



Callahan Company
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FOOD & FLAVOR PRODUCTS



FOOD GUMS & DIETARY FIBERS

Agar-Agar
Acacia / Arabic Gum
Carboxy Methyl Cellulose (CMC)
Guar Gum
Karaya Gum
Locust Bean Gum
Tragacanth Gum
Xanthan Gum
Fortefiber-Soluble Dietary Fibers
Methyl Cellulose SuperGels (150-16,000 cps.)
Methylcellulose (15-40,000 cps.)
Hydroxypropyl Methylcellulose (15-220,000 cps.)
HPMC for gluten free foods
HPMC - Fat Replacement Technology

NATURAL & ARTIFICIAL SWEETENERS

Aspartame
Maltitol
Sorbitol 70%
Sucralose (Liquid & Powder)
Xylitol
Acesulfame Potassium (ACE-K)

ACIDULANTS

Citric Acid, USP, K
Sodium Citrate, USP
Tartaric Acid

PRESERVATIVES / ANTIOXIDANTS

Ascorbic Acid
Benzoic Acid
B.H.T
Erythorbic Acid
Potassium Benzoate
Potassium Sorbate
Propionic Acid
Sodium Benzoate
Sodium Erythorbate
Sorbic Acid

FUNCTIONAL PRODUCTS

Silicone Defoamers-Food Grade
Medium Chain Triglycerides - Neobee
White Mineral Oils
Salicylic Acid-USP
Triacetin, Food Grade, K
Glycerine, USP, K
Propylene Glycol, USP, K
(DOW PuraGuard™ PG USP/EP)
Specialty Denatured Alcohols
Isopropyl Alcohol 99%
Food Grade Heat Transfer Fluids
Sodium Aluminum Sulfate, Anhydrous FCC
Folic Acid FCC USP/NF Fine Powder
Diana Foods –Natural Ingredients for
Savory, Sauces & Sweets
Carbowax Polyglycols

Callahan Company

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