

CALDIC PRODUCT PORTFOLIO

Your Guide To Caldic's Ingredient Solutions, Liquid & Dry Systems, Packaging Capabilities, And More...



INSPIRING SOLUTIONS



BECAUSE WE CARE

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Follow us on social media:



Caldic has teams of highly skilled, passionate food professionals working in four key markets: Bakery, Savory, Nutrition and Sweet

Each team is staffed with research and development experts and specialized sales representatives, who work with you to determine your needs. Then we get to work in our in-house, state-of-the-art testing labs, selecting only the best ingredients from our extensive portfolio, tweaking formulations until we get it exactly as you want it in just about any packaging configuration to meet your requirements.

Our liquid and dry blended products can be packed in heated and non-heated totes, drums, pails, bag-in-a-box, jug-in-a-box, bulk bags, cartons and sachets.

At Caldic, innovation is not just about formulations and packaging. Our marketing team is constantly looking at evolving demands in the market place and our procurement team has its finger on the pulse of new and exciting developments in ingredients from the leading suppliers to the food manufacturing industry. That way, our R&D teams can work with you to boost quality, productivity or to respond to the latest trend. This will help you keep your products ahead of the competition.

Our goal is to provide our customers with flexible, responsive and cost effective delivery 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.

Caldic Food Ingredients - Dadex® Antioxidants

Under the Dadex® brand, Caldic has been delighting our customers by innovating and supplying antioxidant solutions to the global food and pet food industry for over 25 years.

Our extensive line of synthetic and natural antioxidant solutions can be tailored to meet each customer's specific application and shelf life challenges.

Natural Antioxidant Protection

Caldic has the broadest line of natural antioxidants in the industry. Dadex® natural antioxidants may contain Tocopherols, Rosemary Extract, Green Tea Extract, Lecithin and more. Flavor and aroma are kept to a minimum while still offering the best performance by optimizing the ratios of the ingredients.

Targeted Synthetic Antioxidant Protection

The Dadex® line of synthetic antioxidants, such as BHA (butylated hydroxyanisole), BHT (butylated hydroxytoluene), TBHQ (tert-butyl hydroquinone), and propyl gallate are used to effectively extend the shelf life of food, pet food and treats. Caldic's proven synthetic alternatives allow customers to maintain their formulation's current shelf life while eliminating the need for Ethoxyquin.

Our Caldic experts are able to determine the best antioxidant for your specific fatty acid profile. We study all oxidative facets and offer you the results in projected shelf life, PV, FFA and more. We also look at your product in various stages of your process to see if there are any points of concern which may impact oxidation.

Dadex® Natural Solutions Containing:

- Ascorbic Acid
- Citric Acid
- Green Tea Extract
- Lecithin
- Mixed Tocopherols
- Rosemary Extract

Dadex® Synthetic Solutions Containing:

- BHA
- BHT
- Propyl Gallate
- TBHQ

Liquid & dry versions available

Organic & non-GMO available

Custom formulated Dadex® antioxidant solutions available

For more information please visit:
www.dadex.ca



Caldic Food Ingredients - Damin-Aide® Vitamin & Mineral Blends

Damin-Aide® will boost the potency and functionality of your products with industry leading enrichment blends which include:

- Vitamins, Minerals and Functional ingredients customized to meet your needs with many options including microencapsulation and diverse nutrient sources.
- Global sourcing to offer your preferred country of origin.
- 12 month shelf life of blends for cost reduction.
- Low MOQ and short lead times offer best-in-class delivery.

Caldic is uniquely positioned throughout North America to provide custom enrichment formulations to our customers:

- 30 years of experience ensures optimal ingredient inclusion.
- Unitized format to meet your batch size for accurate addition, potency and reduced rework.
- Innovative R&D and test kitchens to help you with the development and formulation for optimal flavor and performance for increased speed to market.
- Manufacturing site audited to SQF, Organic, non-GMO, NHP and Gluten-Free guidelines for guaranteed quality assurance.

