



**FOOD INGREDIENTS**  
FOR ALL INDUSTRIES

2026





**Soyuzoptorg Group** is one of Russia's leading distributors of food ingredients, serving every sector of the food industry. **For over 25 years**, we've built a solid reputation as a trusted and dependable partner.

Our ingredient portfolio includes more than 4,000 samples sourced from top global manufacturers. By working directly with industry leaders, we guarantee the consistent quality of our products and their full compliance with modern market standards.

At Soyuzoptorg Group, we don't just supply ingredients—we deliver **complete production solutions**. Drawing on decades of experience and expertise gained through scientific conferences, workshops, and trade exhibitions, our technologists develop tailor-made formulations to meet each client's specific needs. Every ingredient is carefully tested in our in-house laboratory.

We take pride in providing exceptional service. With a broad branch network across 14 cities in Russia, the CIS, and the Caucasus, we **ensure fast, reliable logistics**.

Modern management and inventory systems allow us to deliver orders on time, maintain a **consistently wide product range**, and plan supply with precision.

Through long-term partnerships with the world's top producers, Soyuzoptorg Group guarantees **the highest quality, competitive pricing, and professional technical support** for all your production needs.

More than 5,500 large and mid-sized enterprises have chosen Soyuzoptorg Group as their trusted ingredient supplier.

**We value every partnership and always welcome new opportunities for collaboration.**

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- Xanthan Gum
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- Modified Starches
- Dietary Fibers
- Flavor Enhancers
- Emulsifiers

# APPLICATIONS

	Sugar Confectionery	Bakery and Flour Confectionery	Dairy Products	Non-Dairy Alternatives	Fats, Oils & Sauces	Sports and Functional Nutrition	Dietary Supplements	Snacks	Processed Fruit & Vegetable Products	Non-Alcoholic and Alcoholic Beverages	Instant Beverages, Tea & Coffee	Ice Cream	Ready-to-Eat and Instant Meals	Processed Meat Products	Meat Alternatives	Processed Fish Products	Hookah Tobacco	
Flavors and aromas	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Colorants	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		
Hydrocolloids	Agar	✓		✓								✓				✓		
	Pectin	✓		✓	✓		✓		✓	✓		✓						
	Gelatin	✓		✓			✓					✓		✓				
	Carrageenan	✓		✓	✓	✓			✓			✓	✓	✓	✓	✓	✓	
	CMC (Carboxymethyl Cellulose)		✓	✓	✓	✓	✓		✓	✓		✓	✓	✓		✓		
	MCC (Microcrystalline Cellulose)				✓				✓			✓						
	Gellan Gum & Complex Blends				✓				✓	✓								
	Gum Arabic	✓	✓			✓	✓		✓	✓	✓							



# APPLICATIONS

		Sugar Confectionery	Bakery and Flour Confectionery	Dairy Products	Non-Dairy Alternatives	Fats, Oils & Sauces	Sports and Functional Nutrition	Dietary Supplements	Snacks	Processed Fruit & Vegetable Products	Non-Alcoholic and Alcoholic Beverages	Instant Beverages, Tea & Coffee	Ice Cream	Ready-to-Eat and Instant Meals	Processed Meat Products	Meat Alternatives	Processed Fish Products	Hookah Tobacco
Functional ingredients	Plant proteins		✓		✓		✓	✓	✓				✓	✓	✓	✓	✓	
	Enzymes			✓	✓		✓	✓					✓					
	Amino Acids			✓		✓	✓	✓			✓	✓	✓					
	Vitamins	✓		✓	✓	✓	✓	✓	✓		✓	✓	✓		✓	✓		
	Extracts	✓		✓	✓	✓	✓	✓			✓	✓	✓		✓		✓	
	Energy Ingredients			✓			✓	✓			✓	✓	✓					
	Dietary Fibers	✓	✓	✓	✓	✓	✓	✓		✓	✓		✓	✓	✓	✓	✓	
	Hydrolyzed Collagen	✓		✓		✓	✓	✓			✓	✓	✓					
	High-Intensity Sweeteners		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓				✓
	Bulk Sweeteners	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓				

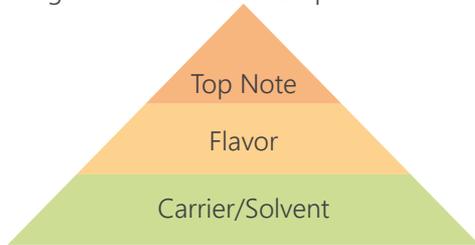


# FLAVORS AND AROMAS

Aroma plays a crucial role in evaluating the quality and appeal of any food product. A flavoring enhances the natural taste and aroma, improves the organoleptic properties of the product, and allows for a broader range of offerings by introducing diverse flavors.

