



Stabilizers Sauces

Blendhub offers a wide range of stabilizers for all type of sauces adapted to the types and product tailored to customer needs requirements for both EGG and NON-EGG sauces.

Our expertise and powder blending capabilities with hydrocolloids, such as gums, have been designed not only to reduce formulation costs but also to decrease the development time of new products, meeting industry requirements in terms of quality, texture, mouthfeel, fat reduction, and cost.

Mayonnaise
Ketchup
Bechamel
Nacho Cheese Sauce
Cooking Cream
Vegetable Whipping Cream

**The flexibility and efficiency you need to design, produce
and deliver powder based food anywhere in the world.**



We are experts in

- ▶ Low Fat
- ▶ Egg Free
- ▶ Suitable For Vegans
- ▶ Suitable For UHT
- ▶ Suitable For Freezing/Defrosting
- ▶ Cold Applications
- ▶ Clean Label
- ▶ Tailor-Made Applications

Functional Benefits

- ▶ Provides viscosity and body while maintaining natural texture.
- ▶ Improves emulsion stability
- ▶ Smooth creamy texture
- ▶ Excellent shine
- ▶ Clean label
- ▶ Suitable for wide range of fats
- ▶ Sugar reduction
- ▶ Viscosity
- ▶ Suitable for hot and cold processes
- ▶ Cost reduction

Premigum® XCS - Mayonnaise, Ketchup and others sauces

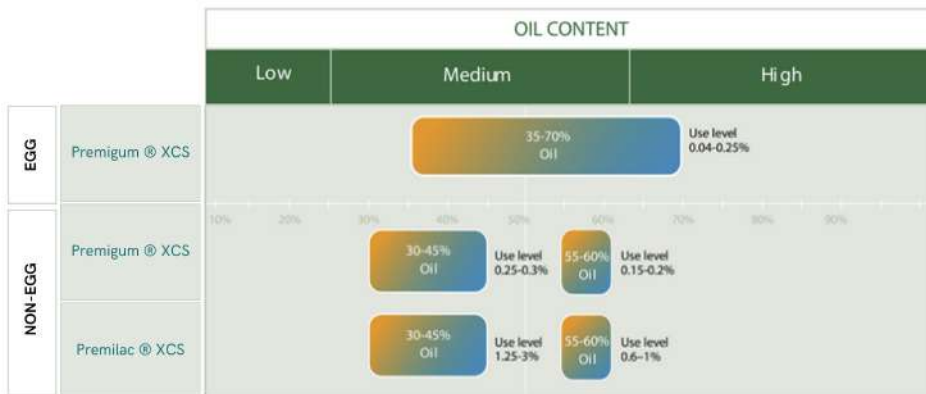
Premitex® XCS - Mayonnaise and others sauces

Premilac® XCS - Mayonnaise



Wide range of hydrocolloid blends for all applications, textures, and production processes.

Product range for EGG and NON-EGG mayonnaise:



Hot process. It is not necessary to heat ingredients for hydration. Above ingredients develop their full functionality when using a hot process such as pre-cooked with water at 85°C temperature.

Cold process. Depending on process conditions, above ingredients can be modified to develop full functionality in a cold process.

