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Food Ingredients Catalog

PALM OIL PRODUCTS



MC 38 - SHORTENING

Shortening is a solid fat made from vegetable palm oil. It is white in color, neutral in flavor

- Application : breads, biscuits, cookies, wafers, cream filling, and bakery products

> Packing : 20 KG carton



MC 35

- Application :

Excellent for formulation of compound chocolate bar, coating, enrobing

Excellent rigidity and cooling sensation upon melting in mouth

Confectionery and bakery coating

Non-dairy creamer

Ideal for Confectionery filling, toppings, and ice cream formulation

Absolute choice for non-dairy creamer formulation

> Packing: 20 kg carton





MEDPALM SHORTENING

Shortening is a solid fat made from vegetable palm oil. It is white in color, neutral in flavor

- Application : breads, biscuits, cookies, wafers, cream filling, and bakery products

> Packing: 20 kg carton

MEDPALM P250

- Application :

Excellent for superior quality cream biscuit and waffles

Ideal for application in condensed milk

Excellent for cream filling

> Packing: 20 KG carton

MEDPALM P500

- Application :

Excellent for formulation of compound chocolate bar, coating, enrobing Confectionery and bakery coating

Ideal for Confectionery filling, toppings, and ice cream formulation

Absolute choice for non-dairy creamer formulation

> Packing: 20 kg carton

MEDPALM P700

- Application :

Ideal for confectionery filling and toppings and ice cream formulation

Excellent for compound chocolate center filling

Absolute choice for candy and toffee formulation

> Packing: 20 KG Carton

MEDPALM P900

- Application :

Excellent for formulation of compound chocolate bar, coating, enrobing Excellent rigidity and cooling sensation upon melting in mouth

Confectionery and bakery coating

Non-dairy creamer

Ideal for confectionery filling, toppings, and ice cream formulation

Absolute choice for non-dairy creamer formulation

> Packing: 20 kg carton

CORN PRODUCTS

The logo for Adam's, featuring the brand name in a green, cursive font with a white outline, set against a white background with a green border.

CORN STARCH

- Application :

In its native form, the starch is use as a thickener and binder

> Packing: 25 kg bag

FRUCTOSE

Concentrated and purified syrup produced from starch hydrolyzed by using enzyme

It is a fructose syrup, which is colorless, odorless, low density, sweet and clear

> F10 - For special produced syrup for Turkish desserts, bakery product, deep-frozen dessert, biscuits and cookies, fruit drinks and nectars

> F16 - For special produced syrup for Turkish desserts, bakery product, deep-frozen dessert, biscuits and cookies, fruit drinks and nectars, Ice creams

ADVANTAGES : Increase the taste of fruit aroma, avoid crystallization, expand the shelf life, balance moisture

> F30 - For marmalade and jam, milk dessert, puddings, breads and rusks, biscuits and cookies, cakes and muffins, fruit drinks and nectars, ciders and alcoholic soft drinks, spirit and liquors, ice cream

> F42 - It is a fructose syrup, which is colorless, odorless, low density, more sweet and clear

For carbonated soft drinks, fruit drinks and nectars, ice creams, Isotonic, sport and energy drinks, biscuits, cakes, Ice teas and new age drinks, syrups, cream production, ciders and alcoholic soft drink, spirits and liquors

> Packing: 25 kg cans, 300 kg drums

GLUCOSE

- Application :

Regular acid converted edible, aqueous syrup produced cornstarch colorless, odorless, medium density, medium taste and clear

> G40 for chewing gum nuggets, ice creams jelly candies hard candies

> G60 for caramel, marshmallows, halva, jam, ketchup, confectionery coatings, biscuits

> Packing: 25 kg cans, 300 kg drums

MALTOSE

It is a concentrated and purified syrup produced from starch hydrolyzed by using enzyme