Thanks to the consistent quality of the flavoring used, consumers can always recognize their favorite product by its taste and aroma.

A flavoring consists of three components:



**1. Top Note.** A top note is an aromatic compound that defines the scent of the flavoring. Example: Strawberry. The top note determines the name of the flavoring.

**2. Flavor.** A flavor is a combination of aromatic compounds that create the nuances of the scent. Example: Jammy Strawberry, Fresh Strawberry. The flavor shapes the overall taste profile.

**3. Carrier (for dry) or Solvent (for liquid).** Defines the technological properties and application method. A carrier is the substance on which the top note and flavor are applied (e.g., maltodextrin). A solvent is the substance in which the top note and flavor are dissolved (e.g., propylene glycol).





### Symrise (Germany)

Symrise AG is among the world's top three producers of flavors, fragrances, and aroma molecules.

Founded in 2003 through the merger of two German companies — Haarmann & Reimer (est. 1874) and Dragoco (est. 1919) — Symrise is headquartered in Holzminden, Germany, with offices in 40 countries across Europe, Africa, Asia, Australia, and the Americas.

Symrise offers over 30,000 products to customers in 160 countries worldwide.

Key Advantages:

- Wide range of natural and conventional flavors
- Consistent European quality
- Competitive pricing
- Market-driven innovations for developing competitive products

Symrise flavors in the Soyuzoptorg product range:

- Natural flavorings
- Flavors
- Concentrated natural aroma compounds
- Complex food additives
- Extracts

**Soyuzoptorg Group is the exclusive distributor of Symrise in Russia, Belarus, Kazakhstan, Armenia, Georgia, Kyrgyzstan, and Uzbekistan.**



### Jeneil (Germany)

Jeneil produces enzyme-modified cheeses (EMC) — concentrated flavor extracts obtained from naturally aged cheeses — in paste form, as well as powdered flavorings and oil concentrates.

Jeneil is a private family-owned company founded in 1995. The name combines the founders' children: Jennifer & Neil. We cooperate with the German division based in Schechen, while Jeneil's headquarters are in the USA.

We offer Jeneil flavors for cheeses and spreads.

Key Advantages:

- Independent product development, manufacturing, and administration
- Hundreds of carefully balanced components provide full flavor profiles
- Natural fermentation process yields flavor concentrations 15–30 times higher than traditional cheeses

Soyuzoptorg flavors from Jeneil:

- Natural flavorings
- Flavors

**Soyuzoptorg is the exclusive distributor of Jeneil in Russia, Belarus, Kazakhstan, Armenia, Georgia, Azerbaijan, Kyrgyzstan, and Uzbekistan.**

# COLORANTS

A colorant is a food additive used to impart, enhance, or restore the color of food products. Colorants are widely used across virtually all food categories: confectionery, icings and fillings, beverages, jams, ice cream and dairy products, sauces, meat products, and fats & oils.

Benefits of using colorants:

- Normalizing natural color variations in raw materials
- Maintaining recognizable product characteristics
- Masking changes occurring during production or storage
- Enhancing the product's visual appeal and perceived flavor
- Adding color to otherwise colorless products





### **Roha Dyechem (India/Spain)**

One of the world's largest food color manufacturers. Founded in 1972 in India, Roha initially specialized in synthetic colorants. Today, their portfolio includes synthetic and natural ingredients for a wide range of applications in food and beverages.

Roha operates production facilities worldwide, supported by research labs in India, Spain, the UK, USA, Thailand, South Africa, Indonesia, Mexico, and the Philippines.

**Soyuzoptorg is the official distributor of Roha in Russia and the CIS.**



### **Functional Blends (Russia)**

A Russian manufacturer specializing in production and packaging of food ingredients, including natural, mineral, and synthetic colorants. The company aims to provide products with an optimal balance of quality and price.

