

Non-GMO Ingredient Solutions

As a global leader in ingredient distribution, we offer a portfolio of non-GMO ingredient solutions for your food and beverage formulations.



PRODUCT CATEGORY	PRODUCT TYPE	Non-GMO	Non-GMO Project Verified
ACIDULANTS	Acetic acid	●	
	Ascorbic acid	●	
	Citric acid	●	●
	Gluconic acid	●	●
	Glucono delta-lactone (GdL)	●	●
	Lactic acid - import	●	
	Tartaric acid	●	
ANTIOXIDANTS	Acerola extract	●	
	Green tea extract	●	
	Mixed tocopherols	●	
	Rosemary extract	●	
	BEKAPLUS® DC 8 Potassium citrate & sodium bicarbonate blend	●	
BUFFERING AGENTS	Calcium citrate	●	●
	Calcium lactate	●	●
	Potassium citrate	●	●
	Potassium lactate	●	●
	Potassium lactate/diacetate blend	●	●
	Potassium lactate/vinegar blend	●	●
	Sodium citrate	●	●
	Sodium lactate	●	●
Sodium lactate/diacetate blend	●	●	
EMULSIFIERS	Alphadim® 90 PBK Non GMO distilled monoglycerides - palm	●	
	BFP® Non GMO Mono and Diglycerides - palm	●	
	DATEM Non GMO	●	
	Emplex® Non GMO SSL	●	
	Lecithin - canola, soy & sunflower	●	●
FIBERS	Agave inulin - organic	●	
	Evervita Fibra™ barley fiber	●	
	Evervita Pro™ barley fiber & protein	●	



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FLAVORS	Cocoa powder - organic	●	
	Dairy powders - organic	●	
	Fruit crystals - organic	●	
	Vanilla flavors	●	
FORTIFICATION	Acerola extract (Vitamin C)	●	
	Calcium lactate	●	●
	Calcium lactate gluconate	●	●
	Magnesium gluconate	●	
	Magnesium lactate	●	●
	Potassium citrate	●	●
	Potassium gluconate	●	●
	Potassium lactate	●	●
	Sodium citrate	●	●
	Sodium gluconate	●	●
	Tricalcium citrate	●	●
	Trimagnesium citrate	●	●
	Tripotassium citrate	●	●
	Zinc citrate	●	●
	Zinc gluconate	●	●
Zinc lactate	●	●	
HUMECTANT	Glycerin - palm	●	
LEAVENING AGENTS	Baking powder NGM	●	
	Cream of tartar	●	
	Potassium bicarbonate	●	
	Potassium carbonate	●	
	Sodium bicarbonate	●	





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OILS	Canola oil	●	●
	Coconut oil	●	
	Palm oil	●	●
	Palm kernel oil	●	
	Peanut oil	●	
	Soybean oil	●	●
	Sunflower oil	●	●
PRESERVATIVES	UpGrade™ BR - non GMO, cultured brown rice, brown rice flour	●	
	UpGrade™ WS - cultured brown rice, brown rice flour	●	
	White distilled vinegar - organic	●	
PROCESSING AIDS	White distilled vinegar, buffered - organic	●	
	Antifoaming agents - organic	●	
PROTEINS	Enzymes	●	
	Everpro™ Barley rice protein	●	
	Soy flour	●	
STARCHES	Textured vegetable protein (TVP)	●	
	Corn starch - modified & native	●	
	Dextrin	●	●
	Maltodextrin	●	●
	Potato starch - native	●	
	Tapioca starch - modified & native	●	





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SWEETENERS & SUGAR REDUCTION	Agave syrup - organic	●	
	Corn syrup	●	●
	Erythritol	●	●
	Erythritol / monk fruit blends	●	●
	Erythritol / stevia blends	●	●
	Glucose syrup solids	●	●
	Stevia leaf extract	●	
	Sugar/sucrose - organic	●	
TEXTURIZERS	Acacia gum/gum arabic	●	
	Alginates	●	
	Carrageenan	●	
	Carboxymethylcellulose	●	
	Gellan gum	●	●
	Hydroxypropyl methylcellulose	●	
	Methylcellulose	●	
	Pectin	●	
	Xanthan gum	●	●



Available in North America, contact us on +1 800.531.7106 or visit UnivarSolutions.com/Food

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