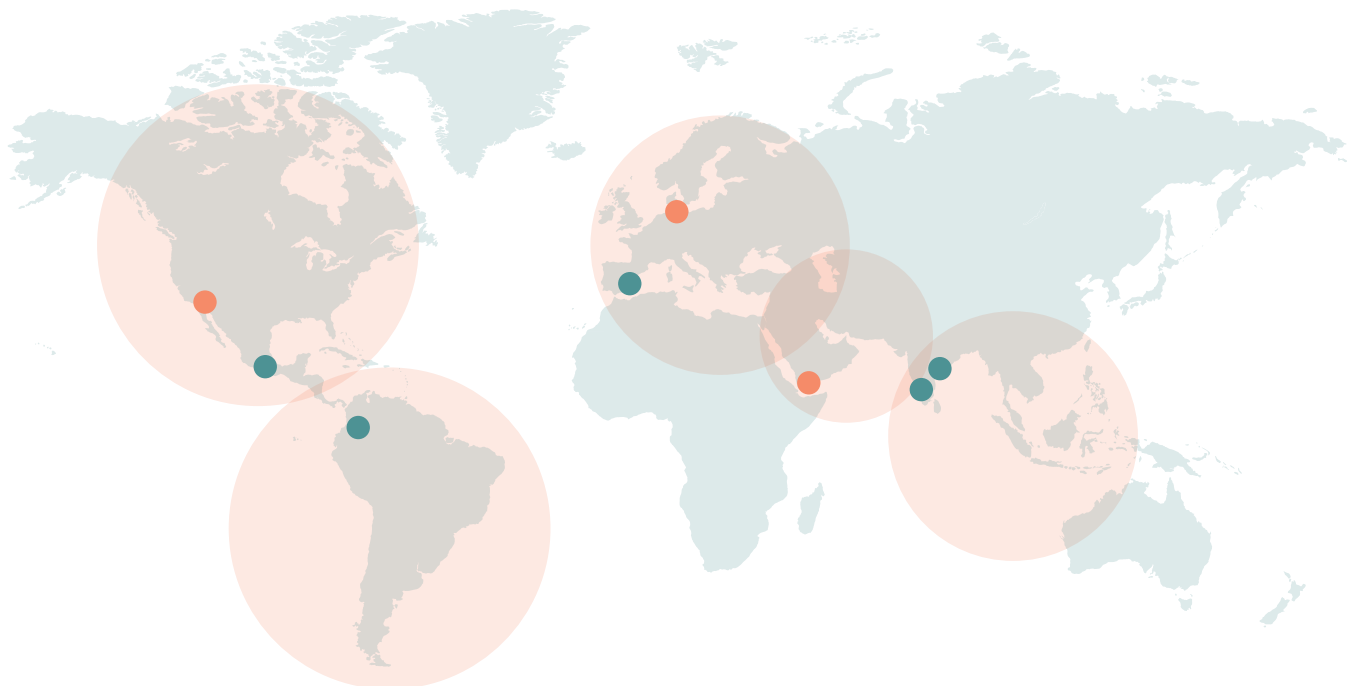
Functional Benefits Sauces

STABILIZER	SAUCE TYPE	FUNCTIONAL BENEFITS
PREMIGUM XCS with gums	Mayonnaise, ketchup and other sauces	For viscosity and mouthfeel
PREMIGUM XCS with starches and gums	Mayonnaise and other sauces	For viscosity and mouthfeel
PREMILAC XCS with milk protein	Mayonnaise	For egg replacement
PREMITEX XCS with faba protein	Mayonnaise	For egg replacement



A proven Food-as-a-Service model helping anyone from idea to market launch in less than 3 months

On a global network of identical food production hubs



Portable Powder Blending

The PPB is the core of a production hub. Designed to fit into a 40ft container for efficient transport and deployment. It can be operative anywhere in the world in 6–8 weeks and can yearly blend and pack up to 2000 MT/8 hours shift.



Highest quality standards

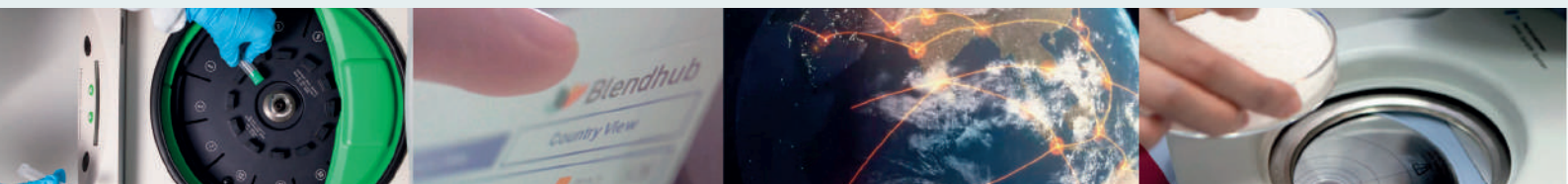
All network hubs are FSSC 22000 approved and operate FDA, Kosher, Halal and other certifications including digitized food quality standard by ChemoMetric Brain.

Formulation and ReFormulation

We develop and adapt any food recipe to local taste, texture and nutritional requirements in close collaboration with our customers while optimising global supply chains

An industrial replication model

From MES, SCADA and Digital Twins connected to digitised ingredients input, continuous blending control and guaranteed final blended product homogeneity.



© 2024 BLENDHUB, SL All rights reserved

Blendhub is a registered trademark in one or more countries, but may not be registered in all countries. The content of this brochure is made publicly accessible only for information purposes and is presented in good faith for future consideration, investigation and verification. It does not constitute any guarantee representation or warranty whether implied or not, which are expressly disclaimed herewith. Typical properties of products stated here in shall not be treated as specifications. Only mutually agreed product specifications confirmed in the sales contract can be warranted. The user of any information, recommendations, suggestions or products should in any case conduct its own investigation and verification establish the suitability or fitness thereof for any particular purpose. Liability for any loss or damage, arising from ignorance of this good faith warning is excluded herewith except insofar as such exclusion is prevented by law. No freedom from industrial or intellectual property rights is implied. Legal status varies from country to country. Local food regulations should always be consulted concerning the status of the product, as legislation regarding its use in food may vary from country to country.

LATIN AMERICA +52 722 180 5330 / +52 722 180 5331 / EUROPE +34 968 826 666 / ASIA AND MIDDLE EAST +91 800 857 5335