The 450 m<sup>2</sup> facility accommodates five isolated sections for simultaneous work on different products, clean zones, and an in-house laboratory for development and quality control. The facility is certified to ISO 22000 (Food Safety) and FSSC 22000. Regular audits are carried out by regulatory bodies and major clients.

**Soyuzoptorg is the exclusive distributor of Functional Blends in Russia and the CIS.**



### **Aarkay Food Products (India)**

Founded in 1983 to produce caramel colorants, natural food colorants, and specialty ingredients. Aarkay has diversified its portfolio, continuously investing in technology, people, and product innovation.

Today, Aarkay is a global supplier of sugar colors and caramelized sugars for food, beverage, and nutraceutical applications.

At the core of their products and innovations is the use of natural sources, aimed at creating only all-natural, 100% vegetarian, safe, and nutritious products.

Key Advantages:

- 100% vegetarian, GMO-free, fully natural and safe
- Made from authentic natural raw materials
- Full traceability across the supply chain
- Wide product range to meet all client needs
- Consistently high quality

**Soyuzoptorg is the exclusive distributor of Aarkay Food Products in Russia, the CIS, and the Caucasus.**



### **PPI (Russia)**

Petersburg Production Initiative (PPI) is the manufacturing division of Soyuzoptorg Group, specializing in complex ingredients for various food products, including liquid colorants.

PPI is certified to HACCP (ISO 22000 & ISO 9001), with most products also certified HALAL and KOSHER.

**Soyuzoptorg is the exclusive distributor of PPI in Russia, the CIS, and the Caucasus.**



### **Sensient (USA)**

Founded in 1904, Sensient is a leading global colorant manufacturer, serving clients in over 150 countries. Sensient has its own raw material base, research technologists, and agronomists. The company uses a comprehensive Certasure certification system to ensure all products meet food safety standards.

**Soyuzoptorg is the official distributor of Sensient in Russia and the CIS.**

# AGARS

Agar is extracted from seaweed and used as a gelling agent in the food industry.

Its physical and chemical properties depend on the species of seaweed, most commonly *Gracilaria* and *Gelidium*.

Agar does not dissolve in cold water but swells, absorbing 4–10 times its weight in water. In hot water, it forms a colloidal solution that solidifies into a firm gel with a glassy fracture upon cooling. This is due to double-helix formation and association, independent of cations, sugar, or acid content.

**All agar supplied by Soyuzoptorg is tested using the Valenta method in our laboratory.**

The key characteristic of agar is gel strength, categorized as 700, 900, 1000, or 1100 - higher values yield firmer gels at the same dosage.

Main applications include Ptichye Moloko (Bird's Milk), layered marmalade, and marshmallows. Agar is also used in production of imitation caviar and vegan meat alternatives.

Our agar range includes products from China, Indonesia, and Chile, differing in properties and price segments





### **Fujian Global Ocean (China)**

Using seaweed sourced from Indonesia and China, Fujian Global Ocean leverages advanced processing and enhanced extraction technologies to deliver premium-quality products.

Their offering includes Greenagar LV agars with gel strengths of 900, 1000, and 1100. All products are ISO, Halal, and Kosher certified and meet both Chinese and EU national standards.

**Soyuzopttorg Group is the exclusive distributor of Fujian Global Ocean products in Russia and the CIS.**



### **Zhenpai (China)**

The GreenAgar brand is produced in collaboration with Zhenpai and undergoes rigorous testing with specialists from Soyuzopttorg Group. Each batch is manufactured to precise specifications and verified according to agreed-upon procedures, ensuring consistently high quality.

GreenAgar has been tested at the St. Petersburg Center for Hygiene and Epidemiology and is free from GMOs, pesticides, and hormones.

**Soyuzopttorg Group is the exclusive distributor of GreenAgar in Russia and the CIS.**





### **Indoalgas (Indonesia)**

Founded in 1990, Indoalgas was the first agar producer in Indonesia to implement Japanese equipment and the Nikkansui method. This Japanese expertise ensures exceptional product quality.

