

# CAMIDA

SOURCE • SUPPLY • SOLUTION

## FINDING SOLUTIONS.....

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I can hardly believe that it is more than four years since I joined Camida. It has certainly been an exciting journey so far, getting to know and work with existing and new suppliers and, of course, with you, the customers. I couldn't have achieved this without the support of a great Camida team.

The need to constantly interact and engage with our customers' requirements along with the changing 'personality' of the Ingredient sector is heralding in a new era of technical and developmental expansion. These opportunities are a result of an even shorter pipeline for development and R&D work. The demand on our customers to produce technical solutions is affording us the opportunity to steer and assist in this pipeline. These are global issues which in turn lean heavily on our portfolio of Suppliers, who can thus share their on-hand experience with the technical teams of our customers.

With the ever growing rate of Irish Food and Drink exports and the focus that the Irish EU Presidency is bringing, the conflict between Productivity and Sustainability is meeting food security challenges.

Other issues our customers are facing include financing, cost competitiveness, innovation and skills. Regulatory issues involve new Food Labelling requirements where significant changes are scheduled from December 2014 under the Food Information to Consumers (FIC) Regulation so preparation will be essential for this. Political change will also arise from the reform of the Common Agriculture Policy (CAP) this year.

Safe. Premium quality Food and Drink remain central to the international reputation of the industry and to consumer confidence in its products. We must maintain these world class food safety standards which need to be underpinned by a highly effective and cost efficient regulatory and compliance system. The food industry has invested a great deal of time and resources into putting in place systems and standards that are world class. As your partner, it is our duty to protect you, the customer, by maintaining these standards.

Our reputation is key to our future success, so let Camida be your engine for growth.



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## AGRIGUM

### Gum Acacia, it's only natural

**Agrium International** offers a comprehensive range of raw, mechanical, spray dried and agglomerated Gum Acacia products (the Agri Range).

**The Agri Range** enjoys a remarkable diversity of applications, mainly due to:

- 100% natural plant origin
- Odourless, bland taste
- Non GMO
- More than 85% prebiotic soluble fibre
- Soluble in cold and hot water
- Low calorific value
- Very low viscosity
- Excellent emulsifying properties

**Agrium's relationship** with customers does not simply end by delivering the goods but also continues on to provide technical support and experience. Their in-house think-tank continuously provides new ideas for developing new products using Gum Acacia.

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## SOLAE

### Providing solutions for today while innovating for tomorrow

**Solae** is one of the World's Lecithin Leaders in providing solutions for Emulsifying, Instantising, Stabilising, Crystal Modification, Anti-dusting and Release technology.

**Solae** produce Refined and Compounded Lecithins in varying liquid and powder formats. Benefits of lecithin include:

- Clean Label Declaration
- Dry Blendable
- Easily Sprayable
- Heat Resistant
- Low Flavour
- Water Dispersible

Recent additions include Powdered Sunflower, Organic and Infant Nutrition grade Lecithins. Contact Joe to discuss the adaptable technical solutions of Solae's Lecithin

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## FOOD INGREDIENTS & SPECIALTIES

### Excellence in everything we do!

**Fi&S** develops and produces high-quality functional blends for the food industry, specialising in meat, fish and vegetable sectors.

**Fi&S** has developed a full range of quality products from spice to functional blends. These include:

- Injection and Tumbling mixes
- Marinades
- Spices & Herbs, Flavours, Extracts
- Batters and Coatings
- Binding Mixes
- Fat Fibre Replacers
- Transglutaminase

With its own R&D and application centre, Fi&S is also specialised in providing complete tailor-made solutions.

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**Esterchem** specialise in Ester production, including: Fatty acid Esters, Sorbitan, Polysorbates, Polyglycerol, Propylene Glycol and Ethoxylates.

Esterchem was founded in 1998 with the mission to offer customers high quality Esters. The design of the plant offers a high degree of flexibility and service to customers with the ability to produce bespoke products.

The renewable oleochemicals utilised offer customers the assurance of ongoing supply and environmental acceptability. Esterchem offer:

- Emulsification systems
- Formulated & Blended products
- Bespoke, Custom & Toll manufacturing
- All products are ISO 9001, ISO 14000, Kosher, Halal and now FEMAS certified
- Supply to Pharmaceutical, Food, Feed, Personal Care sectors

## PRODUCTOS ADITIVOS

### Fortification Premixes for Human Nutrition

**Productos Aditivos'** custom-made Fortification Premixes are formulated from a wide variety of components encompassing: vitamins, minerals, amino acids, sweeteners, oligo-saccharides, carotenoids, micronutrients, fibres, gums, carriers and excipients, all depending on the needs of the client. Each premix is custom-made and the company can manage the whole project from formulation to production of the premix.

Application sectors include:

- Dairy Products
- Isotonic Drinks
- Juices
- Energy Drinks
- Bakery
- Sports Nutrition
- Functional products
- Flour
- Cereals
- Candy Confectionary
- Infant Nutrition

The quality of all processes and products is guaranteed by the certifications ISO 9001, ISO 14000, ISO 22000 and PAS 220.

