



Foodchem®

📍 **Headquarter:**
Building 9, 2277 Zuchongzhi Road, Zhangjiang Hi-Tech Park, Shanghai, China

Factory:
No. 9 Development Avenue, Shacheng Industrial Park, Jiujiang City, Jiangxi Province, China

☎ +86 21 31267000
✉ sales@foodchem.com
🌐 www.foodchem.com



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Our ingredients, your success!

Foodchem®





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Contact us

About Foodchem



Foodchem International Corporation

One-stop Solution for Food Ingredients and Services

Established in 2006, Foodchem is a leading Chinese company specializing in the innovation, development, production, marketing, and distribution of food additives, food ingredients, and feed additives. Our Mission: Let Chinese food ingredients power global food industry.

We provide professional, one-stop solutions through a diverse portfolio of over 800 high-quality products. Sourced from a network of 3,000+ trusted Chinese suppliers, our offerings serve 5,000+ customers across 150 countries, catering to industries including food & beverage, meat processing, confectionery, baking, pharmaceuticals, cosmetics, animal nutrition, and chemical applications. We are committed to delivering excellence through quality products, robust supply chain management, and customer-centric innovation.

Our Manufacturing Strength
Through our subsidiary Foodmate (founded in 2012), we operate a 30,000m² modern production base in Jiujiang, Jiangxi Province, with an annual capacity of 18,000 tons.

The facility specializes in **Gelatin, Instant Gelatin, Collagen, Collagen Peptides, Carrageenan, Konjac Gum and Compound Sweeteners** production. Holding FSSC 22000, ISO9001, Halal, and HACCP certifications, our factory serves pharmaceutical, meat processing, confectionery, dairy and frozen food industries in over 60 countries.

Headquartered in Shanghai's Zhangjiang Hi-Tech Park, we operate our own R&D center, production facilities, and an Export Distribution Center (EDC) in the Yangshan Free Trade Zone, enabling fast 7-day global delivery.

Foodchem is committed to delivering excellence in food ingredient solutions. Our success is built on consistent quality, strong supply chain management, and customer-focused innovation.

Our ingredients, your success!





Our Journey



FOUND

Foodchem established in Shanghai, China

2006

2013

Foodchem launched new office building in Zhangjiang Hi-tech Park, Shanghai



2012

Foodmate-Our factory established in Jiangxi Province, China



2016

Foodchem®

- 01 The new logo for Foodchem was launched
- 02 The State Administration For Industry & Commerce (SAIC) of P.R.C. has approved the trademark registration of "FOODCHEM"

2019



Foodchem Member Plan

2021

FOODCHEM 15th anniversary



2023

Independently developed and produced Functional Animal Protein (FAP) products.



