



Dairy

Emulsifiers

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

Fibres

- Oligofructose
- Citrus
- Inulin
- Bamboo
- Sugar Cane

Processing Aids

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

Fats & Oils

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

Sweeteners

- Corn Syrup
- Dextrose
- High Intesity Sweeteners
- Lactose
- Erythritol
- Maltitol
- Maltodextrin
- Sorbitol
- Sucralose
- Sucrose
- Sugar Reduction
- Plant Extracted Sugar
- Stevia
- Monk Fruit
- Chicory Root Fibre
- Inulin
- Agave

Proteins

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

Starches

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

Preservatives

- Antioxidants
- Chelants
- Citrates
- Gluconates
- Lactic
- Natural Preservatives
- Synthetic Preservatives

Texturizers

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

Colours & Flavours

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

Acidulants

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

Phosphates

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

Fortification

- Calcium
- Zinc

Can't find what you are looking for?

In addition, we can provide tailored mixtures and blends that match your specific requirements. **We specialise in a broad range of functional ingredients including stabilisers, flavours, mineral fortification as well as lecithin, among many others.**

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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