> M50 – 201 - Colorless, odorless, medium density, medium taste and clear For hard-boiled candies, bakery products, marshmallows, ice cream, confectionery coating, caramel Toffees, Turkish delight production

> M50 – 211 - Colorless, odorless, medium density, medium taste and clear For hard-boiled candies, bakery products, marshmallows, ice creams confectionery coating, caramel Toffees, Turkish delight production

> Packing: In 25 kg cans, in 300 kg drums

APPLE PECTIN



APPLE PECTIN

- Application :

Apple Pectin is a naturally occurring thickening agent that is most often used by adding it to jams, jellies and similar products to help them gel and thicken

- > HHAP101 – (DE 70) Ultra rapid set SAG 150° for jams, juice
- > HHAP102 (DE 68-70) Ultra rapid set SAG 150° for jams, juice
- > HHAP103 (DE 65-68) Medium rapid set SAG 150° for jams
- > HHAP104 (DE 62-65) Slow set SAG 150° for jams, confectionery
- > HHAP105 (DE 58-62) Extra slow set SAG 150° for confectionery
- > HHAP161 (DE 70-78) Medium capacity for acid milk, yoghurt, drinks
- > HHAP181 (DE70-78) High capacity for yoghurt, drinks
- > HHAP121 (DE70) Viscosity pectin 400-500cp for beverage, juice
- > HHAP151B (DE58-62) Apple pectin buffer salt for confectionery, gums
- > Packing: 25 Kg bag

CITRUS PECTIN



CITRUS PECTIN

- Application :

Citrus Pectin is a naturally occurring thickening agent that is most often used by adding it to jams, jellies and similar products to help them gel and thicken

- > DE58-62 for juice, jam, candy and soft candy
- > DE62-64 for jam, milk beverage, jelly, soup
- > DE64-66 for milk beverage
- > DE66-69 for juice, yoghurt, jam
- > Packing: 25 Kg bag

MORE INGREDIENTS



ASCORBIC ACID

- Application :
Used in the food industry as an antioxidant
- > Packing: 25 kg bag

CITRIC ACID

- Application :
The dominant use of citric acid is as a flavoring and preservative in food and beverages
- > Packing: 25 kg bag

COCOA POWDER – NATURAL & ALKALINIZED

- Application :
Food industry, pastry, chocolate
- > Packing: 25 kg bag

DESICCATED COCONUT

- Application :
It provides a unique consistency of fresh fruit
Fragrant, exotic, coconut incorporates pasta or cake decorating desserts
- > Packing: 9 kg bag, 12.5 kg bag and 25 Kg bag



MORE INGREDIENTS

DEXTROSE MONOHYDRATE

A white crystalline monosaccharide, obtained by enzymatic hydrolysis of starch. It is sweet in taste, free from foreign flavor

- Application :

Cereal products (bread, biscuits, bars, etc.), confectionery, drinks, etc.

> Packing : 25 KG bag

GUAR GUM

- Application :

It helps alleviate some preparations including replacing the role of starch, sugar or fat. Guar gum is used as thickener, stabilizer and emulsifier in food

> Packing : 25 kg Paper bag

SODIUM PYROPHOSPHATE

- Application :

Emulsifier : It can make steady a mixture of immiscible compounds

Stabilizer : It stabilizes the appearance and quality of the food over time

Acid : It changes the pH of the food (alkaline or acidic)

Leavening agent: food additive or a combination of food additives, which liberate gas and, similarly, increases the volume of a paste