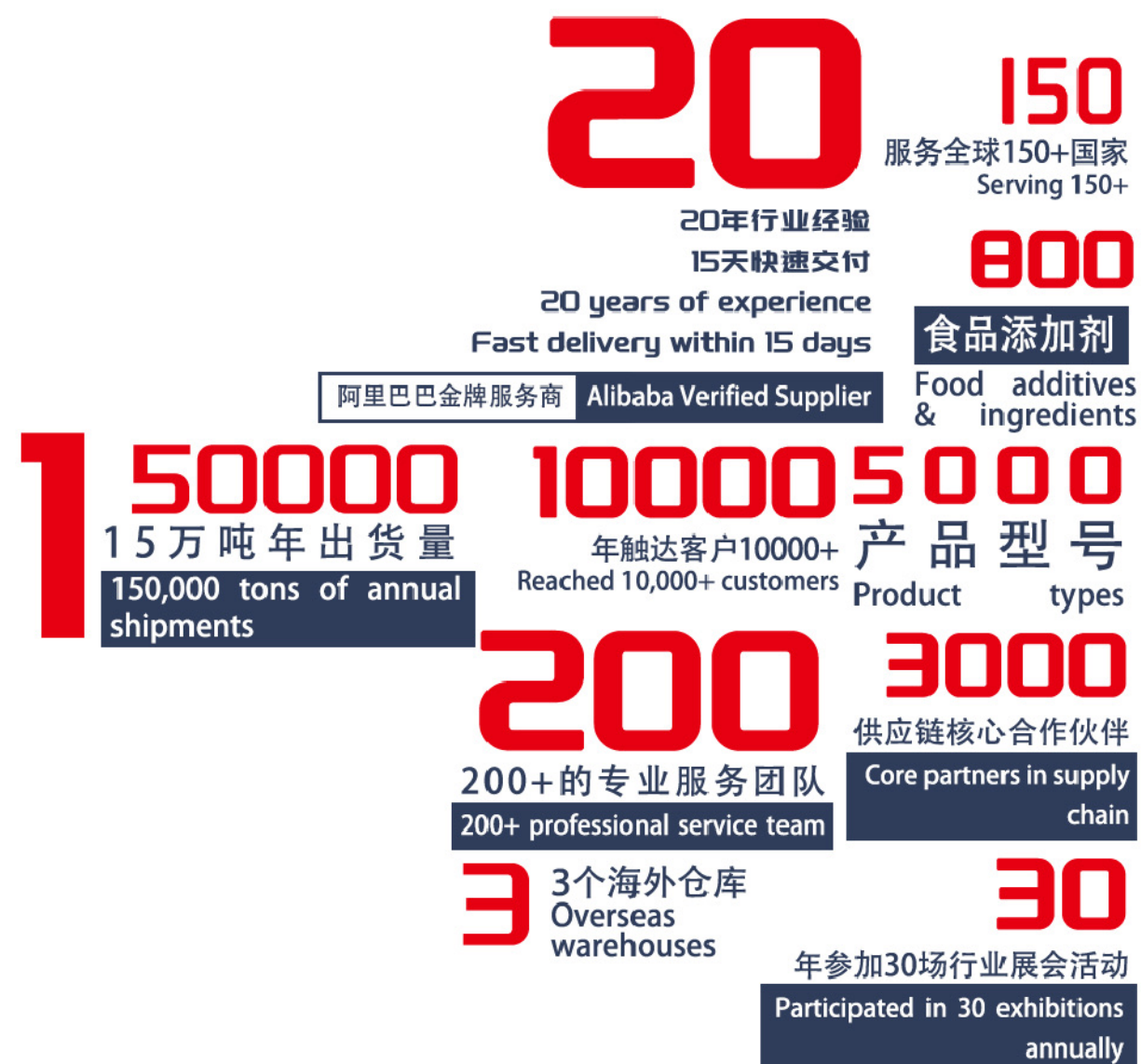
2024

Foodmate brand packaging visual design has been completely upgraded

2025

We proudly introduce our mascot, Leopard Brothers, which reflects and standardizes our company culture.





One-stop Solution for Food Ingredients and Services

Mission:

Let Chinese food ingredients power global food industry

Vision:

To be No.1 brand of food ingredients exporter in China

Values:

Proactive
Open-Minded
Conscientious
Productive

R&D Center

Foodchem has established a professional engineering team, built two modern laboratories, and set up five joint laboratories with **Jiangnan University**, **Nanchang University**, **Jiangxi Normal University**, and other research institutions.

Advantages of R&D Center

- Laboratories in Multiple Fields
- Full time R&D Engineer Team
- Strategy & Technology Consultants
- Collagen-Enterprise Cooperation



FDA



HALAL



HACCP



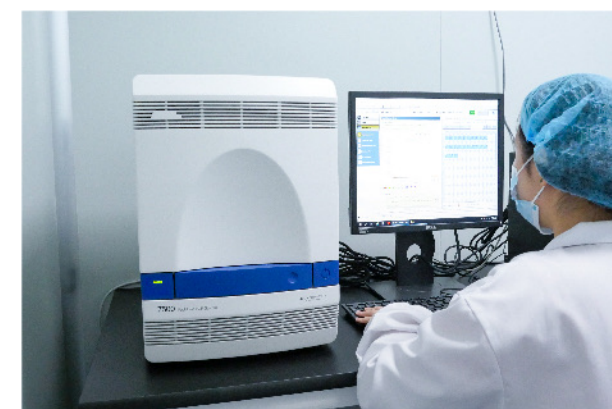
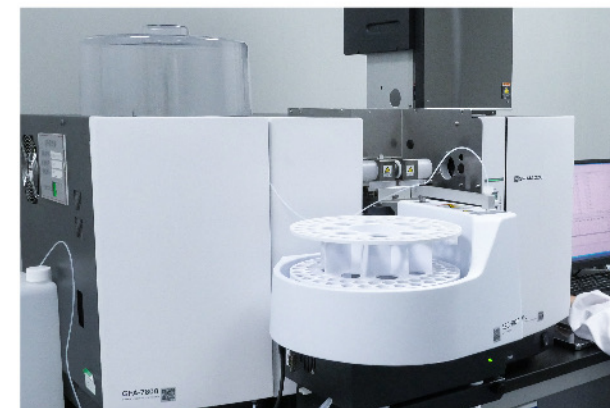
ISO 9001

