

STARCHES / FLOURS

Tapioca Starch



An ideal product for use in sausages, chipa shops, pastry shops and bakeries due to its stabilizing and gelling power ideal for low calorie diets. Suitable for coeliacs.

Cassava Starch Varieties:

- Cassava Starch from Paraguay.
- Cassava Starch from Thailand.
- Organic Cassava Starch.

Corn Starch



An ideal product for use in bakery products, sauces, dressings, dairy products and sausages, due to its thickening, gelling, texturizing and stabilizing properties. Ideal for low calorie diets. Suitable for Celiacs.

Potato Starch



A potato-based product, elaborated through a commercial alliance with the CODIPSA brand in Europe. It is ideal for pastry and sausages, due to its water absorption power, gelling, stabilizing and neutral flavor. It is a product suitable for Celiacs.

STARCHES / FLOURS

CODAG Sour Starch (Azedo Powder)



A product with a cassava starch base, with expansion power (leavening power). Ideal for the manufacture of Cheese Bread, Bono Bread, Chipas and Biscuits, among others. Low calorie product and Gluten Free.

Traditional Chipero Starch



A product made of a mixture of special starches. Developed for its application in chipas, it gives the chipas a greater volume, crunchiness, sponginess and color. Ideal for stuffed or gourmet chipas, with a slight corn flavor. Suitable for Celiacs.

Premium Chipero Starch



A product made of a mixture of special starches. Developed for its application in chipas, it gives the chipas a greater volume, crunchiness and sponginess. Ideal for stuffed or gourmet chipas. Suitable for Celiacs.

FLOUR AND DERIVATES

Cassava Flour



A cassava-based product, rich in dietary fiber. It is used as a direct substitute for wheat flour, ideal for baking, pastry, biscuits and snacks. It does not contain sodium or gluten.

Cassava Flour Varieties:
Organic Cassava Flour.
Premium Cassava Flour.

Cassava Sagu



A cassava-based product. Gluten Free. Ideal for maintaining energy levels throughout the day, can be easily added to water, milk or other sauces to thicken the mixture, forming everything from puddings to casseroles.

FLOUR AND DERIVATES

Sweet Potato Tapioca



An instant tapioca product, with a cassava starch and sweet potato flour base. Ideal for those who are looking for a healthier, nutritious and tasty diet. It can be used for sweet and savory preparations.

Tapioca Dough



A cassava-based product. Gluten Free. Ideal for maintaining energy levels throughout the day, can be easily added to water, milk or other sauces to thicken the mixture, forming everything from puddings to casseroles.

MODIFIED STARCHES

Cationic Cassava and/or Corn Starch CODCAT



Modified starches obtained from the chemical reaction of etherification between native starch and compounds that in their structure contain groups that are able to provide or add a positive charge to the structure of the native starch. Producing alterations in one or more physical, chemical or structural properties of starch.

Oxidized Starch



Modified starches obtained from the chemical reaction by oxidation that allows modifications in the starch structure. These modifications produce alterations in one or more physical, chemical or structural properties of starch forming a thin film due to its low viscosity and gel formation.



MEAT ADDITIVES

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Bernecol



Bernecol is a composition of phosphates, which have a direct effect on fats and meat albumin. It significantly dilates the albumen cells, increases the volume of the initial mass, ensures perfect binding, helps to preserve the natural juices of the meat and allows the dough to completely absorb all the water that is added.

Embutin



Embutin is an indispensable element in the production of medallions, hamburgers, sticks and shapes. Waste reduction and the recovery of meat rich in flavor, make Embutin a valuable ally, allowing for proper cost control. Aids filling and binds through absorption, practice may vary the usage amount.

P.J. 24



PJ 24 achieves the curing and fixing of the color of the meat in hams and shoulders. The phosphates it contains retain the meat's own juices and do not lose them during cooking. The color is fixed by the action of nitrites and nitrates; the dextrose allows the meat to shine and the vitamin C acts as an antioxidant completing the curing process.

MEAT ADDITIVES

Chorizo Whole Powder



Flavoring for cold meats, cold cuts and sausages. It provides a very characteristic flavor achieved by a base of selected natural spices (without added chemical flavorings). It has emulsifiers and antioxidants that regulate texture and enhance color.

Sausage Flavor



Powdered flavoring mixture easily dispersed into food mixtures for absorption. It gives the sausage the typical German flavor present in this type of sausage.



COLLAGEN CASINGS

COLLAGEN CASINGS

Collagen Casings FG, FC.



Suitable for the production of steamed, thick or thin cooked smoked sausages.

Collagen Casings JK, JP, JF, FWJ.



Intended for the manufacture of products more similar to those obtained with natural casings.

Collagen Casings JK, JP, JF, FWJ.



Intended for the manufacture of products more similar to those obtained with natural casings.

CASINGS

Collagen Films



Collagen films suitable for the manufacture of steamed and steamed-smoked products. As well as for products that take their shape in a mold.

Casings for fresh sausages and fresh sausages.



Ideal products for the production of fresh, long-life, mature, mold-covered sausages. They allow the use of both traditional and modern production methods.



STARCHES APPLICATIONS

FOOD APPLICATIONS



Bakery



Sausages



Sweeteners



Candies



Paties and Confectionery



Soups



Sauces



Animal Feed

TECHNICAL APPLICATIONS



Adhesives



Pharmaceutical and
Cosmetics Industry



Construction Industry



Paper Industry



Briquettes and Vegetal Charcoal



Textile Industry



**OUR CUSTOMERS PREFER
OUR STARCHES BECAUSE OF**

The properties in the following areas:

BAKERY: It facilitates the kneading by reducing the time in the mixer due to the lightness of the dough.

BISCUITRY: Greater dough uniformity and less cracking after baking.

PROCESSED MEAT: Facilitates kneading and improves dough stretching. Higher water absorption, lower gelling temperature.

SOUPS: Slightly higher viscosity, slower retrogradation.

- DULCE DE LECHE:** Slightly higher viscosity, lower gelling temperature.
- CONDIMENTS AND DRESSINGS:** Slightly higher viscosity, slower retrogradation.
- SNACKS:** Crunchier due to lower water content and higher starch content.
- BREADED OR BATTERED :** Greater crunchiness, good appearance, and better adherence.



OUR ASSURED QUALITY



CERTIFICATION
ISO 14001:2015



CERTIFICATION
ISO 9001:2015



CERTIFICATION
ISO 22000:2018



CERTIFICATION
Kosher



CERTIFICATION
**Food and Drug
Administration
USA**



CERTIFICATION
Gluten Free



CERTIFICATION
Halal



CERTIFICATION
HACCP

* Certifications could vary according to the product

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