



# 2022 NEWSLETTER

CATCH UP WITH RERUM INGREDIENTS

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## STAY AHEAD OF THE NEXT BIG THING

At Rerum Ingredients we understand the need to remain competitive and innovative. We can help food & beverage companies become aware of the “next big trends” and support you on that journey.

Additionally we can help you to reformulate products to meet a specific nutritional, regulatory or safety objectives. These targets require knowledge different ingredients and the function those ingredients are performing, allowing a different recipe to achieve the same or similar goal.

At Rerum Ingredients we work with our principles to support you each set of the way.





## BOOSTING FLAVOUR AND COLOUR IN MEAT AND MEAT REPLACERS

Royal Buisman's concept of using caramelised sugar in meat and meat replacers, is all about boosting flavour and colour intensity by adding specific bitter, roasted tones. By adding our Natural Caramelised Sugar (NCS) or Traditional Caramelised Sugar (TCS), the overall performance of the individual spices in seasoning blends is boosted. This application sheet informs you about the added value of our caramelised sugar in meat and meat replacers and will provide a guideline for the correct dosage and way of processing.

Application range

- Meat (alternatives) like:
  - Hamburgers
  - Enrichment Meatballs
  - Minced meat
  - Steaks
  - Other vegetarian / vegan propositions

Our caramelised sugars are excellent flavour boosters, especially in spicy, meat like products. They will add roast and complexity to the product. The flavour pyramid below shows the role of our caramelised sugars in the total matrix. It is a supporting role for flavours, herbs & spices to stand out.

Available in both liquid and powder forms.



## CAKE MIX EMULSIFIERS TFC RE-BRANDING

### PALSGAARD EMULPALS® SERIES

We turn challenges into tasty products.

Whether you are looking to create a classical, fluffy sponge or a gluten-free, sugar-free, vegan or microwavable recipe, we have solutions for your cake mix needs. With the Emulpals® series of activated cake emulsifiers, you can meet the specific demands of modern consumers and still create products they'll want to sink their teeth into.

Perfect for pre-mixes

Emulpals® activated cake emulsifiers are custom designed for the all-in method and ensure fast production with less hassle and lower costs. As a powdered ingredient, the series offers several benefits:

- **Simplicity:** No pre-hydration or pre-emulsification is needed, so powdered emulsifiers reduce the number of production stages.
- **Better-for-you:** Powdered emulsifiers enable a switch from saturated or trans-fats to unsaturated liquid oils.
- **Speed:** Powdered emulsifiers act very rapidly, enabling manufacturers to accelerate output.
- **Versatility:** Emulpals® can be used in many different types of cakes showing excellent tolerance to difficult ingredients, production temperatures and whipping times.
- **Quality:** Emulpals® delivers high aeration and softness, resulting in a uniform cake crumb and a smooth cake surface.

We announced in our summer newsletter that we partnered up with Timmers Food creations, we are now pleased to announce that they have decided on giving their branding and website a makeover.

After the previous logo had been around for some time, Timmers Food Creations decided that it was time for a new logo! And since they were busy anyway, they also gave the website a nice, fresh look! You can see their freshly designed website by following the link here:

[www.timmersfoodcreations.nl](http://www.timmersfoodcreations.nl)

When developing the new logo, a lot of thought was given to who Timmers Food Creations actually is and what it stands for. The spoon remains central to the logo, a hallmark of the company.

The spoon with powder on the one hand symbolizes the ingredients on offer and on the other hand it indicates that the little bit of product on the spoon can be the missing detail that can make the difference for many customers. This, in combination with the warm use of colour in the logo, stands for a personal approach and accessibility.

On the new website, Timmers Food Creations shows what they stand for, but of course above all what they offer their customers! They give (literally and figuratively!) a glimpse into their test kitchen, the heart of the organization where they show the concepts that have already been developed.

## NATURAL VITAMIN K2-7

Synergia's MenaquinGold can be effectively incorporated into Food and beverages like Dairy products, edible oil, protein beverage mix, energy bars, biscuits, chocolates, gummies, juices and sports nutrition products.

To ensure various food matrix suitability, MenaquinGold is made available in different grades like standard powder, water-soluble powder, oil grade and coated granules with extended stability for formulation in extremely alkaline conditions.



## FOODGRADE INSTANT FAT POWDER

We announced in our summer newsletter that we partnered up with Liprofood, we are now pleased to announce that Liprofood has started production of LIPROFAT IP50, a foodgrade instant fat powder based in 50% palm oil, glucose syrup and caseinate.

LIPROFAT IP50 is mainly used as a source of fat in food blends. Beside source of fat, it is also increase instantability of blends.

Samples of LIPROFAT IP50 are ready for dispatch.

## RSPO CERTIFICATION

Rerum Ingredients is proud to announce that they have obtained RSPO certification.

By partnering with Rerum Ingredients and our principle Palsgaard, you'll be able to meet your customers' demands for sustainable palm-based ingredients. Palsgaard certified emulsifier plant can deliver RSPO SCCS SG certified emulsifiers for a wide range of products.

If you require further information, please get in touch.



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[www.rspo.org](http://www.rspo.org)

## CARONAT FROM DIVIS NUTRACEUTICALS

CaroNat is made of plant-sourced ingredients only and helps food marketers in their transition to clean labels.

Divi's innovative production process provides the stabilization of this natural ingredient in a powder form for easy handling and excellent stability in applications.

Fresh carrots are harvested and immediately processed to stable carrot juice concentrate. At a later stage, the concentrate is transformed into CaroNat fine powder.

The composition of CaroNat, based only on natural, plant-based ingredients, allows claims such as:  
No artificial color/ingredient  
Vegetarian  
Vegan



If you would like any more information regarding anything we have covered in our newsletter please get in touch!

We are happy to provide you with samples of products to you can test them out for yourself.

### CONTACT US

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