Damin-Aide® Formulations are customized to withstand processing & deliver targeted levels of:

- Functional Ingredients
- Nutraceuticals
- Proteins
- Vitamins & Minerals
- Amino Acids

Drop-in “booster” systems are available



**Customized Vitamin & Mineral
Enrichment Blends
For Food & Beverage Applications**

Caldic Food Ingredients - Functional Bakery Concentrates & Systems

Our technical experts are here to ensure higher quality, better performance, and more consistent results. They understand ingredient functionality, and have created time-saving, ready-to-use mixes & systems that have been formulated for reliability.

Functional Dry Blends

- Baking Powders
- Dough Conditioners
- Egg Replacers
- Enzyme Systems
- Glazes
- Mold Inhibition Systems
- Shelf Life Enhancers
- Stabilizer Systems

Dry Systems For Bakery

- Breads & Rolls
- Cakes & Cupcakes
- Croissants & Danishes
- Cookies
- Donuts
- Fillings & Glazes
- Icing Stabilizers
- Muffins & Loaf Cakes
- Naan Breads
- Pancakes & Waffles
- Pie and Tart Shells
- Pretzels
- Sweet Pastries
- Tortillas & Flat Breads

Fully Customizable Specialty Dry Systems Available

Caldic Food Ingredients - Enzymes & Dough Conditioners

Caldic ensures that our bakery customers have the highest quality ingredients for their baking applications. Caldic's range of Promase® dough conditioners are custom formulated to your application:

Promase® Provides:

- Crumb Softness
- Superior Dough Machinability
- Excellent Dough Strength
- Extended Shelf Life
- Outstanding Volume

Bakery Applications:

- Breads & Rolls
- Flat Bread & Tortillas
- Fresh & Frozen Dough
- Sweet Goods & Pastries

Enzymes:

- Amylase & Alpha Amylase
- Cellulase
- Invertase
- Lactase
- Lipase
- Oxidase
- Protease
- Xylanase

Caldic Food Ingredients - Vegetol® and Daedol® Oils & Oil Blends

Caldic carries a wide variety of quality liquid oils and oil blends so you can have the oil packaged to your processing requirements and delivered just in time to your door.

The Caldic Advantage

- Blends reduce costs and improve consistency
- Contracts & stock management
- Customizable to processing requirements
- Flexible packaging formats
- QA/QC support
- Returnable tote program to reduce cost

White Mineral Oils

- Daedol®
- Divider Oil

Range of viscosities

Vegetol® Vegetable Oils

- Coconut
- Corn
- Olive – Extra Virgin, Pure
- Palm Kernel Oil
- Palm Oil
- Peanut
- Sunflower

Oils Available In

- High Oleic
- Kosher
- Non-GMO
- Organic

Packaging Options

- Bulk/Totes/Drums/Pails

Caldic Food Ingredients - Release Agents

Acting as a processing aid, our release agents ease the removal of dough, baked, and cooked baked goods throughout the process. Even at room temperature or above, little product is left behind. Caldic release agents may be applied by brush, roller or spray nozzle.

Features and Benefits

- Oil and water-based systems
- High smoke point options
- Targeted viscosities
- Non-GMO/organic/allergen-free/collagen-free options

Bakery

- Bread pan
- Cake pan
- Divider oil
- Trough grease

Nutrition

- Cereal
- Gel-caps
- Nutrition bars

Savory

- Grids
- Netting
- Pans
- Screens

Sweet

- Confections
- Cooking Kettles
- Gummies

Caldic Food Ingredients - Lecithin

Our lecithin is from soy, sunflower and canola and is available in liquid and dry forms for ease of use and proper dispersion. Reduced viscosity lecithin improves flow, addition accuracy and reduced waste. Innovative dispensing systems allow for reduced in-house costs. With Caldic's global sourcing, you are offered your preferred country of origin.

