



FOOD INGREDIENTS



PRODUCT LIST



www.kefo.si

YOUR RIGHT INGREDIENT



ACIDULANTS

- Acetic Acid
- Adipic Acid
- Ascorbic Acid
- Benzoic Acid
- Citric Acid
- Erythorbic Acid
- Formic Acid
- Fumaric Acid
- Gluconic Acid
- Glucono Delta Lactone
- Hydrochloric Acid
- Lactic Acid
- Malic Acid
- Phosphoric Acid
- Propionic Acid
- Sorbic Acid
- Sulfuric Acid
- Tartaric Acid
- Succinic Acid

ALKALIS

- Ammonia Anhydrous
- Caustic Soda
- Hydrated Lime
- Soda Ash

ALCOHOLS

- Ethyl Alcohol Pure & SDA
- Isopropyl Alcohol USP

AMINO ACIDS

- Full line of Amino Acids
- L-Cysteine & L-Cystine (Vegetarian, non-animal)



ANTICAKING AGENTS

- Calcium Stearate
- Magnesium Stearate
- Silicates
- Silicon Dioxide
- Sodium
- Aluminosilicate
- Tricalcium Phosphate
- Zinc Stearate

ANTIFOAMS

 Full line of Organic, Silicone & Non-Silicone Antifoams

BAKING POWDER

• Single & Double Acting SAS, SAPP, MCP Grades

BUFFERING AGENTS

- Calcium Citrate
- Potassium Citrate
- Sodium Citrate
- Calcium Hydroxide

CARBONATES

- Ammonium Bicarbonate
- Calcium Carbonate
- Magnesium Carbonate
- Potassium Bicarbonate
- Potassium Carbonate
 - Sodium Bicarbonate



COLORS

- Full line of FD&C
- Colors Natural Colors
- Titanium Dioxide

EDIBLE PROTEINS

- Casein
- Caseinates
- Hydrolyzed
- Proteins
- Milk proteins
- Pea Proteins
- Soy Proteins
- Wheat Proteins
- Whey Proteins

EMULSIFIERS

- Lecithin
- Medium Chain Triglycerides (MCT)
- Mono & Diglycerides
- Polysorbates
- Propylene Glycol USP
- Sodium Stearoyl Lactylate
- Sorbitan Esters

PHOSPHATES

• Full line of Food Phosphates











FOLLOW TRENDS



FLAVORS & FLAVOR ENHANCERS

- Caramel Color
- Disodium Succinate
- Ethyl Vanillin
- I&G
- L-Cysteine & L-Cystine
- Maltol
- Methyl Salicylate
- MSG
- Natural Menthol
- Succinic Acid
- Vanillin

HUMECTANTS

- Ethyl Alcohol Pure & SDA
- Glycerine
- Propylene Glycol USP
- Sorbitol
- Triacetin
- White Oils

VITAMINS & MINERALS

- Ascorbic Acid
- Beta Carotene
- Calcium Ascorbate
- Folic Acid
- Inositol
- Mixed Tocopherols
- Sodium Ascorbate
- Vitamin A
- Vitamin & Mineral Premixes
- Vitamin B
- Vitamin D
- Vitamin E Natural & Synthetic
- Vitamin K

- Propyl Gallate
- Sea Salt
- Sodium Ascorbate
- Sodium Benzoate
- Sodium Chloride
- Sodium Erythorbate
- Sodium Nitrite
- Sodium Propionate
- Sorbic Acid
 Succinic Acid
- TBHQ
- Tocopherols(Vitamin E)

SWEETENERS & SPECIAL SWEETENERS

- Acesulfame K
- Agave Liquid & Crystalline Aspartame
- Calcium Saccharin
- Corn Syrup Solids
- Glucose-fructose syrup
- Glucose syrup
- Dextrose
- Fructose syrup
- Fructose cristal
- Lactose
- Maltitol
- Maltodextrin
- Mannitol
- Polydextrose
- Sodium Cyclamate
- Sodium Saccharin
- Sorbitol
- Stevia
- Sucralose
- Sucrose
- Xylitol



NUTRITIONAL

- Boric Acid NF
- Calcium Hydroxide
- Calcium Oxide
- Calcium Sulfate
- Chondroitin Sulfate
- Creatine Monohydrate
- Glucosamine HCl
- Glucosamine Sulfate 2KCl
- Glycine
- Magnesium Hydroxide
- Magnesium Oxide
- Minerals & Mineral Chelates
- Lutein
- Lycopene
- Omega-3 Oils
- Omega-3 Powders
- Plant Sterols
- Precipitated Calcium Carbonate
- Stearic Acid
- Taurine
- Zinc Oxide

MISCELLANEOUS

- Activated Carbon
- Bentonite
- Caffeine
- Cartenoids Natural & Synthetic
- Customized Blends

Filter Aids

Gelatin

Starches

• Diatomaceous Earth

Hydrogen Peroxide FG

Precipitated Silica

Triethyl Citrate Zinc Sulfate

Mineral Salts (Fortifying)

Fibers

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•

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StarTalc

HIGH QUALITY INGREDIENTS



FAT & OILS

- Palm fat
- Coconut fat
- Vegetable Oils

FOOD CULTURES

- Cheese cultures
- Yoghurt cultures •
- Meat cultures
- Probiotics •
- Coagulants-rennet •
- ٠ Lyzocim
- Natamycin ٠
- Nisin •
- Cheese moulds .
- Lactase •
- Cheese molds,
- Liquid smoke ٠
- Mineral salts for ricotta • cheese

PRESERVATIVES & ANTIOXIDANTS

- Ascorbic Acid
- BHA/BHT
- Calcium Propionate
- Erythorbic Acid
- Ethoxyquin
- Natural Rosemary Extract
- Potassium Benzoate ٠
- Potassium Chloride •
- Potassium Sorbate .
- Potassium nitrate •



CHELATING AGENTS

- EDTA Products
- Potassium Citrate
- PotassiumGluconate
- Sodium Citrate
- Sodium Gluconate

HYDROCOLLOIDS

- Carrageenan Gum
- Cellulose Gums
- Guar Gum
- Gum Arabic
- Locust Bean Gum .
- Pectin ٠
- Xanthan Gum •
- Alginats •
- Agar

FROZEN FRUITS & PURES

- Apple
- Apricot •
- Aronia
- Avocado
- Banana
- Blackberry •
- ٠ Etc.

