30%	Apple juice, grape juice
DrinkGuard™ JS30	Xanthan gum, CMC	0.10-0.80%	Mango juice, Kiwifruit juice
DrinkGuard™ JS40	Xanthan gum, CMC, Sodium alginate	0.10-0.80%	Peach juice, Mixed fruit and vegetable juice

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Stabilizer

Stabilizer



DrinkGuard™ YG

Stabilizer for yogurt

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DrinkGuard™ YG

Stabilizer for yogurt

01 PRODUCT DESCRIPTION

Do you want to improve the water holding of yogurt? Or do you want to increase the stability of flavored milk products? DrinkGuard™ YG series stabilizer is an optimal choice. There are a variety of emulsifying stabilizers, and we will help you achieve those goals.

02 BENEFITS & VALUES

1. Enhancing the mouthful taste of yogurt;
2. Ensuring the stability of the drink during its shelf life
3. Tailor the formula according to customers' needs

REFERENCE RECIPE

Application sample:
Room temperature yogurt

Ingredients	Unit	Dosage
Sugar	kg	90
Milk powder	kg	4
DrinkGuard™ YG10	kg	4.0
Yogurt Bacteria	kg	0.1
		Make up to
Raw milk	Kg	1000kg

SUGGESTED DOSAGE

Product	Main ingredients	Suggested dosage
DrinkGuard™ YG10	Modified starch, pectin	0.20-0.40%
DrinkGuard™ YG20	Pectin, agar	0.20-0.40%
DrinkGuard™ YG30	Modified starch, gelatin	0.20-0.60%

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Compound Sweeteners

Foodchem®

**FoodSweet™
6100**

FoodSweet™ 6100

200 times sweet as sucrose
suitable for various types of acid drinks

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Compound Sweeteners

FoodSweet™ 6100

200 times sweet as sucrose
suitable for various types of acid drinks

01 PRODUCT DESCRIPTION

FoodSweet™ 6100 is 200 times sweet as sucrose. This product uses sweet taste modification technology to reasonably formulate aspartame and acesulfame. Its sweetness is close to sucrose, suitable for use in various types of acid drinks.

BENEFITS & VALUES

1. No bitterness and metallic taste
2. Easier to dissolve, better thermal stability
3. good flavor synergistic effect on flavored beverages.

REFERENCE RECIPE

Application sample:
Apple Flavored Beverage

Ingredients	Unit	Dosage
Sugar	kg	40
Foodchem™ 6100	kg	0.35
Malic acid	kg	0.6
Citric acid	kg	0.4
Potassium sorbate	kg	0.12
Flavor	kg	appropriate amount
Lemon yellow	kg	0.035
Water	kg	Make up to 1000kg

SUGGESTED DOSAGE

Carbonate beverage	0.025-0.055%
Juice	0.02-0.035%
Flavored beverage	0.025-0.06%

Compound Sweeteners

Compound Sweeteners

Foodchem®

FoodSweet™ 6200

FoodSweet™ 6200

200 times sweet as sucrose
suitable for solide drinks and protein beverage

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FoodSweet™ 6200

200 times sweet as sucrose
suitable for solide drinks and protein beverage

01 PRODUCT DESCRIPTION

Foodsweet™ 6200 is 200 times sweet as sucrose. This product uses sweet taste modification technology to rationally formulate neotame and acesulfame. It is suitable for various solid and vegetable proteins baverage.

BENEFITS & VALUES

1. The sweetness is similar to sucrose
2. Stable, not reduce sweetness after Sterilized or within shelf life
3. Cost saving

REFERENCE RECIPE

Application:
Sugar Free Walnut Drink

Ingredients	Unit	Dosage
Walnut	kg	33
Foodchem™ 6200	kg	0.35
Stabilizer	kg	3.5
Sodium citrate	kg	0.3
Sodium bicarbonate	kg	0.25
Sodium chloride	kg	0.3
Flavor	kg	appropriate amount
Water	kg	Make up to 1000kg

SUGGESTED DOSAGE

Powder beverage	0.02-0.05%
Plant protein beverage	0.02-0.04%

Compound Sweeteners

Compound Sweeteners

Foodchem®

FoodSweet™ 6501

FoodSweet™ 6501

50 times sweet as sucrose
suitable for various beverage

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FoodSweet™ 6501

50 times sweet as sucrose
suitable for various beverage

01 PRODUCT DESCRIPTION

FoodSweet™ 6501 is 50 times sweetness that of sucrose. This product uses sweet taste modification technology to reasonably configure sucralose and erythritol. Its sweetness is close to sucrose, suitable for various beverage use.

