





*We've been with our  
customers for 8 years.*

Founded in 2011, ALIVA™ provides exquisite quality natural food ingredients that are used to enhance the characteristics, flavor, texture and the required properties of the food and beverages.

- ▶ Increase the shelf life.
- ▶ Improve the taste and appearance.
- ▶ Use naturally sources ingredients in your products.



FOOD AND  
BEVERAGES

## APPLICATIONS

We offer a range of natural ingredients for:

Dairy

Ice cream

Soft drinks and beverages

Baked and confectionery products

Sauces

Chocolate

Snack foods

Pastries

Processed fruits and vegetables

Jellies

Energy bars

...and many more



## Refined Kappa Carrageenan

Refined Kappa Carrageenan is extracted from red edible seaweeds and usually used as a food thickening agent, stabilizer, emulsifier, gelling agent, bonding agent.

- ▶ used in many dairy products such as cream cheese, cottage cheese, skim milk, and yogurt;
- ▶ used in desserts and sweets such as custards, ice cream, milk shakes, pie fillings and chocolate products;
- ▶ used in salad dressings, sauces and soups as well as jellies, beer, diet sodas and as a fat substitute in processed meats.

**Appearance:** snow white powder

**Odor:** odorless

**Solubility:** K-Carrageenan and  $\epsilon$ -carrageenan soluble in hot water,  $\lambda$ -carrageenan soluble in water.







**100%** Pure Dehydrated Garlic  
**Color:** light yellow, no obvious dark spots (\* Natural white color for grade A)  
**Smell/ Flavor:** characteristic pungent, spicy flavor that mellows and sweetens considerably with cooking. It varies in intensity and aroma with the different cooking methods. It is often paired with onion, tomato, or ginger  
**Form:** granule (\*available in powder and flakes)

## Dehydrated Garlic Granule

Garlic is widely used around the world for its pungent flavor as a seasoning or condiment.

- ▶ used in both food and medicine;
- ▶ garlic has been found to have antibacterial, antiviral, and antifungal properties;
- ▶ claimed to help prevent heart disease (including atherosclerosis, high cholesterol, and high blood pressure) and cancer;
- ▶ It is also alleged to help regulate blood sugar levels.





## Agar-agar

Agar-agar is extracted from seaweed Gracilaria. It is an excellent gelling agent and thickener as well as a natural source of vegetable origin dietary fiber.

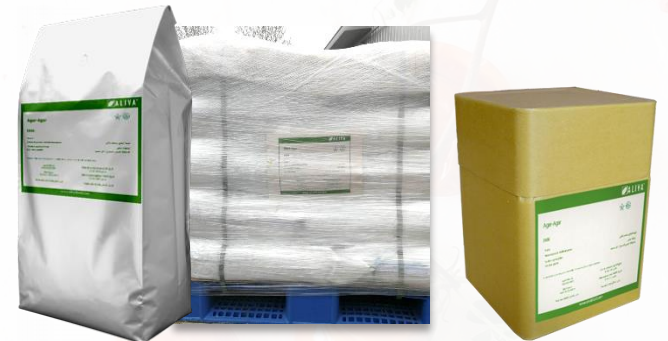
There are many fields of application:

- ▶ Confectionery (water dessert jellies, sweets, candies, fruit jellies, candy fillings, jellies, and jams)
- ▶ Pastry and bakery (icings for pastries, cakes, and donuts)
- ▶ Dairy products (yogurts, milk desserts, fermented dairy products)
- ▶ Canned meat products (canned meat, meat in jelly)

The use of agar-agar in foods is based on its natural properties:

- ▶ High gelling capacity
- ▶ Wide PH working range
- ▶ Resistance to heat treatment
- ▶ Large hysteresis
- ▶ No effect on flavors
- ▶ Reversible gels
- ▶ Gel stability

**Appearance:** off white to snow powder 80~100 mesh.  
**Water absorption:** > 5 times  
**Congearing point:** 35°C





## Collagen

Collagen is a main structural protein and consists of amino acids.

Collagen is widely used in:

- ▶ Chewable tablets
- ▶ Athletes' protein powder
- ▶ Enteral nutrition preparations
- ▶ Jellies
- ▶ Cheese
- ▶ Ham
- ▶ Canned food
- ▶ Bread
- ▶ Synthetic fiber film
- ▶ Label for meat products
- ▶ Food binder
- ▶ Food protection layer
- ▶ Membrane material for curing enzymes



**Appearance:** White or light yellow powder  
**Odor:** Special odor  
**Solubility:** Soluble in water  
**Bulk density:** 0.2-0.5g/ml  
**Tapped density:** 0.3-0.6/g/ml  
**Particle size analysis:** 80% through 80mesh



## Dry Ginger Whole

Ginger is an underground stem of a namesake flowering plant and is widely used as a food ingredient.