FIBERS

- · Cellulose fibers (bamboo, wheat, sugar cane)
- Cocoa fiber
- Apple fiber
- Inulin
- FOS



ENZYMES

- Alpha-Amylase
- Catalase
- Cellulase
- Dextranase
- Glucoamylase
- Glucose Oxidase
- Inulinase
- Lipase •
- Maltogenic Amylase
- Pectinmethylesterase ٠
- Polygalacturonase •
- Protease .
- Pullulanase •
- Xylanase

STARCHES

- Tapioca Starches
- Modified Tapioca Starches
- Tapioca Maltodextrins and Syrup Solids
- Modified Wheat Starches
- Moulding Starches
- Potato Starch
- Corn Starch
- Wheat Starch •

DAIRY PRODUCT

- Butter
- Powder milk
- WPC, MPC, MPI
- Buttermilk
- Whey poweder
- Whey permeate
- Lactose





Blackcurrant • Elderberry •

FOOD INGREDIENTS SEGMENTS



All of our products can be repackaged into smaller or larger packaging units.



We deliver our goods on the principle of just-in-time delivery.



DAIRY

Savor the flavor and function with our dairy ingredients

Our extensive line of dairy ingredients offers taste, texture and functionality to a wide variety of frozen desserts and dairy or non-dairy products. Whether you're creating clean label or better for your products, we have the expertise to optimize your recipes.



BAKERY & CONFECTIONERY

Ingredients to inspire the bakery and confectionery producers

Our extensive line of ingredients brings taste, quality and convenience to your healthy and indulgent lines of breads, desserts and savory baked goods. Whether you are creating gluten free, low sugar or clean label recipes we have the expertise to grow your business.



MEAT, POULTRY & SEAFOOD

Premium ingredients to enhance your meat products

Maximize shelf life, increase yield and functionality, reduce sodium and more. Whether you are creating or producing recipes that are clean label, offering high-quality taste, fresh or better-for-you ingredients, we have the expertise to give you a competitive edge.



FOOD SUPPLEMENTS & FUNCITIONAL FOOD

Follow the trends and produce the healthy premium product

Designed and developed dietary supplements, functional & sport foods and nutraceuticals with different nutritional functions. Add ingredients and have a positive effect on the body and its performance. Mask a bitter taste or block unpleasant odours.



BEVERAGES

Quenching your thirst for beverage innovation and success

We offer the taste, texture, and functionality modern-day consumers desire through an extensive line of beverage ingredients. Whether you are creating new drink recipes that are clean label or better for you, we have the expertise to optimize your offering and process.



SAVOURY & CULINARY

The right ingredients for your convenience products

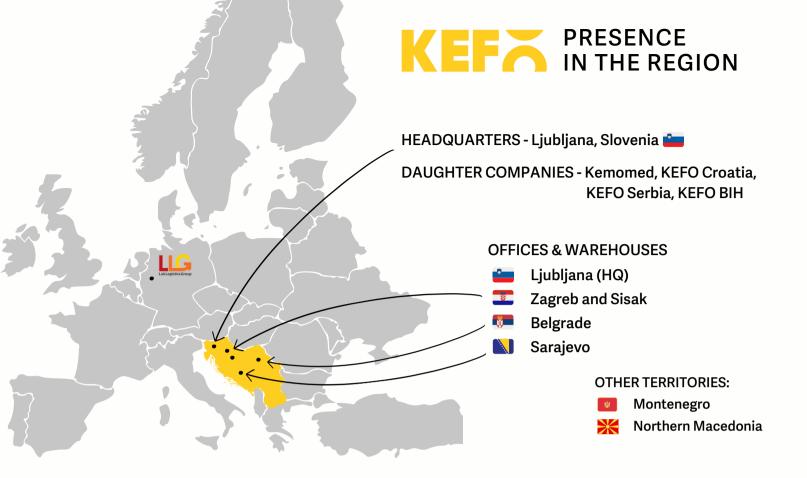
We bring innovation to ever-growing, on-the-go snack categories while offering healthy, better-for-you choices. Whether you're creating gluten-free or clean label recipes, we have the ingredients and formulation expertise to grow your sustainable product line.



VEGAN FOOD

Discover the next generation of plant-based food creativity

We like to think along in the choice of a vega-proof hydrocolloid for your meat substitute or other vegetarian/vegan product. We offer various colour and flavourings that fit the taste and colour profile of meat or fish. Optimise the taste, shelf-life and quality, and keep your plant-based products safer and fresher for longer, with label-friendly solutions.



We are a well-known company with more than 74 years of experience. We have more than 1.000 customers in Slovenia, Croatia, Serbia, Macedonia, Montenegro and BIH. With Slovenia and Croatia being a part of European Union and on the border with territories of Ex-Yugoslavia. We have our own warehouses in Slovenia, Croatia, Serbia and BIH, which significantly decrease our distribution costs.



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