



Seafood & Meat

Phosphates

- Sodium Aluminum Phosphates
- Calcium Phosphates
- Sodium Phosphates
- Sodium Acid Pyrophosphates

Starches

- Clean Label
- Dextrin
- Maltodextrin
- Modified Corn
- Native Corn
- Tapioca

Fats & Oils

- Canola/Rapeseed
- Coconut
- Soya
- Palm
- Sunflower

Texturizers

- Carrageenan
- Cellulosic
- Hydrocolloids
- Pectin
- Xanthan Gum
- Other

Fibres

- Oligofructose
- Citrus
- Inulin
- Bamboo
- Sugar Cane

Proteins

- Dairy Protein
- Faba Protein
- Pea Protein
- Soy Flour
- Soy Protein
- Textured Soy

Emulsifiers

- Distilled Monoglycerides
- Lactylates
- Lecithin
- Mono & Diglycerides
- Polysorbates
- DATEM

Preservatives

- Chelants
- Gluconate
- Lactic
- Natural Preservatives
- Synthetic Preservatives

Antioxidants

- Sodium Metabisulphite

Acidulants

- Citric acid
- Tartaric Acid
- Sorbic Acid / Potassium Sorbate
- Sodium / Potassium Bicarbonate
- Distilled Vinegar
- Lactic Acids
- Gluconates
- Malic Acid

Fortification

- Calcium
- Zinc

Sweeteners

- Corn Syrup
- Dextrose
- High Intesity Sweeteners
- Lactose
- Erythritol
- Maltitol
- Maltodextrin
- Sorbitol
- Sucralose
- Sucrose
- Sugar Reduction
- Plant Extracted Sugar

Processing Aids

- Antifoams
- Anticaking Agents
- Fumed Amorphous Silica
- Propylene Glycol

Colours & Flavours

- Fruit Crystals
- Vanillin
- Natural
- Nature Identical
- Synthetic
- Extruded

Can't find what you are looking for?

In addition, we can provide tailored mixtures and blends that match your specific requirements. Meat solutions include salt replacement, fibre enrichment as well as fat replacement and shelf life extension.

Our seafood processing ingredients consists of fish whiteners, seafood preservatives, sulphite free and sulphite reduced prawn solutions, as well as cephalopod stabilisers and whiteners. Combined with our consistent product reliability and excellent customer service, this makes NCC the perfect partner when it comes to sourcing ingredients.

About NCC

Founded in 1969, NCC is a leading raw material and sourcing specialist supplying a comprehensive range of materials and ingredients to the life science, polymers, food and industrial sectors.

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