



Food additives



Ethoxylates

Product name	Dough conditioner	ration and foam stabilizer agent	Bakery products	Defoamer	Increases shelf Life	Fermentation, yeast	Emulsifier stabilizer	Dairy products	Flavours and additives	Texture, appearance improver	Crystallisation modifier	Crumb softener	Vitamins	Product description
Nutrimat TF 701	●		●					●		●		●		It is used as an emulsifier - an agent that forms or preserves a mixture of substances normally incapable of being mixed. For eg. oil and water and also helps preventing discoloration.
Nutrimat OS 328	●		●	●				●		●		●		It is used as an emulsifier - an agent that forms or preserves a mixture of substances normally incapable of being mixed. For eg. oil and water and also helps preventing discoloration.
Nutrimat P 2								●		●				It is used as a wetting agent in flavoured mouth drops.
Nutrimat P 8							●	●		●				It is widely used as an emulsifier in food and beverage industries. It is also used as a nutrition supplement, stabilizers and solubilizing agent in food.
Nutrimat P 4								●						It is used as an Emulsifier for Dairy products.
Nutrimat P 6				●					●					It is used as foaming agent in beverages, to help chocolate coatings not taste greasy, and aid in absorption of fat soluble vitamins in supplements.
Nutrimat P 65								●						It is used in frozen desserts as stabiliser.
Nutrimat HP 391										●		●		It is used as a solubilizer for flavours, vitamins and oleoresins.

Glycerol, sorbitan esters & eo-po copolymers

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Nutrimat GS 780	●				●		●		●	●		●		It is a food additive used as a thickening emulsifying, anti-caking and preservative agent. it is also used as an anti-staling agent in bread.
Nutrimat ST 003					●		●			●	●			It is used as an emulsifier and stabilizer.
Nutrimat ML 146					●		●							It is used as an emulsifier, foaming agent and whipping agent
Nutrimat OL 691					●		●							It is used as an emulsifier, foaming agent and whipping agent
Nutrimat OL 003							●							It is used as an emulsifier and stabilizer.
Nutrimat 61						●								It is used as an antifoam for the production of yeast, sugar and wine.

- > Ethoxylates
- > Glycerol esters
- > Sorbitan esters
- > Glycerol, sorbitan esters & eo-po copolymers



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