

CALDIC MANUFACTURED INGREDIENTS

Your Guide To Caldic's Ingredient Solutions



INSPIRING SOLUTIONS



BECAUSE WE CARE

GET IN TOUCH WITH US:

1 800 263 1939
1 800 500 7676

info@caldic.ca
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www.caldic.ca
www.caldic.us

Follow us on social media:



Caldic manufactures a wide range of food ingredients for the North American food industry.

Formulation and Product Support

- Integrated R&D, regulatory and quality support
- Industry leading R&D development center
- On-trend concept development
- Labelling & packaging design support

State of the Art Facilities

- GFSI-SQF Level II certified
- HACCP & Kosher certified
- RSPO certified
- Organic & Non-GMO project verified
- Gluten-free production available
- Warehousing options

OUR GOAL IS TO DELIGHT OUR CUSTOMERS WITH FLEXIBLE, RESPONSIVE AND COST EFFECTIVE SOLUTIONS, ENSURING OUR PRODUCTS ARE DELIVERED ON TIME, EVERY TIME!

DESIGN

Our in-house R&D and Regulatory teams can turn your ideas into commercial and profitable products.

DEVELOP

Our manufacturing capabilities allow us to blend & package to your specifications.

DELIVER

We offer more than 5,000 ingredients from over 300 suppliers offering solutions to any formulating challenges.



Dadex® Antioxidants have been delighting our customers by innovating and supplying natural and synthetic antioxidant solutions to the life sciences.



Damin-Aide® Enrichment Formulations are customized to deliver targeted levels of functional Ingredients, nutraceuticals, proteins, vitamins & minerals & amino acids.



Caldic® Lecithin is industry leading in quality, innovation and technical support. Our sources are from soy, sunflower, canola and rapeseed. Available in liquid and dry formats for ease of use and proper dispersion.



Alube® Release Agents act as processing aids, to ease the removal of products throughout processing. Our release agents oil and water-based systems, have high smoke point options, & targeted viscosities.



Vegetol® Quality Liquid Oils & Oil Blends reduce costs and improve consistency. Blends can also be customized to your processing requirements. Contracts are available for simple stock management.



Daedol® White Mineral Oils deliver the highest standards of purity and quality to meet the white oil requirements of various industries.



Nealsoy® Soy Protein Isolates for use in meat emulsions, meat injections, nutrition bars, ready to drink & instant beverages, etc.

Functional Bakery Ingredients

As an independent systems integrator, we approach our bakery customer solutions from a top down perspective. With our line of bakery solutions, we can help you optimize attributes, meet label needs, design around your processing limitations or recommend different options and formulate to your cost requirements.



Extol® Bakery Mixes & Concentrates are available in a concentrated form or complete mixes that can help you decrease waste and increase efficiencies. Our R&D experts can help you with custom development.



Lift & Lite® Baking Powders are available in a variety of low sodium, aluminum-free, gluten-free, organic, and non-GMO & NGMPV baking powders for all of your leavened baked goods.



Promase® Dough Conditioners/Improvers are for yeast-raised applications to help with strength, volume, texture, machinability, extensibility, ingredient substitutions and shelf- life improvement.



Mold-X ® Clean Label Mold Inhibitors have been designed using fermentation to produce the organic acids and peptides which inhibit and delay the growth of molds.

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North American Locations

Central Canada
6980 Creditview Rd.
Mississauga, ON L5N 8E2

Eastern Canada
1870 Boulevard St-Regis
Dorval, QC H9P 1H6

Western Canada
1360 Cliveden Ave.
Delta, BC V3M 6K2

Eastern USA
2425 Alft Lane
Elgin, IL 60124

Western USA
4811 South Eastern Avenue
Bell, CA 90201

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