



Food

Products and Solutions for the Food Industry

Together to the perfect recipe ...

As your competent partner, we support you with your innovations and product developments to meet the demands of the food market. The distinct technical expertise of our food engineers as well as the high-quality raw materials enable us to successfully accompany you in all applications.

We support you with today's trends...



Sugar reduction



Fibre enrichment



Clean Label



Plant-based



Fat reduction

... with the right ingredients

With our comprehensive portfolio of raw materials for the food industry, we contribute sustainably to providing people with nutritious, safe, and healthy foods. Our products improve taste, texture, quality and bring nutritional benefits.

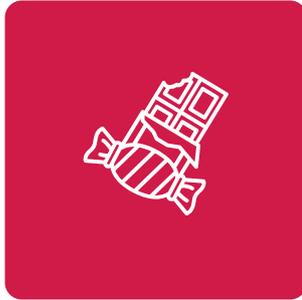


www.impag.de/en/food-germany

Our segments



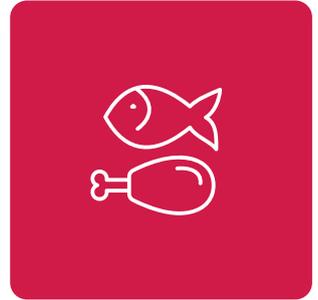
Bakery



Confectionery



Dairy



Meat, Fish & Poultry



Meat & Dairy Substitutes



Nutrition



Savoury & Sauces



Beverages

Our expertise



Quality Assurance



Technical Consulting



Support with Regulatory Questions



Procurement

Our raw materials portfolio

Starches
Proteins
Fibers
Lecithins
Sweeteners
Coloring foods & food colors
Flavours
Plant extracts
Enzymes
Natural phosphate replacement / Functional solutions
Defoamers / Deaerators



Didn't find what you were looking for?

Contact us anyway.
Thanks to our large network, we can also source other interesting products for you.

While we strive to ensure the highest quality of the products, it is the responsibility of the enduser to verify the suitability and compliance of these materials with any applicable regulations and standards. The information provided in this catalogue is based on our current knowledge and experience. However, it does not constitute a warranty or representation as to the performance or suitability of the materials for any specific application. Product information and availability are subject to change without notice.

Starches & starch derivatives

Tapioca starch
Rice starch
Potato starch
Corn starch
Glucose syrup (Corn)

Proteins

Proteins (textured)

Soy
Pea
Wheat
Sunflower

Protein concentrates and isolates

Potato
Soy
Rice (partially organic quality)
Fava bean
Pea

Protein specialties

Clearly soluble, tasteless protein hydrolysates from various raw materials (e.g., rice, peas, pumpkin...) for clear sports drinks
Rice protein hydrolysate
Pea protein hydrolysate
Pumpkin seed protein hydrolysate
Collagen (marine)

Fibers

Apple fibers
Bamboo fibers
Oat fibers
Cocoa fibers
Powdered cellulose
Wheat fibers
Sugar beet fibers
Fiber blends

Lecithins

Soya lecithin (liquid, powder)
Rapeseed lecithin (liquid, powder)
Sunflower lecithin (liquid, powder)

Sweeteners

Stevia

Coloring foods & food colors

Colouring foods (vegetable concentrates)
Natural colourants

Flavours

Natural flavours (liquid and powder)
Synthetic flavours (liquid and powder)

Plant extracts

Açaí
Acerola
Yuzu
Kombucha

Enzymes

Lipase	Enzyme-Blends
Amylase	Lactase
Pectinase	Cellulase
Glucose oxidase	Rennet
Protease	Mannanase
Xylanase	

Natural phosphate replacement / Functional solutions

Natural Phosphate Replacement
Clean-Label Texture Systems
Functional Solutions

Defoamers / Deaerators

Silicone-based defoamers (e.g., polydimethylsiloxane)
Vegetable oil-based systems
Polyol and polyalkylene glycol systems
Mono- and diglycerides
Mineral oil-based systems

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Download the catalogue:



English



German

The catalogue is also available on our website.
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