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PT Tegar Inti Sentosa
 Jalan Teuku Cik Ditiro 16 Jakarta 10350 Indonesia
 Telephone: +6221.310.6767
 Fax: +6221.310.2256
 Email : info@tegar.co.id

For a complete list representatives please visit
www.tegar.co.id

Would you like to:

Improve product performance. Create efficiency in ingredients. Implement cost efficiency in your process. Introduce functionalities into your product. Develop weight control food supplements.

Increase shelf life with natural clean labeling. Tailor design specific health benefit probiotic. Build additional health benefits into the product. Save energy through lower temperature process. We have many more innovations.

The Natural Partner For Your Food Ingredient Needs Since 1976

We understand that every food industry is concerned with taste, texture, appearance, shelf life and production sustainability.

We provide healthy and functional ingredients for easy and efficient manufacturing process. We have partnered with best multinational food ingredients manufacturers that sustainably deliver the highest quality products. We have selected proven portfolio products by trial and testing for immediate application to ease our customers product selection process. Our principal also provides tailor made solution for the specific needs of each different customer.

Wide range of technical expertise is ready to support our customers in determining the right materials to be applied in their production.

During these times we have accumulated a library of know-how to support each specific market with a team of experts. We continue to gather practical information in order to serve our customers better. We are always ready to transfer our know-how for your benefit. We also accentuate the increasingly stringent safety & quality requirements implemented in the industry.



Antioxidants

Successfully preserving the freshness and high quality of food products in storage and on the shelf, your food freshness extends longer using our food grade antioxidants.

- Antioxidant blends
- Pure vitamin – based ascorbyl palmitate
- Natural – rosemary extract, mix tocopherols

Cultures

Offer you a variety of benefits: delaying food spoilage, imparting desired flavours & textures, improving digestive & immune health.

- Dairy & Cheese cultures
- Probiotics
- Protective cultures
- Rennet

Emulsifiers

Helps you achieve the stability, mouthfeel, appearance, consistent quality and shelf life of your variety food products.

- CITREM (Citric Acid Esters of Monoglycerides)
- DATEM (Diacetyl Tartaric Acid Esters of Monoglycerides)
- DGMS (Distilled Monoglycerides)
- LACTEM (Lactic Acid Esters of Monoglycerides)
- GMS (Mono-diglycerides)
- PGE (Polyglycerol Esters of Fatty Acids)
- PGPR (Polyglycerol Polyricinoleates)
- PGMS (Propylene Glycol Esters)
- SSL (Sodium Stearoyl Lactylates)
- SMS (Sorbitan Monostearates)
- STS (Sorbitan Tristearates)
- Emulsifiers blends

Enzymes

Delivering consistent performance & longer shelf life for your food products, remain an important processing aid for milk clotting in cheese production.

- Bakery Enzymes (Amylase, Xylanase, Protease, etc.)
- Cheese Enzymes
- Dairy Enzymes

Fiber Juice

Is aiming at healthy solution for juice powder. High juice content, high & multi fibers, no sucrose added

- Berries Series (Raspberry Juice Powder, Cranberry Juice Powder, Black Currant Juice Powder, etc.)
- Tropical Series (Pineapple Juice Powder, Mango Juice Powder, Banana Juice Powder, etc.)
- Fruity Series (Lemon juice powder, Orange juice powder, Pomegranate Juice Powder, Lemon Juice Powder, etc.)

Functional System Blends

Help enhance the performance of product in terms of texture, mouthfeel, appearance, shelflife, convenience and food protection.

- Hydrocolloids and Emulsifiers blends

Flavour

Innovative flavours solution across various food categories that provides consistent high-quality taste & aroma.

- Liquid sweet aroma
- Powder sweet aroma

Hydrocolloids

Offers flexibility in creating products with the texture and mouthfeel that you want.

- Alginate
- Carrageenan
- Pectin
- Locust Bean Gum
- Guar Gum
- Xanthan Gum
- Cellulose Gum
- Gellan Gum
- Tara Gum

Lecithin

Helps you maintain a stable emulsion contained in your food system.

- Fluid lecithin (Sunflower lecithin, Soy lecithin)
- Powder lecithin

Natural Colours

A complete range of natural colours and natural color preparations for the food, drug and cosmetics industries

Nutritional Fat Powder

This suitable fatty acid ratio together with micro-encapsulation technology helps you satisfy the formulation needs from end users.

- Nutritional Blends
- MCT Oil Powder range

- Nutritional Fat Powders (Soybean Oil Powder, Flaxseed Oil Powder, Sun flower Oil Powder, Canola Oil Powder, Coconut Oil Powder, DHA Fish Oil Powder, EPA/DHA Fish Oil Powder, DHA Algae Oil Powder, etc.)

Natural Sweetener

Is an ideal ingredient in diabetic and reduced sugar food and beverages applications due to its low impact on blood glucose and insulin secretion.

- Fructose Crystalline
- Stevia

Natural Antimicrobials (Preservative)

Increase your food safety with our extensive range of natural antimicrobial solutions.

- Natamycin -based natural antimicrobials
- Nisin-based natural antimicrobials

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