

# WHEN SECURITY OF SUPPLY IS ESSENTIAL,

turn to Hawkins - your reliable & trusted source since 1938.

*Domestically Produced Ingredients*



**Food Ingredients** 

# Our products

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## e(Lm)inate® Antimicrobials for Meat and Poultry

- e(Lm)inate® V : vinegar
- e(Lm)inate® VL : vinegar, potassium lactate
- e(Lm)inate® LAD : potassium lactate, potassium acetate, sodium diacetate

The e(Lm)inate® antimicrobial product line offers:

- Lower usage levels
- Greater pathogen control
- Cleaner flavor
- Sodium reduction
- Proven performance
- Clean label options

Hawkins has partnered with industry, academia, government and independent laboratories to test and prove the efficacy of the e(Lm)inate® product line.

## UltraLac and Ultra-Pure Pathogen Control:

With our UltraLac and Ultra-Pure products, we have developed a unique process that diminishes the harsh and bitter aftertaste characteristic of other

commercial products. Also, based on the proven science of lactates, diacetates, acetates and vinegar, UltraLac and Ultra-Pure will help you:

- Control Listeria
- Extend Shelf Life
- Improve Food Safety
- Customize Blends

Our UltraLac and Ultra-Pure Bestate products are superior tasting liquid lactate salts used as antimicrobial agents for Ready to Eat (RTE) meat and poultry products as well as for fresh pork and beef to extend shelf life.

## Cheese-Phos®

Cheese-Phos is a process developed to provide a liquid room-temperature stable sodium phosphate system for process cheese. It makes it much easier for cheese producers to handle and make better cheese.

## Ultraphos®

UltraPhos is a proprietary concentrated solution of Dipotassium Phosphate used in continuous sausage production.







When you need a

# recipe

for success, turn to Hawkins  
and the Ingredient Works Team

***Serving Up Tailored Solutions  
for Your Specific Needs***

- Address your processing issues surrounding yield, texture, moisture management, color stability and flavor protection
- Shorten your development process
- Address shelf-life challenges involving food safety and microbial suppression

We partner with both the meat and food processors and the end-users (restaurants, retailers and food service companies)



# Developing new food products or reformulating existing items takes time. Shorten the process by partnering with Hawkins

Ingredient Works specializes in custom ingredient solutions for meat, poultry, seafood, sauces, and prepared foods.

Our team of meat and food scientists can tailor an ideal solution for your food products. With decades of collective formulating expertise, we can help you address your shelf-life challenges, clean label considerations and functionality.

## **Benefits of partnering with the Ingredient Works team:**

- A leader in applications for meat, poultry, seafood, prepared foods, soups, sauces, and dressings
- Expertise in multiple applications
- A diverse ingredient portfolio customizable to your products and processes
- GSFI benefits – single source for regulatory paperwork

## **Expertise In:**

- Meat curing
- Yield and moisture management
- Color stability and flavor protection
- Texture modification
- Food safety, pathogen control, and microbial suppression

*Food manufacturers can face both common and highly complex issues in food processing each and every day. We can help you address your processing issues surrounding shelf-life, yield, texture, moisture management, and costing parameters.*





# Our Latest Product Lines Include:

## BindTite Family of Functional Blends

- Color and flavor oxidation suppression
- Microbial and pathogen control
- Starch and hydrocolloid systems
- Starch systems for multi-step processing
- Specialty protein products
- Functional flavors

## NatBind Family of Clean Label Blends

Phosphate alternatives that are a functional blend of natural ingredients that:

- Improve texture
- Improve moisture retention and fat stability
- Slow the rate of oxidation

NatBind is customized to your needs and is manufactured with either a whey protein concentrate or a fiber based system.

Current clean label trends are preventing the use of phosphates in many processed meat and poultry products. However, phosphates have many functional benefits in protein systems and are not easily substituted for with a single ingredient.

The Ingredient Works offering of phosphate alternatives under our NatBind product family incorporates a carefully formulated system of ingredients. These products are designed to off-set the yield, appearance, and shelf life issues that are prominent when phosphates are removed from food product formulations.

## e(Lm)inate® V-Dry: Dry Vinegar - The Clean Label Antimicrobial:

- Ability to incorporate into functional blends
- Label friendly
- Proven antimicrobial

e(Lm)inate® V-Dry is a buffered vinegar powder developed for use in a wide variety of food applications. Vinegar is a source of acetic acid and a well-known inhibitor of a wide range of spoilage and pathogenic microorganisms.

e(Lm)inate® V-Dry can be used to enhance shelf-life and food safety in fresh and RTE meat, poultry and seafood products. e(Lm)inate® V-Dry contains no carriers and has minimal contribution to finished product flavor. e(Lm)inate® V-Dry is suitable for dry mixes or seasoning blends. It's the clear choice for enhanced shelf life and clean label needs



Food Ingredients ⓘ

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From formulating to manufacturing, we provide solutions for the following categories:



Meat



Poultry



Seafood



Dairy



Beverage

*We always bring more to the table*

Aluminum Chloride  
Aluminum Sulfate  
Ammonium Sulfate  
Anti-Foams  
Barium Carbonate  
Barium Chloride  
Benzoic Acid and Salts  
Bleach  
Boric Aid  
Calcium Acetate  
Calcium Carbonate  
Calcium Chloride  
Calcium Hypochlorite  
Calcium Nitrate  
Calcium Sulfate  
Calcium Stearate  
Caustic Soda  
Chelates  
Citric Acid  
Copper Sulfate  
Diatomaceous Earth  
Dicalcium Phosphate  
Dipotassium Phosphate  
Disodium Phosphate  
EDTA and Salts  
Ferric Chloride  
Ferric Sulfate  
Filter Aid  
Fumaric Acid

Glycerine  
Gluconates  
Hydrochloric Acid  
Hydrofluosilicic Acid  
Hydrogen Peroxide  
Hydroxyacetic Acid  
Iodine and Iodide Salts  
Lactic Acid  
Lime  
Malic Acid  
Magnesium Bisulfate  
Magnesium Carbonate  
Magnesium Chloride  
Magnesium Oxide  
Magnesium Stearate  
Magnesium Sulfate  
Monocalcium Phosphate  
Monosodium Phosphate  
Mineral Oils  
Nitrates  
Nitric Acid  
Oxalic Acid  
Phosphoric Acid  
Potassium Acetate  
Potassium Carbonate  
Potassium Chloride  
Potassium Citrate  
Potassium Ferrocyanide  
Potassium Hydroxide

Potassium Lactate  
Potassium Propionate  
Potassium Sorbate  
Propionic Acid  
Propylene Glycol  
Soda Ash  
Sodium Acetate  
Sodium Bicarbonate  
Sodium Bisulfate  
Sodium Bisulfite  
Sodium Chloride  
Sodium Citrate  
Sodium Diacetate  
Sodium Hydrosulfate  
Sodium Hypochlorite  
Sodium Lactate

Sodium Metasilicate  
Sodium Persulfate  
Sodium Phosphate  
Sodium Propionate  
Sorbic Acid  
Sulfamic Acid  
Sulfuric Acid  
Sulfates  
Surfactants  
Thiourea  
Tricalcium Phosphate  
Tripotassium Phosphate  
Trisodium Phosphate  
Urea  
Zinc Chloride  
Plus many more ....



*Hawkins delivers great products when and where you need them*



Food ⓘ  
Ingredients

Custom blending and packaging are available.

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