

MEAT PORTFOLIO



Processed Meat consumption is increasing during the week with in-home entertaining and designer snack boards. Together IXOM and our Global Partners supply the broadest range of quality ingredients for all your processed meat and beyond meat applications. Our technical experts identify the optimal solution from our quality range of taste, functional, texturing and enriching ingredients, helping customers build and create successful brands that consumers enjoy every day.



ACIDULANTS, ANTIOXIDANTS & PRESERVATIVES

- Citric Acid
- Lactic Acid
- Sodium Lactate
- Sodium Citrate
- Sodium Lactate
- Sodium Erythorbate
- Ascorbic Acid



COLOURS

- Natural & Synthetic
- Liquid & Powder
- Oleo Resins



FLAVOURS

- Natural & Synthetic
- Sweet & savoury
- Emulsions
- FlavoBomb®
- Seasonings
- Smoke Flavours



HYDROCOLLOIDS

- Carrageenan
- Xanthan Gum
- Guar Gum



MSG



PHOSPHATES

- Sodium TriPoly Phosphate STPP
- Sodium Acid Pyro Phosphate SAPP28
- Sodium HexaMeta Phosphate SHMP
- TKPP
- TSPP



SPICES

- Cumin
- Coriander
- Paprika
- Tomato Powder



STARCHES

- Corn / Maize
- Wheat
- Potato
- Native Potato
- Modified and Native Tapioca



TOMATO PASTE



Ask your IXOM Account Manager about our extensive range of ingredients for meat applications.

Our Product Builders are here to help!

