

Pastries and Bakery

Biscuits, cereals, and dough



SPI's wide range of ingredients allows the best positioning of value-added products. We help you to develop a solution that is adapted to your consumers, advising you through the process and creating relevant recipes. Leverage our experience and select the best ingredients for each application.

Our catalogue offers you high quality raw materials that will help enrich your recipes. SPI wants to be your ally in the important mission of satisfying the end consumer through the most complete range of ingredients and the support of our teams.

Flavors, colorants, emulsifiers, custom solutions and much more to make a difference in the market.

Ask your contact at SPI for more information.

S FOOD COLORINGS

Wide range of color additives (natural or synthetic, powders or liquids, fat-soluble or water-soluble, standard or custom-made)

S FLAVORS

Wide range of flavors (natural or synthetic, liquid or powder, standard or custom)

S EMULSIFIERS

Emulsifiers, stabilizers and apparent compounds, they prevent separation of ingredients and extend shelf life.

S SWEETENERS

Solid, liquid sugars and custom blends, offering a global service that covers all industrial phases; always according to the highest quality standards.

S STARCHES

Starches such as polysaccharides can be the basis of strong alcoholic beverages and sought as stabilizers in their formulations.

S PYROPHOSPHATE DISODIUM

As an acidifier in baking powder, where it reacts with sodium bicarbonate to release carbon dioxide.

S FOOD PRESERVATIVES

The food preservatives and antioxidants offered are intended to preserve the characteristics of your products from any alteration and microbial proliferation during their shelf life until their consumption.