Caldic

- Lesoy - Liquid Soy Lecithin, Bleached & Unbleached
- LeciPlus - Non-GMO Liquid Lecithin Options
- LeciSupreme – De-Oiled/Dry

Trying to control the texture in food products? Emulsifiers are a vital ingredient. Emulsifiers provide tolerance to variability in raw materials and productions processes, oil stabilization, aeration, de-foaming capabilities, flavor enhancement and other critical functions in many different food products.



Caldic Food Ingredients - Protein Isolate

NEALSOY Soy Protein Isolates:

- Beverages
- Meat emulsions
- Meat injections
- Nutrition Bars
- Ready to drink & instant beverages

Non-GMO versions available































Caldic Principals

Principal	Description	Canada	Eastern USA	Western USA
	Agusa produces Hot Break and Cold Break Tomato Powder.			
	Ajinomoto offers high intensity sweeteners, flavor enhancement ingredients and specialty ingredients.			
	Enhance your brew with a wide range of Amoretti Craft Purees and Artisan® Syrups.			
	Strict, independent testing ensures the highest quality Matcha.			
	A leading manufacturer of high-quality, sustainable, and ethically sourced chocolate and cocoa products.			
	BC Foods offers a variety of high-quality dehydrated vegetables, fruits, spices, herbs, meat & proteins.			
	Briess maintains the natural integrity of the raw grain or starch, while developing flavor, color & function.			
	Fruit compotes, fillings, and toppings for the dairy, beverage, baking and specialty food markets.			
	Manufacturer of chocolates, confectionary coatings, & specialty confectionary ingredients.			
	Conesa grows their own tomatoes to produce both hot break and cold break powders and pastes.			
	Uniquely spray dried functional high-value fats and oils.			
	Crosby's fancy molasses is the highest-grade molasses available.			
	Fondant sugar, tableting sugar, granules & powdered, molasses (light & dark), OECJ, etc.			
	Vinegar and specialty vinegars.			
	Solutions from standard dairy ingredients to functional ingredients such as specialized whey proteins.			
	Fibers and proteins made from cycled vegetable's stems, skins and seeds.			
	A wide choice of cuts of desiccated coconut and other formats (cream, oil, flour) for various applications.			

Caldic Principals

Principal	Description	Canada	Eastern USA	Western USA
 G.S. Dunn	Dry milled mustard products are milled from blends of yellow, oriental and brown seeds.			
 InfraReady PRODUCTS (1998) LIMITED	Precooked beans and pulses are treated with infrared technology to allow for faster cooking times.			
 Ingredion	Starches, pulses, gums and sweeteners from a globally recognized supplier.			
 Kosher	Dried beans, peas and lentils free of chemicals and additives and are kosher, organic certified & NGMO.			
 Innophos	A leading international producer of phosphates for the food market.			
 kalsec	Spice and herb extracts, natural flavors, colors & antioxidants, and modified hop extracts			
 KANSAS PROTEIN FOODS LLC	Textured soy protein products in different shapes, textures, sizes, unflavored & flavored varieties.			
 KERRY	A wide range of emulsifiers for a variety of food applications.			
 Kraft Heinz Kraft Heinz Ingredients	Natural cheese, processed cheese, cheese powders, cream cheese, cheese flavors, caramels & marshmallow.			
 LABONTE	Miel Labonte produces Canada #1 conventional and organic honey.			
 L.B. MAPLE TREAT	Maple syrup, maple sugar and maple flakes. Maple Treat products are 100% Canadian.			
 Mondelēz International	Cookies and crumbs in various sizes and formats to provide insightful, creative solutions.			
 MORTON	50+ grades and mixtures providing a complete line of salts and salt-related products.			
 Ohly An ARI Ingredients Company	Yeast extracts, yeast based flavors, specialty powders and bio-nutrients.			
 PGP INTERNATIONAL An ARI Ingredients Company	Pre-gelatinized rice flours, rice crisps and extruded particulates.			
 PPG	Silica products designed to prevent caking and optimize the flow characteristics of food products.			
 Protifarm effective nutrition	Protifarm's AdalbaPro Textured Insect Protein (TIP) & AdalbaPro Insect Protein Concentrate (IPC).			