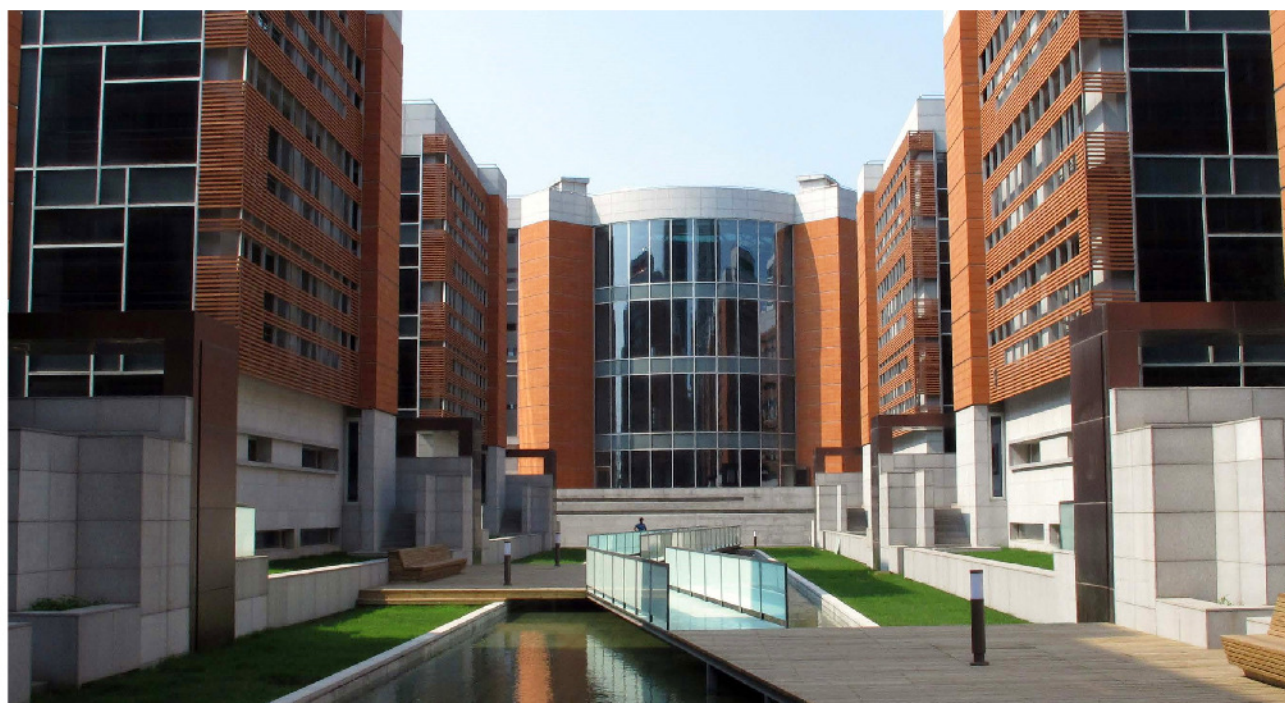


FSSC



EU Registration





Customer Service Center

Foodchem Customer Service Center (CSC) is responsible for handling all customer service matters. From pre-sales consultations to after-sales support, we provide professional, high-quality service.

CSC 6 Major Service Systems

- Foodchem membership points reward
- Customer care activities
- Customer complaints handling
- Order execution service supervision
- VIP services for Foodchem members
- Customer satisfaction survey



Global Supply Chain

Foodchem Global Supply Chain (GSC) is responsible for product delivery in the global market, covering all aspects from raw material sourcing, research and development, production, and processing to packaging, storage, and transportation.

