



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.

CULTURES & PROBIOTICS

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

- **Dairy** (*L.paracasei*, *L.bulgaricus*, *S.thermophilus*)
- **Cheese** (*Lactococcus lactis subsp lactis*, *Lactococcus lactis subsp cremoris*, etc)
- **Probiotics** (*B.Lactis*, *L.acidophilus*, *L.paracasei*, *L.Lactis*, *L. rhamnosus*)
- **Vegan** (*S.thermophilus*, *L. delbrueckii subsp.bulgaricus*, *L.delbrueckii subsp. lactis*, etc)

EMULSIFIERS

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

- ACETEM
- CITREM
- DATEM
- DGMS
- Emulsifier blends
- GMS
- LACTEM
- PGE
- PGMS
- PGPR
- SMS
- SSL
- Triglyceride

ENZYMES

Delivering consistent performance & longer shelf life for your food products, remain an important processing aid.

- Bakery (Amylase, Xylanase, Protease, Hexose oxidase, G4/G+ Amylase, Maltogenic amylase)
- Cheese (Lipase, Rennet)
- Dairy (Lactase)

FLAVOURS

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

- Liquid (oil base/water base)
- Powder

FOOD PROTECTION

Effective label-friendly shelf life extenders that address microbial spoilage (antimicrobials, fermentates, & blends) and oxidative degradation (plant-based, synergistic, and traditional oxidation control solution).

- Antioxidant blends
- Calcium Propionate (Encapsulated system)
- Cultured dextrose
- Natamycin-based natural antimicrobials
- Natural - Rosemary extract, Green tea extract, Mixed tocopherols
- Nisin - based natural antimicrobials
- Protective Cultures
- Pure vitamin-based ascorbyl palmitate

FUNCTIONAL SYSTEM BLENDS

Combine the functional properties of diverse ingredients to strengthen product performance and quality.

- Hydrocolloids - Emulsifiers & Hydrocolloid Blends (Beverages, Dairy, RTD Coffee Milk, RTD Milk Tea, Yogurt, etc)

HEALTH INGREDIENT

The power of nature and bioscience to deliver a wide range of health benefits across supplement, pharmaceuticals, infant formula, food beverages and specialty nutrition.

Food & Beverages

- Plant-based creamer (Oat, Pistachio, Almond)
- Instant Ginger Concentrate

Nutritional

- Nutritional Fat Powders (Soybean, Flaxseed, Sunflower, Canola, Coconut, and also provides omega 3-6-9 blends)
- MCT Oil Powder range
- Omega-3 Oil Powder (DHA & EPA sourced from Fish & Algae)
- Fiber Juice (Raspberry, Cranberry, Black Currant, Pineapple, Mango, Banana, Lemon Orange, Pomegranate, etc).
- Prickly Pear Fruit Concentrate (reduce body heat and metabolism)
- Pumpkin seed (Protein Plant Base - non allergen)

Functional

- Adzuki Bean & Coix seed extract
- Collagen Fish and Collagen Vegan
- Elderberry extract
- Fermented Berry Essence
- Fermented Kombucha
- Fermented Rose Essence
- Garcinia - Citrus Bioflavonoids extract
- Ginseng complex extract
- Marigold Lutein & Zeaxanthin
- Mushroom complex extract
- Tart Cherry Extract
- Vegan Algae Vitamin D3
- Fermented California Prune Essence

HYDROCOLLOIDS

Offers flexibility in creating products with the texture and mouthfeel.

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

LECITHIN

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

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

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

The Natural Partner for your Food Ingredients needs.

Since 1976





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.

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

Branch Surabaya

Pergudangan SMB Blok A-01, Driyorejo,
Gresik 61177 Indonesia
Telephone : +6231.990.51733
Fax : +6231.990.51733

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