Caldic Principals

Principal	Description	Canada	Eastern USA	Western USA
	Inclusions with an endless combinations of color, flavor and texture at your fingertips.			
	A variety of gelatin and peptan, with the right set of functionalities to suit your requirements.			
	White mineral oils and petrolatums.			
	Stratas Foods manufactures high quality shortenings and oil products.			
	IQF herbs and vegetables, pastes and purées made with natural fresh frozen ingredients.			
	Flavors with specialties in the areas of meat, vanilla, citrus, mint, red berry, and taste modulation.			
	Texas Pete hot sauce, wing sauce, and dry spice rubs.			
	A clean label, natural line of products designed to extend shelf life with a consumer friendly label.			
	Traditional pork gelatin for use in food applications.			

Cocoa and Chocolate

Barry Callebaut Cocoa & Chocolate:

- **Cocoa Powder:**
 - Naturally & Lightly Alkalized
 - Certified Fair Trade, Organic & Non-GMO Specialty Versions
- **Acticoa**
 - Cocoa flavanols help maintain the elasticity of blood vessels which contributes to normal blood flow.
- **Chocolate Formats:**
 - Chips
 - Chunks
 - Flakes
 - Available in Milk, Semisweet, Ruby & White
 - No Sugar Added Versions Available

Clasen Quality Coatings

- **Custom Specialty Compound Coatings:**
 - Wafers
 - Chips
 - Drops
 - High Protein Coatings
 - No sugar added versions available

Enzymes and Emulsifiers

Kerry

Enzymes for Bakery, Confectionery, Dairy & Nutrition:

- Amylase & Alpha Amylase
- Cellulase
- Invertase
- Lactase

- Lipase
- Oxidase
- Protease
- Xylanase

SureNano

Nano emulsions for CBD and Cannabis Applications.

Fermented Ingredients

Kerry

A complete range of fermented ingredients for use across a wide range of applications.

- Accel™
- Durafresh™
- Upgrade™

Third Wave Bioactives

Antimicrobials designed to improve flavor, shelf-life and overall product quality.

- Biovantage™
- Provantage™

Flavors & Colors

Symrise

The traditional strengths of Symrise are well known in the areas of meat, vanilla, citrus, mint, red berry, & taste modulation.

In addition, Symrise offers flavors for:

- Confectionary
- Dairy & Ice Cream
- Hot & Cold Beverage
- Alcoholic Beverage
- Bakery & Cereals
- Snack Foods
- Meat & Seasoning

Amoretti Flavors

- Artisan® Syrups for Brewing & Dairy
- Craft Purées for Brewing

Briess Malt Extracts

- Caramel Replacement
- Malt Flavor

Kalsec

- Durabrite® Colors
- High Stability Reds
- Kalsec Carrot Colors

Food Additives & Preservatives

- Acids & Salts
- Minerals & Amino Acids
- Phosphates
- Mold inhibitors
- Chemical Leavening Agents
- Vitamins
- Oleochemicals – Glycerin & others
- Antioxidants

Innophos Phosphates

- Emulsifying Salts
- Phosphate Blends
- Acidity Regulators

PPG

- Precipitated Silica Products
- Free Flow Agents for Food
- Carrier Applications

Gelatin

- Conventional Gelatin (Beef, Pork & Fish)
- Collagen Peptides (Pure Protein)
- Collagen Systems
- Cold Soluble Gelatin
- Leaf Gelatin