Indoalgas produces agar from Gracilaria seaweed with gel strengths ranging from 700 to 900 g/cm<sup>2</sup>. Product quality is certified under ISO 9001:2008, GMP, Halal, and BPOM (Indonesian Food and Drug Agency).

**Soyuzopttorg Group is the exclusive distributor of Indoalgas in Russia and the CIS.**



### **Algas Marinas (Chile)**

Established in 1960, this Chilean company operates its own Gracilaria seaweed farm. They produce agar with a gel strength of 700–900 g/cm<sup>2</sup> that does not require boiling.

**Soyuzopttorg Group is the official distributor of Algas Marinas in Russia and the CIS.**



### **Java Biocolloid (Indonesia)**

Part of the Hakiki Donarta holding, founded in 1969, Java Biocolloid specializes in producing and processing hydrocolloids using state-of-the-art technology.

The factory, located on the eastern coast of Java, Indonesia, is strategically positioned for seaweed processing.

Java Biocolloid produces a unique agar with a Nikkansui gel strength of 50 g/cm<sup>2</sup>, offering a smooth, spreadable texture perfect for:

- Cold-applied cake decoration gels
- Mousses and puddings
- Confectionery gels and fillings

International certifications include ISO 22000:2005, HACCP, GMP, Halal, Kosher, and EU Organic.

**Soyuzopttorg Group is the official distributor of Java Biocolloid in Russia and the CIS.**

# PECTIN

Pectin is a natural gelling agent found in fruits and vegetables, typically extracted from citrus and apple sources. It is a macromolecular heteropolysaccharide, primarily made up of partially esterified polygalacturonic acid.

Key properties of pectin include:

1. Gelling ability, essential for jams, jellies, marmalade, marshmallows, and pastilles.
2. Function as a thickener and stabilizer, enhancing product structure and consistency.
3. Use as soluble dietary fiber, supporting digestion and metabolism.

Types of pectin, standardized for different applications:

1. HM (High Methoxyl) –  $>50\%$  esterification. Used in confectionery, dairy, fruit-juice beverages, whey drinks, pharmaceuticals, juices, beer, ice cream, and baked goods.
2. LMA (Low Methoxyl Amidated) –  $<50\%$  esterification, variable amidation. Used in jams, preserves, fruit fillings, jellies, marmalades, yogurts, ice cream, baked goods, and fermented dairy products.
3. LM (Low Methoxyl) –  $<50\%$  esterification. Used in heat-stable fillings, jams, preserves, and pharmaceuticals.





dsm-firmenich

### DSM-Firmenich Pectin (Yantai) Co., Ltd. (China)

A leading pectin manufacturer in the Asia-Pacific region and a member of the International Pectin Producers Association (IPPA),

DSM-Firmenich Pectin (Yantai) is one of the few specialized global producers offering a full range of apple- and citrus-based pectins, including high methoxyl (HM), low methoxyl (LM), and amidated low methoxyl (LMA) pectins. Such a range can meet customer needs across various industries.

Applications span:

- Confectionery (marshmallow, jelly, pastille)
- Fruit processing (jams, preserves, heat-stable fillings)
- Juices and juice drinks
- Dairy and fermented dairy products
- Pharmaceuticals and nutraceuticals

Founded in 2003, the Yantai Andre Pectin plant was designed and built to European standards, with full control over raw materials, end-to-end quality assurance, and advanced quality management systems as well as European technologies, ensuring superior product stability.

The factories are equipped with state-of-the-art, next-generation machinery, operate a zero-waste production system, and feature a modern laboratory complex for comprehensive quality control.

DSM, one of the world's largest corporations in its class, acquired the plant in 2013,

and in 2018 a third production line increased annual output to over 8,000 tons, reinforcing the company's market positions.

In 2025, DSM-Firmenich became the majority shareholder, renaming the company DSM-Firmenich Pectin (Yantai) Co., Ltd.

Advantages of DSM-Firmenich Pectin via Soyuzopttorg Group:

1. Wide range of citrus and apple pectins for all food sectors
2. Consistently high quality, verified through years of partnerships with leading food manufacturers in Russia and abroad
3. Ready stock availability
4. Long-term contract and price stabilization options
5. Ready-to-use formulations and recommendations
6. Custom pectin development and analog selection
7. Technical support throughout implementation and usage

**Soyuzopttorg Group is the exclusive distributor of DSM-Firmenich Pectin (Yantai) in Russia, Kazakhstan, Uzbekistan, Kyrgyzstan, Belarus, Georgia, Armenia, and Azerbaijan.**

# GELATIN

Gelatin is a protein derived from the acid (Type A) or alkaline (Type B) hydrolysis of mammalian connective tissue (collagen), followed by hot-water extraction.

