

Dairy

Yogurts, desserts, cheese and more



There's nothing better than using ingredients to give your dairy products the right flavor, texture and nutritional properties.

SPI has a wide range of products to meet your needs and consumer expectations. With our ingredients, our know-how in processes and our marketing vision, you will soon open the doors to new markets and optimize the performance of your production.

We help you to develop and introduce new products or update those already on the market based on our knowledge and experience, always with the support of our technical specialists.

SPI offers you a wide range of the most basic raw materials, such as stabilizers and natural preservatives, to the most complex preparations of our blends that facilitate the manufacture of your dairy products.

Ask your contact at **SPI** for more information.

S STABILIZERS

FRUIT JUICE STABILIZERS

Based on pectin, gellan gum, guar gum, CMC, xanthan gum.

SOUR MILK STABILIZERS

Based on soluble soy fiber, pectin, guar gum, CMC and phosphates.

CHOCOLATE MILK STABILIZERS

Based on carrageenans, specially designed for the stabilization of pasteurization of chocolate milk drinks, gellan gum, CMC and based on emulsifier.

S BLENDS

Help companies and brands develop and launch products faster, tackle new markets, and compete in innovation without needing to invest in their infrastructure.

S FOOD COLORING

Wide range of color aditives (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 SWEETENERS

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

S STARCH

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

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.