Grain Products

- Barley (Grits, Pre-Ground, Cracked, & Flour)
- Corn Meal (Flour & Grits)
- Flax (seeds and flours)
- Gluten
- Oats (Instant , Rolled & Steel Cut)
- Oat Flour & Bran
- Quinoa (Whole, Flaked, Puffed, Flour)
- Sprouted Wheat (Flours & Cracked)
- Wheat Protein Isolate
- Wheat Resistant Starch

Various particle sizes available

Ancient Brands Milling

- Pre-Gel Powders
- Puffed Ancient Grains

Organic & conventional varieties

Briess Malt Extract

Made from various grain blends

InfraReady

Precooked/Micronized

- Ancient Grains
- Cereal Grains
- Oil Seeds
- Pulses

Inland

Dehydrated:

- Beans
- Lentils
- Peas

Available in flour, fiber & splits

Inclusions and Liquid Fillings

BC Foods

Dehydrated Food

- Fruit & Vegetables
- Meats & Proteins
- Spices & Herbs

California Custom Fruits & Flavors

- Fruit Preparations

Franklin Baker Coconut

- Desiccated
- Sweetened
- Toasted

Kraft Heinz

- Caramel Bits
- Marshmallows

Mondelez

- Cookies & Crumbs

Olam

- Sesame Seeds
- Tahini Paste

PGP

- Crisp Rice
- Extruded Particulates

QualiTech

Natural, non-GMO, gluten-free inclusions

- Flavor-ettes®
- Flavor-lites®
- Flavor Islands®
- Flav-R-Grain®
- Pell-ettes®
- Season-ettes®

Oils, Shortenings & Fat Powders

Caldic Vegetol® Vegetable Oils

- Canola
- Coconut
- Cold Pressed Flaxseed Oil
- Corn
- High Oleic Sunflower Oil/Canola
- Palm Kernel Oil
- Palm Oil
- Peanut
- Soybean
- Sunflower
- Olive – Extra Virgin, Pure

Various blends available

Stratas Foods

- All Purpose Shortening
- Beaded & Flaked Fats
- Confectionery Fats
- Specialty Bakery Shortenings

Non-GMO oils & shortenings

Non-hydrogenated & low/no trans versions available.

Other Organic Oils

- Canola
- Soya
- Sunflower

Various blends available

Kerry

- Non-Dairy Creamers (Low carb)
- Nutritional Beverage Bases
- Spray Dried Oils (50-73% fat)

CoreFX

- Grass-fed nutritional butter
- Dry MCT Oil
- High Caprylic Oi
- Dry MCT Oil and Ghee
- Coconut Oil
- Dry Lipids
- Nutritional Lipids

Products are available in a variety of packaging formats to meet your needs:

- Bulk
- Drums
- Pails
- Totes

Nutraceuticals & Personal Care

Frutarom

- Natural Extracts
- Nutraceuticals
- Salt Replacement
- Tinctures

Sonneborn

- Petrolatum
- Sonnenatural
- Waxes
- White Mineral Oils

Varying viscosities available

MSG Reduction & Sodium Reduction

Ohly

- Yeast Extracts

Ajinomoto

- Savorboost Yeast Extracts

Proteins

Plant-Based Proteins

- Brown Rice
- Fava
- Hemp
- Pea

Food Solutions Team

- FavaPro
- PumpkinPro

Protifarm

- AdalbaPro Textured Insect Protein
- AdalbaPro Whole Buffalo Powder

Kansas Protein Foods (KPF)

- Imagic
 - Plant-based analogues
- Ultra-Soy
 - Mince
 - Chunks

Fonterra

- Casein Calcium
- Caseinate Sodium
- Caseinate Specialty
- Caseinate Colostrum
- Lactalbumin
- Lactoferrin
- Milk Protein Concentrate
- Milk Protein Isolate
- Protein Hydrolysate

Other Dairy Products

- Rennet Casein
- Skim Milk Powder
- Whey Powder
- Whey Protein Crisps
- Whey Protein Concentrate
- Whey Protein Isolate