Ginger produces a hot, fragrant kitchen spice.

- ▶ often pickled in vinegar or sherry as a snack;
- ▶ can be steeped in boiling water to make ginger herb tea;
- ▶ used in production of candies or ginger wine;
- ▶ cooked as an ingredient in many dishes.

The juice from ginger roots is often used as a seasoning in Indian recipes and is a common ingredient of Chinese, Korean, Japanese, Vietnamese, and many South Asian cuisines for flavoring dishes such as seafood, meat, and vegetarian dishes.

### 100% Pure Ginger

**Color:** light yellow, no obvious dark spots

(\* Natural white color for grade A)

**Smell/ Flavor:** Spicy taste, without any peculiar smell

**Size:** 2-7cm







## Egg Yolk Powder

Egg yolk powder is made of spray dried pasteurized egg yolks and has rich nutritional value as well as good emulsifying property.

Egg yolk powder is rich in phospholipids. It can be used in baking products such as bread, biscuits and the production of ice cream and sauce.

Application in pastries, breads and biscuits:

- ▶ increases the nutritional value of the product,
- ▶ increases the volume of bread, soften the crumb and improve the flavor;
- ▶ makes dough have higher gas inclusion capacity;
- ▶ makes the biscuits ruddy;
- ▶ improves the shelf life of the product.

It is a natural emulsifier, which increases the cohesiveness of fat, improves the shape retention of ice cream, and also improves the flavor of the product.

**Appearance:** Yellow Powder

**Odor:** Egg taste

**Solubility:** Soluble in water





## Gelatin

Gelatin is a widely used gelling agent produced from collagen.

Edible gelatin is rich in 18 kinds of amino acids and 90% collagen.

- ▶ excellent colloid protection, surface activity, viscous, film-forming, suspension, buffer, wettability, stability and water solubility.
- ▶ used in meat jelly, canned, candy, sausage, ice cream and other food industries.

**Appearance:** Yellow to light yellow powder

**Odor:** Weak odor

**Melting point:** 261.7°C

**Solubility:** Slightly soluble in water





## Konjac Gum

Konjac contains almost no calories, but is very high in fiber. It is extracted from an Asian plant *Amorphophallus konjac*.

Konjac gum is an excellent dietary fiber source and is capable of water holding.

It is widely used in:

- ▶ Meat
- ▶ Noodle
- ▶ Beverage
- ▶ Cake
- ▶ Jelly
- ▶ Jam
- ▶ Sauce
- ▶ Bread
- ▶ Vegetarian
- ▶ Ice cream
- ▶ Milk



**Appearance:** Snow white powder  
**Odor:** Odorless  
**Smell:** Unique konjac smell  
**Solubility:** Soluble in hot water



## Pumpkin Seeds

The pumpkin seeds are calorie-dense, nutrient-rich food.

Pumpkin seeds are excellent sources of:

- ▶ Protein
- ▶ Dietary
- ▶ Fiber
- ▶ Riboflavin
- ▶ Folate
- ▶ Pantothenic acid
- ▶ Niacin
- ▶ Iron
- ▶ Zinc
- ▶ Manganese
- ▶ Sodium
- ▶ Potassium

100% Pure Ginger

Color: light yellow, no obvious dark spots

(\* Natural white color for grade A)

Smell/ Flavor: Spicy taste, without any peculiar smell

Size: 2-7cm







## Sodium Alginate

Sodium alginate is extracted from brown seaweed and has multiple applications in food.

- ▶ Stabilizer in ice cream, cheese, butter, and cheese, etc.
- ▶ Thickening and emulsifier used in salad, pudding, jam, tomato sauce, and canned products, etc.
- ▶ Hydration agent used for noodles, vermicelli, bread, pastries, and frozen products;
- ▶ Gelling agent used for frozen food and imitation food, and other kinds of gel food, as well as fruit, poultry, and aquatic products protection layer, sugar coating, stuffing, cover coat of dessert, etc.
- ▶ Film-forming agent used in all kinds of cosmetics.

**Appearance:** White or light yellow granule or powder  
**Odor:** Odorless  
**Solubility:** Soluble in water  
**Mesh size:** 30-200 mesh



## PLACING AN ORDER

Simply connect with us via email and let us know the following:



*We will send you a quotation  
within 3 working days.*



## Connect with us



[info@dis-company.com](mailto:info@dis-company.com)

### CONTACT DETAILS

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