GSC Key Data

- 3 overseas warehouses
- Fast delivery within 15 days
- Participated in 30 exhibitions annually
- 800+ food additives and ingredients
- 5000+ product types
- 3000+ core partners



Production Center



Founded in 2012, Foodmate integrates R&D, production, and sales, with operations in Shanghai and a production base in Jiujiang, Jiangxi Province. We specialize in **Gelatin, Instant Gelatin, Collagen, Collagen Peptides, Carrageenan, Konjac Gum and Compound Sweeteners**, serving pharmaceuticals, meat, confectionery, dairy, and frozen foods across 60+ countries.

Our 30,000m² factory produces 18,000 tons annually, certified by FSSC 22000, ISO9001, Halal, and HACCP.



By Function

Thickeners

Gelatin
 Carrageenan
 Konjac Gum
 Apple Pectin
 Citrus Pectin
 Xanthan Gum
 Gellan Gum
 Curdlan
 Guar Gum
 Arabic Gum
 Agar Agar Strip
 Agar Agar Powder
 Sweet Potato Starch
 Sodium Alginate
 Alginate Acid
 Poly Anionic Cellulose
 Propylene Glycol Alginate
 Locust Bean Gum/ Carob Gum
 Sodium Carboxymethyl Cellulose
 MCC (Microcrystalline Cellulose)
 Microcrystalline Cellulose Gel
 Hydroxypropyl Methyl Cellulose

Plant Peptides

Rice Protein Peptide
 Wheat Protein Peptide
 Pep Protein Peptide
 Corn Protein Peptide

Preservatives

Potassium Sorbate Granular
 Sodium Benzoate
 Potassium Benzoate
 Benzoic Acid
 Sorbic Acid
 Calcium Acetate
 Glucono-Delta-Lactone
 Methyl Paraben
 Propyl Paraben
 Calcium Propionate
 Sodium Acetate(Trihydrate)
 Sodium Acetate(Anhydrous)
 Sodium Propionate
 Sodium Diacetate
 Nisin
 Ferrous Gluconate

Antioxidants

Ascorbic Acid
 Sodium Ascorbate
 Erythorbic Acid
 Sodium Erythorbate
 Kojic Acid
 Silicon Dioxide
 Methyl Paraben
 Propyl Paraben
 Butyl Paraben
 Sodium Methyl Paraben
 Sodium Propyl Paraben
 Tertiary Butylhydroquinone(TBHQ)



Sweeteners

Sucralose
 Xylitol
 Stevia
 Isomalt
 Maltitol Crystal
 KofMate Maltodextrin
 Sorbitol
 Dextrose Anhydrous
 HFCS 55/42
 Aspartame
 Sodium Cyclamate
 Acesulfame Potassium
 Sodium Saccharin
 Polydextrose
 Dextrose Monohydrate
 Liquid Glucose

Acidulants

Calcium Citrate
 Citric Acid Monohydrate
 Citric Acid Anhydrous
 DL-Malic Acid
 L-Malic Acid
 Fumaric Acid
 L(+)-Tartaric Acid
 Lactic Acid
 Sodium Lactate
 Tripotassium Citrate
 Sodium Citrate
 Magnesium Citrate
 Calcium Lactate
 Ferrous Lactate

Emulsifiers

Glyceryl Monostearate
 Distilled Glycerin Monostearate
 Tween
 Polyglycerol Esters of Fatty Acid
 Sodium Stearate
 Calcium Stearate
 Potassium Stearate
 Non Dairy Creamer
 Glycerol Triacetate
 DATEM
 Sodium Stearoyl Lactylate
 Mono Propylene Glycol
 Calcium Stearoyl Lactylate

Colorants

Spirulina Blue(Phycocyanin) Powder
 Red Fermented Rice
 Caramel
 Monascus Red
 Titanium Dioxide

Nutritional Supplements

Acetyl L-carnitine HCl
 L-Carnitine L-Tartrate
 Methyl-Sulfonyl-Methane
 D-Glucosamine Hydrochloride
 L-Carnitine Fumarate
 Synephrine hydrochloride
 L-Carnitine
 Hordenine hydrochloride
 Genistein

By Function

Cocoa Series

Natural Cocoa Butter
Cocoa Powder

Phosphates

Phosphoric Acid
Tricalcium Phosphate
Sodium Acid Pyrophosphate
Sodium Tripolyphosphate