Savory Ingredients

Ajinomoto

- Broths & Stock Concentrates
- Flavor enhancement
 - Savorboost Yeast Extracts
- Transglutaminase
- Condiments
 - Soy Sauce
 - Mirin
 - Tamari
 - Roasted Sesame Oil
 - Shio Koji
- Sweeteners
 - High Intensity

AOI Matcha Powder

Conesa Tomato Powder

- Cold Break Tomato Powder
- Hot Break Tomato Powder
- Tomato Paste

Fleischmann's Vinegar

- Conventional & Specialty Vinegars

Organic & Non-GMO versions available

GS Dunn Mustard

- Mustard Flour
- Ground Mustard
- Whole & Cracked Mustard Seeds
- Mustard Bran
- Deactivated Yellow Mustard

Kalsec

- Herb & Spice Flavor Extracts
 - Culinary Collection
 - Heat Management
- Natural Colors
- Oxidation Management

Kraft Heinz

- Cheese Powders
- Bacon Bits

Ohly

- Yeast Based Flavorings
- Spray Dried Products:
- Vinegar
- Mustard
- Balsamic
- Honey
- Non-GMO and IP versions available

Morton Salt

- Star Flake® Dendritic Salt
- Puresun™ Culinary Crystals
- Culinox® 999 Salt
- Purex® Salts
- Pretzel Salts
- Topping Salts
- Flour Salt
- Refined Sea Salts
- Blending Salts

SupHerb

- Fresh Frozen Culinary Herbs
- SupHerb Farm Fusions®
- Blends, Pastes, Purées

Texas Pete

- Hot Sauces
- BBQ Sauces
- Dry Seasonings

Sweeteners

Briess® Malt Extract

- Replace sugar in your applications while adding natural flavor, color & texture.

Domino Specialty Products

- Amerfond Fondant Sugar
- DiPac NF Tableting Sugar
- Qwik Flo Granules & Powders:
 - Honey
 - Molasses (light & dark)
 - Brown Sugar
- Organic Evaporated Cane Juice
- Super Envision (Masks Sweetness)

Ingredion Dry Sweeteners

- Glucose Solids
- Dextrose
- Maltodextrin

Ingredion Liquid Sweeteners

- Glucose
- High Fructose Corn Syrup
- High Maltose
- Polyols

Ingredion Stevia

- Reb M
- Reb A

Miel Labonte Honey

- White to Amber

Conventional & Organic varieties

Maple Treat Products

- Maple Syrup
- Maple Sugar
- Maple Flakes
- Maple Inclusions

Sweeteners

- Agave
- Bakers Supreme Corn Syrup
- Coconut
- Honey Substitutes
- Invert Sugar
- Malt Extract
- Maltitol – Liquid, Dry
- Molasses – Fancy & Blackstrap
- Sorbitol – Liquid, Dry
- Sorghum
- Sugar – Dry (all types)
- Sugar – Liquid (all types)
- Tapioca

Various Blends of the Above

Products are available in a variety of packaging formats to meet your needs:

- Bulk
- Drums
- Pails
- Totes

Texturants

Ingredion Starches

Designed to improve texture, simplify labels, naturally preserve, support advanced nutrition, and enhance sensory appeal of your finished applications.

- Functional Native
- Modified
- Native

Excellent freeze/thaw stability

Organic/clean label varieties available

Food Solutions Team

- BeetPro
- FavaPro
- KaroPro
- LeinPro

Ingredion Gums

- Acacia/Arabic
- Agar
- Carrageenan
- CMC
- Guar
- Konjac
- Locust Bean Gum
- Pectin
- Tara Gum

A wide variety of gum systems also available

Kerry

- Myvatex™

PGP

- Pac-Gel™

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INSPIRING SOLUTIONS

BECAUSE WE CARE

North American Locations

Central Canada

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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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