BENEFITS & VALUES

1. Pure sweetness, very similar to sucrose;
2. Stable in high temperature sterilization, long shelf life;
3. No caries, suitable for developing low or zero calorie products;

SUGGESTED DOSAGE

Juice beverage	0.09-0.21%
Dairy	0.1-0.15%
Powder beverage	0.1-0.16%
Plant protein beverage	0.08-0.15%

REFERENCE RECIPE

Application :
RTD Coffee

Ingredients	Unit	Dosage
Sugar	kg	30
Foodchem™ 6501	kg	0.6
Cream	kg	15
Coffee powder	kg	8
Skimmed milk powder	kg	40
Sodium bicarbonate	kg	1.0
Stabilizer	kg	2.0
Flavor	kg	appropriate amount
Water	kg	Make up to 1000kg

Flavor

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FoodAroma™ Flavor

Professional beverage flavor solutions

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FoodAroma™ Flavor

Professional beverage flavor solutions

PRODUCT LIST

01 PRODUCT DESCRIPTION

Whether you produce juice, flavored beverages or dairy, beverage innovation is often a tall order. We're at your side. Our dedicated technical teams can develop formulas from start to finish according to your needs in our state-of-the-art product development labs.

BENEFITS &VALUES

1. Customized flavor solutions
2. Different forms meet different needs

CODE	NAME	DOSAGE (%)	Application	FORM
SLC001	lemon-lime flavor	0.02-0.1	Carbonated beverage	Liquid
SLC002	Cola flavor	0.02-0.1	Carbonated beverage	Liquid
SLC003	Lemon flavor	0.02-0.1	Carbonated beverage	Liquid
SLC004	Sprite flavor	0.02-0.1	Carbonated beverage	Liquid
SLC005	Lemon-lime flavor	0.02-0.1	Carbonated beverage	Liquid
SLC006	Green lemon flavor	0.02-0.1	Carbonated beverage	Liquid
SLC007	Grapefruit flavor	0.02-0.1	Flavor beverage	Liquid
SLC008	Green lemon flavor	0.02-0.1	Flavor beverage	Liquid
SLC009	Strawberry flavor	0.02-0.2	Flavor beverage	Liquid
SLC010	Pineapple flavor	0.02-0.2	Flavor beverage	Liquid
SLC011	Mixed fruits flavor	0.02-0.1	Flavor beverage	Liquid
SLC012	Orange flavor	0.02-0.1	Juice beverage	Liquid
SLC013	Pineapple flavor	0.02-0.1	Juice beverage	Liquid
SLC014	Green Tea Flavor	0.3-0.5	Tea beverage	Liquid
SLC015	Black tea Flavor	0.3-0.5	Tea beverage	Liquid
SLC016	Red bull flavor	0.02-0.1	Energy beverage	Liquid
SLC017	Fresh milk flavor	0.05-0.15	Dairy	Liquid
SLC018	Cream flavor	0.02-0.2	Dairy	Liquid
SLC019	Strawberry flavor	0.02-0.2	Dairy	Liquid
SPC001	Strawberry flavor	0.1-0.3	Solid beverages	Powder
SPC002	Grapefruit flavor	0.1-0.4	Solid beverages	Powder
SPC003	Green lemon flavor	0.1-0.5	Solid beverages	Powder
SPC004	Strawberry flavor	0.1-0.4	Solid beverages	Powder
SPC005	Pineapple flavor	0.1-0.3	Solid beverages	Powder
SPC006	Orange flavor	0.1-0.3	Solid beverages	Powder
SPC007	Pineapple flavor	0.1-0.4	Solid beverages	Powder
SPC008	Apple flavor	0.1-0.3	Solid beverages	Powder
SPC009	Mango flavor	0.1-0.25	Solid beverages	Powder
SPC010	Juice peach flavor	0.2-0.5	Solid beverages	Powder
SPC011	Lemon juice flavor	0.1-0.6	Solid beverages	Powder