Amino Acid

Taurine
Glycine
L-Glutamine
L-Valine
L-Leucine
L-Isoleucine
D-Aspartic Acid
L-Citrulline DL-Malate
Branched Chain Amino Acid
L-Cysteine Hydrochloride Monohydrate
L-Aspartic Acid
L-Tyrosine
L-Arginine
Creatine Anhydrous
Creatine Monohydrate

Aromas

Menthol Crystal
Peppermint Oil
Maltol/Ethyl Maltol
Ethyl Vanillin
Vanillin

Flavor Enhancer

Hydrolyzed Vegetable Protein
Disodium 5'-Ribonucleotides(I+G)
Yeast Extract
Monosodium Glutamate

Vitamins

Beta Carotene
D-Biotin
Folic Acid
Inositol
Vitamin A
Vitamin A Acetate
Vitamin B1
Vitamin B2(Riboflavin)
Vitamin B5
Vitamin B6
Vitamin B9
Vitamin D2
Vitamin D3
Vitamin E
Vitamin K3



Plant Extracts

Garcinia Cambogia Extract
Green Tea Extract
Black Tea Extract
Tribulus Terrestris Extract
Curcumin
Milk Thistle Extract-Silymarin
White Willow Bark Extract-Salicin
Oat Glucan-Beta Glucan
Matcha Powder
Bilberry Extract-Anthocyanins
Rosemary Extract
Huperzia Serrate Plant Extract-Huperzine A
Green Coffee Bean Extract
Citrus Aurantium Extract-Synephrine

Proteins

Isolated Pea Protein
Sodium Caseinate
Rice Protein
Vital Wheat Gluten
Soy Protein Isolate
Textured Soy Protein
Soy Protein Concentrated
Transglutaminase

Dehydrated Vegetables

Dehydrated Sweet Potato Powder
Dehydrated Red Bell Pepper
Dehydrated Gilantro Flake
Sweet Paprika Powder
Dehydrated Green Bell Pepper
Dehydrated Mushroom Flakes
Dehydrated Leek Flake
Dehydrated Ginger Powder
Dehydrated Garlic Powder
Dehydrated Onion Powder
Dehydrated Tomato Powder

Other Products

Spirulina Powder
EDTA Disodium (EDTA-2Na)
Glycerol
Succinic Acid
Potassium Formate
Potassium Chloride
Modified Starch
Ammonium Bicarbonate
Sodium Bicarbonate
Silicon Dioxide
Pea Fiber
Soy Lecithin
Resistant Dextrin

Manufactured Products

Gelatin-FoodGel™
Instant Gelatin-InstantGel™
Collagen Peptides-FoodPep™
Collagen-FoodPro™ B
Carrageenan-Foodgel™
Konjac Gum-FoodGum™
Compound Sweeteners -EkoSweet™



Feed Additives

Vitamins

Vitamin A 1000
Vitamin A 500
Vitamin D3
Vitamin E Oil
50% Vitamin E Powder
Vitamin K3
Vitamin C
Betaine
Choline Chloride
l-ascorbate-2-phosphate
Vitamin B1 (Thiamine)
Vitamin B2 (Riboflavin)
Vitamin B3
Vitamin B5
Vitamin B6 (Pyridoxine)
Vitamin B7 (Biotin)
Vitamin B8 (Inositol)
Vitamin B9 (Folic Acid)
Vitamin B12

Amino Acids

L-Lysine HCl
L-Lysine Sulfate
Threonine
Methionine
Liquid Methionine
Tryptophan
Valine
Arginine
Isoleucine



Packaging Service

Foodchem®

• Private Label Packaging

• Customized Packaging



Beverage

Sucralose
Stevia
Erythritol
Xylitol
Citric Acid
Malic Acid
Vitamin C
Taurine
Potassium Sorbate
Sodium Erythorbate
Calcium Carbonate



Nutrition & Health

Creatine Monohydrate
L-Glutamine
BCAA
Glycine
L-Carnitine Base
Taurine
Inositol
D-Biotin



Bakery

Sodium Bicarbonate
Dry Yeast
Glucono- δ -Lactone
Sodium Stearoyl Lactylate
Soybean Lecithin
Amylase
Vitamin C 100 Mesh
Calcium Propionate
Sodium Dehydroacetate
Ethyl Maltol
TBHQ
Vanillin