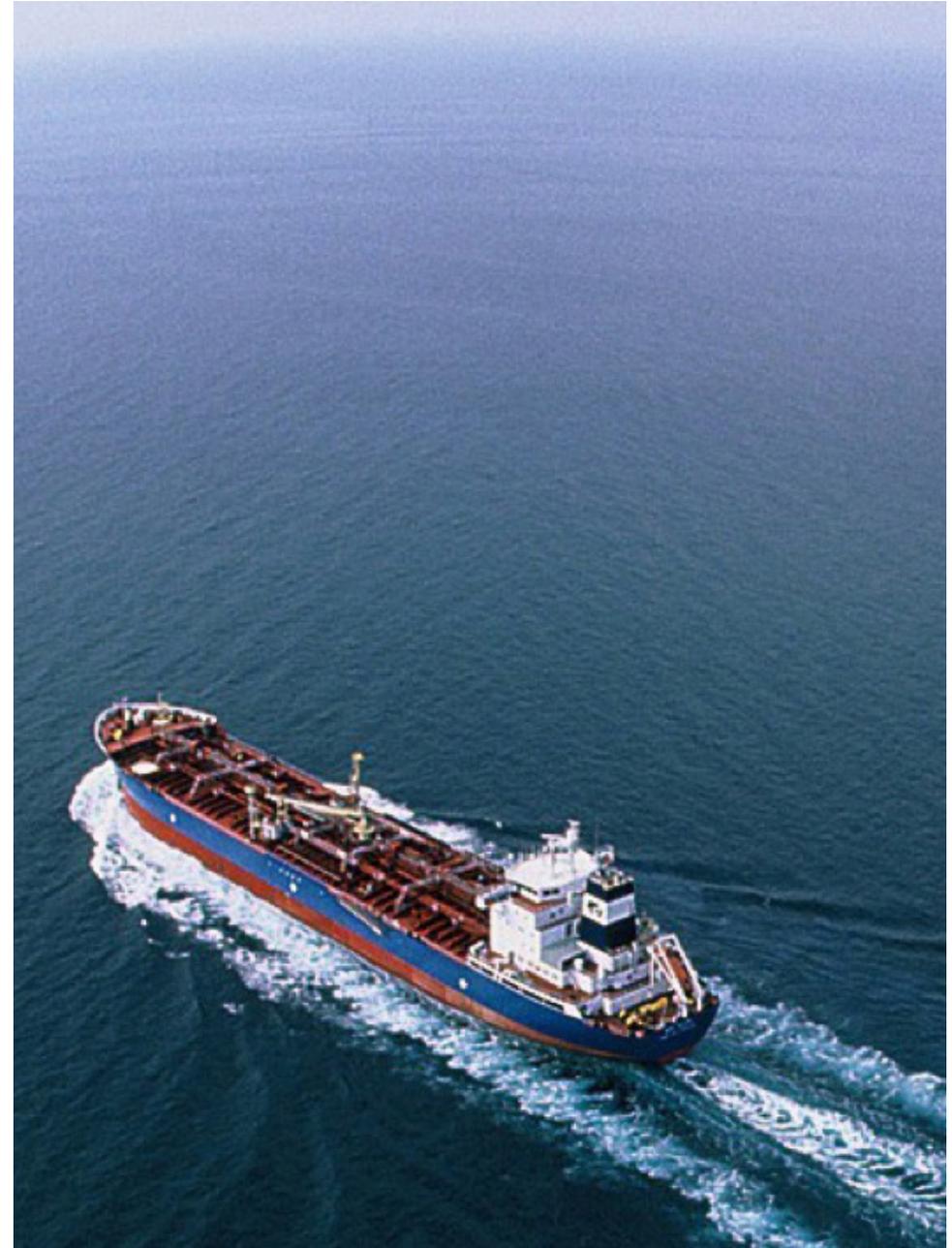
> Packing: 25 kg bag

SOYA LECITHIN

- Application :

Lecithin (E322) used as emulsifiers in the food industry

> Packing : 200 kg iron drums



MEDCORP provides raw materials for the food industry

With an experience of over 10 years in the food business and international transactions, MEDCORP teams benefit of an increased knowledge of the field, markets and production for an optimum service.

If the Mediterranean is the area of predilection of MEDCORP, its network of production and factory partners are based in Indonesia, Turkey and China.

Production, quality, commitment and delivery, MEDCORP is your international partner.



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