## AROMSA

**A taste of domestic leadership with a nose for global business**

**Aromsa** produces flavours in different forms as nature, nature-identical or artificial, in liquid and powder form.

At Aromsa, technology is just a "tool" at the service of the human senses of taste and smell and not vice-versa. Creation of flavours is an exacting art of empathy, expertise and patience subjected to the grueling test of customers.



Although it is almost impossible to cover the whole range in the nature, we do have an ambitious list of Natural Extracts. For example: Prune, Carrot, Linden Flower, Fig, Coffee, Cocoa, Apricot, Carob, Celery, Rose Hip, Black Tea, Green Tea, Vanilla, Bourbon Vanilla, Sour Cherry.

The Quality systems cover ISO 9001:2008, ISO 14001:2004, OHSAS 18001:2007, ISO 22000:2005 and BRC (Grade A)

## JK SUCRALOSE

### Sweet Solution for a Healthy Life

**The Company...** JK Sucralose is based in the Sheyang province of China and is the World's largest dedicated Sucralose manufacturer.

**The Product...** Sucralose features and benefits include:

- Approximately 600 times sweeter than sucrose
- The only high intensity sweetener made from sugar which tastes like sugar
- Great heat stability, particularly in acidic/alkaline products
- Non calorific
- No carbohydrates and no effect on carbohydrate metabolism
- Use as a table-top sweetener

**Product Applications...** Sucralose has been endorsed for use in more than 3,000 kinds of food:

- Beverages
- Dairy products
- Baked food, desserts, coffee, tea, candies
- Processed fruit & Vegetable
- Nutritional & Dietary products
- Pharmaceuticals

**Key Competencies & Quality Attributes...**

- |                        |                   |
|------------------------|-------------------|
| 1. FCC V, USP 30, E955 | 4. ISO 14001:2004 |
| 2. GMP                 | 5. Kosher         |
| 3. ISO 9001:2008       | 6. Halal          |

**Camida's** other specialised sweeteners include; Stevia, Erythritol, Polydextrose and Sodium Saccharine alongside Fructose, Dextrose, Citric acid and Maltodextrin.

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**For further information on any of Camida's food Principals, please contact Joe Guiney at +353 52 6125455 or [joe.guiney@camida.com](mailto:joe.guiney@camida.com).**

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## CAMIDA... FIGHTING FIT

Boxing apprentices Joe Guiney and Martina Salach show their mettle in a Charity Boxing Competition to raise funds for Clonmel Boxing Club



**Joe Guiney**



**Martina Salach**

## BABY BOOM!!!

Over the last few months, we have welcomed to the world:

- Wayne Brooder's Sophie,
- Aoife Moloney's Sophie
- Breda O'Dwyer's Patrick
- Eileen McAree's Damien
- Joe Guiney's William

Congratulations to all!

## MEET THE INGREDIENT TEAM

Colette Phelan



Since 2001, I have worked as Logistical Co-ordinator for the Industrial, Life Sciences, Pharmaceutical and Ingredient divisions.

Within the Ingredient Division, I deal with all associated aspects with order processing. I like to keep in regular contact with our customers as each day brings new challenges and I am confident that my vast experience will be of assistance in future dealings we may have.

Siobhan Clarke



I work alongside Joe in the Ingredient Department as Sourcing and Technical Specialist. I have a BSc (hons degree) in Analytical Biochemistry. I previously worked in the medical device and pharmaceutical sectors.

I handle all areas of customer service from technical and sourcing enquiries to quality documentation, compliance and samples. I particularly enjoy liaising with customers and thrive on your sourcing difficulties!

## NEW TO THE SOURCING TEAM...

As a member of the Sourcing Department, I work with Orla in the Pharmaceutical and Life Science Division. My role involves handling technical and chemical sourcing enquiries, along with liaising with customers and suppliers.

I have a BSc (hons degree) in Chemistry. I thoroughly enjoy solving technical, quality and chemistry related queries, as I appreciate a challenge and thrive on problem solving.



Hannah Gilligan



Martina takes some well-deserved time out during her recent Irish Charity work in Haiti



The Camida team “dress up funny for money” last Halloween where a cheque was presented to the Dogs for Autism charity on their opening in Clonmel. It certainly brought a lot of smiles to the passing traffic!



## YOUR SEARCH IS OVER

From Organic Intermediates to Biochemicals, from Performance Chemicals to Food Ingredients, Camida can source, manage and deliver your needs.

Whether your business is in pharmaceuticals, food, biotechnology or surface coatings, we meet the highest industry standards and conform to the most stringent international protocols.

Tap into our global network and over 20 years' experience in sourcing specialised chemicals.

We understand your needs, we provide solutions, above all, we exceed your expectations.

Visit [www.camida.com](http://www.camida.com), email us at [info@camida.com](mailto:info@camida.com) or phone us at +353-52-6125455.

**CAMIDA**  
SOURCE • SUPPLY • SOLUTION