Confectionary

Gelatin
Pectin
Carrageenan
Glucose
Sucralose
Xylitol
Malic Acid
Tartaric Acid



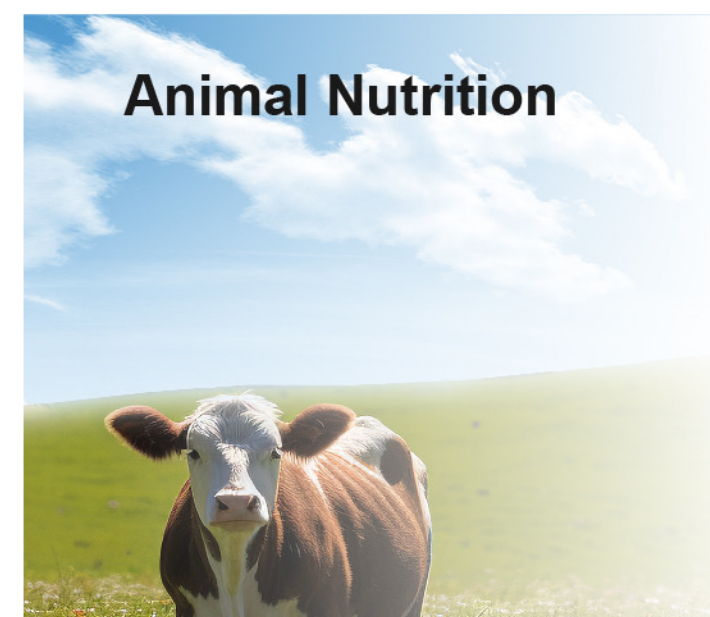
Meat Products

Carrageenan
Konjac Gum
Isolated Soy Protein
Potassium Sorbate
Sodium Tripolyphosphate
Transglutaminase
Calcium Acetate
Sodium Alginate
Xanthan Gum
Sodium Carboxymethylcellulose
Sodium Erythorbate
Modified Starch



Animal Nutrition

L-Lysine HCL
L-Lysine Sulfate
L-Tryptophan
L-Threonine
DL-Methionine
L-Valine
L-Isoleucine
Vitamin A
Vitamin D3
Vitamin E
Vitamin B
Choline Chloride





Gelatin - FoodGel™

Product Description

Gelatin, a natural protein product, typically comprises 85% protein, 13% water, and 2% minerals. It contains 18 amino acids including all essential ones except tryptophan. The main sources include the skin or bones of animals such as pigs, cattle, and fish.

Product Applications

- Gummies
- Marshmallows
- Nougats
- Dairy Products
- Jelly
- Pudding
- Soft Capsules
- Hard Capsules
- Mousse Cakes
- Meat Products
- Glazes

Product Features

Gelatin is a safe and natural protein with excellent biocompatibility and biodegradability. It is rich in protein and various amino acids, making it nutritious. In food applications, it can enhance taste and texture while providing consumers with essential nutrients.



Instant Gelatin - InstantGel™

Product Description

Instant gelatin is a food additive derived from animal skin through special processing. Unlike traditional gelatin, it dissolves quickly in cold water without prolonged soaking or heating, significantly reducing preparation time and simplifying operations. It is ideal for modern food processing scenarios requiring high efficiency.

Product Applications

- Jelly
- Meat Products
- Food Fillings
- Ice Cream
- Mousse
- Desserts
- Marshmallows
- Frozen Dishes
- Milkshakes

Product Features

Quick-soluble gelatin has the characteristics of rapid dissolution (cold water is enough) and does not require long periods of immersion or heating, saving time and operating steps. It is often used to rapidly prepare gelatin foods and beverages, and is suitable for many food processing scenarios, can improve production efficiency and product quality, and meet efficient production needs.



Collagen Peptides - FoodPep™

Product Description

Collagen peptides are derived from fresh animal tissues rich in collagen (e.g., skin, bone, tendon). They are hydrolyzed and refined to produce products with a molecular weight below 10,000 Da. Collagen peptides are multifunctional dietary supplements containing 18 amino acids, with high levels of glycine, proline, and hydroxyproline. They are easily digestible and beneficial for skin, joint, and bone health, as well as sports nutrition.

