

The Natural Partner For Your Food Ingredient Needs

Since 1976



Dairy • Bakery • Beverage • Confectionery • Savory

COCOA

Your trusted cocoa partner

- Cocoa Butter
- Cocoa Liquor
- Cocoa Powder

CULTURES & PROBIOTICS

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

- **Cheese** (*Lactococcus lactis subsp lactis*, *Lactococcus lactis subsp cremoris*, etc)
- **Dairy** (*L.paracasei*, *L.bulgaricus*, *S.thermophilus*)
- **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
- DATEM
- Emulsifier Blends
- LACTEM
- PGMS
- SMS
- STS
- CITREM
- DGMS
- GMS
- PGE
- PGPR
- 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)

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, GreenTea 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)

FLAVOURS

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

- Liquid (Oil/Water Base)
- Powder

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

- Instant Ginger Concentrat
- Plant-based Creamer (Oat, Pistachio, Almond)

NUTRITIONAL

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

FUNCTIONAL

- Adzuki Bean & Coix Seed Extract
- Edible Bird's Nest Extract powder
- Micronized Creatine Monohydrate
- Collagen Fish and Collagen Vegan, Collagen type II (Chicken)
- Clear Protein
- Elderberry Extract
- Fermented California Prune Essence
- Fermented Berries Essence
- Fermented Rose Essence
- Garcinia - Citrus Bioflavonoids Extract
- Ginseng Complex Extract
- Kombucha Powder
- Marigold Lutein & Zeaxanthin
- Mushroom Complex Extract
- Mediteranian Fermented Vegetables & Fruit Extract Powder
- Protein Source
- Tart Cherry Extract
- Vegan Algae Vitamin D3

HYDROCOLLOIDS

Offers flexibility in creating products with the texture and mouthfeel.

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



SCAN HERE :



Tegar is a trusted supplier of quality food ingredients to the Indonesian food and beverage industry. Combining technical expertise with dependable logistics and distribution capabilities, we help manufacturers develop reliable ingredient solutions tailored to local market needs.

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