Product Applications

- Functional Liquid Supplements
- Dietary Supplements
- Functional Solid Drinks
- Energy Bars
- Cosmetics

Product Features

Collagen peptides are highly absorbable, rich in amino acids, and beneficial for skin, bones, and joints. They exhibit antioxidant and other bioactive properties, improving food texture and widely used in food, cosmetics, and medical fields.



Collagen - FoodPro™ B

Product Description

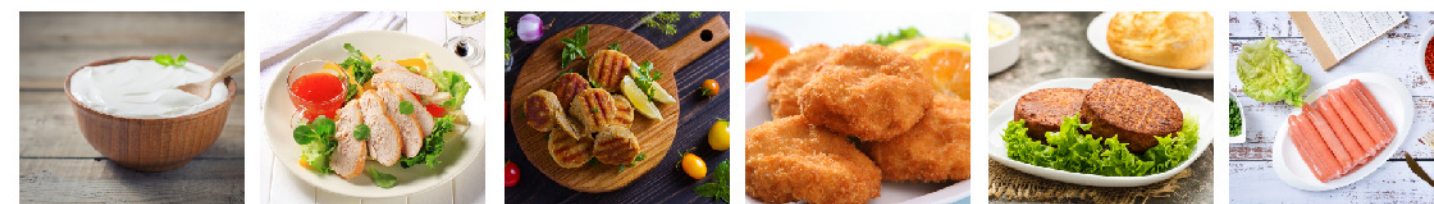
Glutenin FoodPro™ B is a functional animal protein made from cow skin and prepared using scientific extraction and heat processing techniques. It primarily consists of natural collagen. After mixing with hot water, the collagen unfolds, and after cooling, it re-forms a three-dimensional network structure, which can bind to hold more water. It enhances the yield, texture, and sliceability of meat products.

Product Applications

- Emulsified Meat Products
- Low-fat Meat Products
- Burger Patty
- Processed Meat Products
- Yogurt

Product Features

Collagen is high in protein and low in fat, with a water-binding capacity of up to 1:15-25. It disperses well in cold water and exhibits strong cold-set binding properties.



Carrageenan - Foodgel™

Product Description

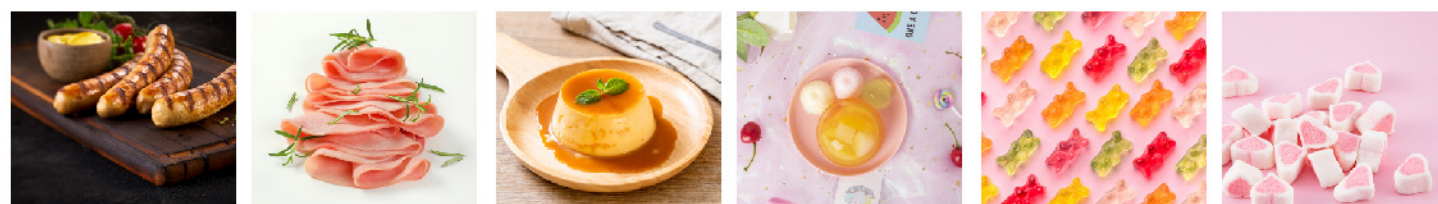
Carrageenan, a natural polysaccharide hydrophilic colloid extracted from marine red algae, is typically a white to light yellow, odorless, tasteless powder. It dissolves completely in water at 80°C, forming a thermo-reversible gel that melts upon heating and reforms upon cooling.

Product Applications

- **Meat Products**
- **Gummies**
- **Jelly**
- **Pudding**
- **Marshmallows**
- Ice Jelly
- Sucking Jelly
- Pet Food
- Face Masks
- Soft Capsules
- Cheese
- Toothpaste

Product Features

Carrageenan exhibits superior gelling properties, forming diverse gel types through synergistic interactions with potassium ions and other gums to boost elasticity and water retention. As soluble fiber, it degrades into prebiotic complexes while protein interactions enhance solution stability and meat texture.



Konjac Gum - FoodGum™

Product Description

Konjac gum is a water-soluble polysaccharide extracted from the tubers of the konjac plant. It exhibits functional properties such as water solubility and film-forming, making it widely used in the food industry. Its excellent water-holding capacity and adhesiveness enhance water retention in meat products, form high-transparency gels in jelly desserts, and act as a thickener and stabilizer in beverages and dairy products, preventing sedimentation and improving texture and stability.

Product Applications

- Jelly
- Meat Products
- Flour Products
- Beverages

Product Features

Konjac gum is low in calories and high in dietary fiber, making it a healthy food ingredient suitable for low-calorie, high-fiber products. It also has excellent gelling and stabilizing properties, making it a versatile alternative to other colloids in various food applications.



Compound Sweeteners - EkoSweet™

Product Description

The series of EkoSweet™ Zero-Calorie Sugar Substitutes solve the problems of poor applicability, impure sweet feeling, obvious aftertaste and so on. The taste is very close to sugar, suitable for all consumer groups, especially special crowd - diabetes mellitus.

Product Applications

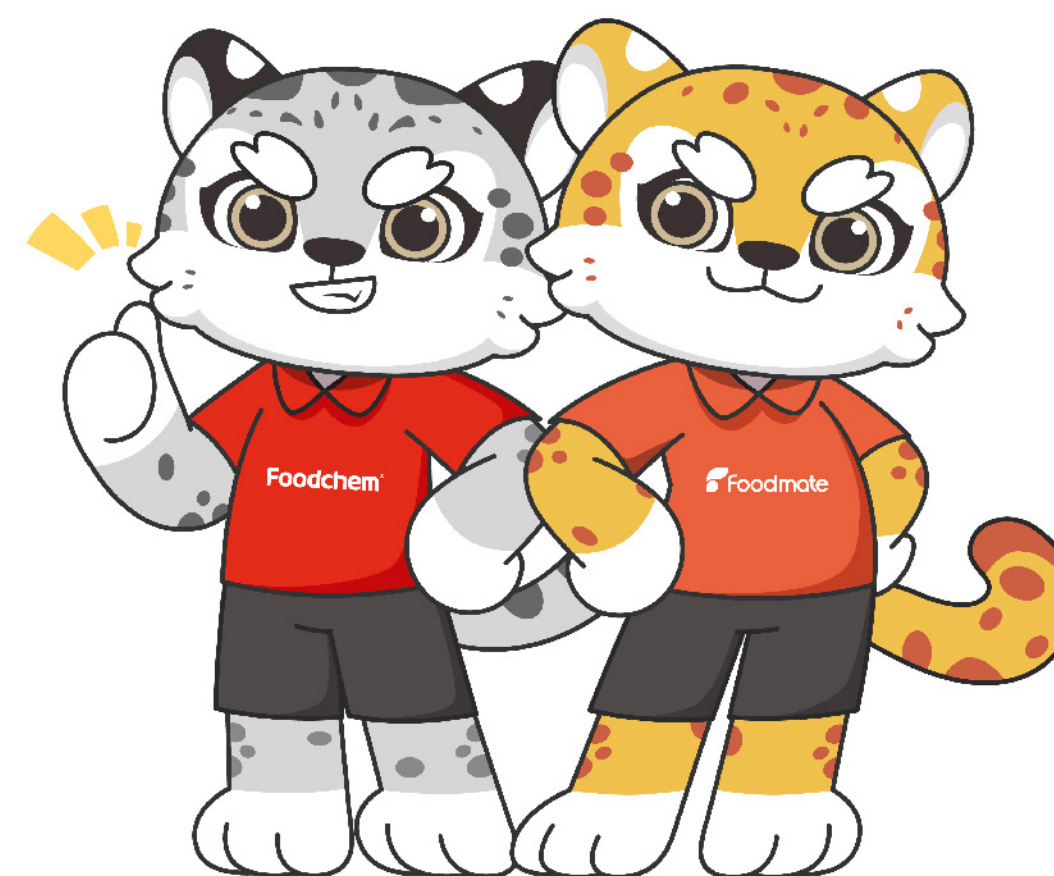
- Baking
- Tea
- Coffee
- Cookies
- Jelly Powder

Product Features

Zero-calorie sweeteners are virtually calorie-free, aiding weight management without spiking blood sugar. They resist oral bacteria breakdown, reducing tooth decay risk. Offering sucrose-like sweetness with minimal aftertaste, they meet consumer demands. With high sweetness intensity and low dosage requirements, they're easily incorporated into foods/beverages. Recognized as safe within recommended usage levels.



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Leopard Brothers



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