Its structure ensures excellent solubility and high water-binding capacity. It hydrates easily in warm water, producing low-viscosity solutions with superior foaming and gelling properties.

With a melting point below 37°C, gelatin melts in the mouth and offers unique thermo-reversible characteristics.





### **Gerede Jelatin (Turkey)**

One of Turkey and Europe's largest beef gelatin producers, Gerede Jelatin began production in 2022 with an annual capacity of 7,500 tons. Specializing in high Bloom Type B gelatins, the company worked with European consultants during plant design and construction. Raw materials are sourced from its own nearby tanneries.

Gerede gelatin quality is approved by multiple multinational companies. Production is ISO, FSSC, IFS Food, Halal, and Kosher certified. The manufacturer is also listed in the European Pharmacopoeia and complies with the requirements of the European regulatory framework (IMSOC). Products are distributed across the EU, Russia, India, and Iran.

Gerede Jelatin gelatin distributed by Soyuzopttorg Group:

- Beef gelatin, gel strength 180–280 Bloom, mesh size 8–40.

**Soyuzopttorg Group is the exclusive distributor of Gerede gelatins in Russia and the CIS.**



### **Fujian Funingpu Biotechnology (China)**

This company produces food and pharmaceutical gelatins, including Jellify-branded beef gelatin in Russia.

Fujian Funingpu Biotechnology has years of experience and a broad global supply network. The factory was designed and built with significant input from European experts. Its modern equipment meets international standards, enabling the use of cutting-edge technology in gelatin production. The facility has an annual production capacity of over 15,000 tons of gelatin.

All ingredients are GMP, ISO, and HACCP certified, with Halal and Kosher compliance.

Jellify gelatin meets consumer expectations in gel strength, taste, and aroma and adheres to both European and Chinese Pharmacopoeia standards.

Jellify gelatin distributed by Soyuzopttorg Group:

- Beef gelatin, gel strength 160–280 Bloom, mesh size 8–60.

**Soyuzopttorg Group is the exclusive distributor of Jellify gelatins in Russia and the CIS.**





### Gelco (Brazil)

The world's largest producer of beef gelatin, with an annual production capacity of approximately 5,000 tons.

The company has been active since 1966 and maintains offices across South America, Europe, the USA, Australia, and the Middle East.

Gelco beef gelatin is certified to international standards (B.S.E.-free, Halal, Kosher, ISO, HACCP).

In terms of quality, gel strength, taste, and aroma, Gelco beef gelatin is fully comparable to pork gelatin, with absolutely no off-flavors or odors typical of beef gelatin produced in CIS countries.

Gelco provides technological support through a highly skilled team, assisting with implementation, refinement, and application of Gelco gelatins.

Gelco gelatin distributed by Soyuzopttorg Group:

- Beef gelatin, gel strength 180–285 Bloom, mesh size 8–50.

**Soyuzopttorg Group is the exclusive distributor of Gelco in Russia and the CIS.**

# CARRAGEENANS

Carrageenan is a natural gelling agent extracted from selected types of red seaweed (Rhodophyta).

Depending on the purification level, carrageenan is classified as refined or semi-refined; based on properties, it is divided into iota, kappa, and lambda types.

Carrageenans differ in gel strength, texture, solubility, gelling and melting temperatures, tendency to syneresis and synergism, and interactions with other ingredients.

Applications:

- Meat processing (ham, sausages, frankfurters)
- Seafood products (surimi, imitation crab sticks, caviar substitutes)
- Dairy production (various cheeses, condensed milk, chocolate milk, ice cream, etc.)
- Confectionery (jellies, candies)
- Brewing
- Animal feed
- Cosmetics (toothpaste)





### Fujian Green Power Biotechnology (China)

A new supplier of kappa and iota carrageenans for the Russian market. The company has been producing carrageenans since 1998 and entered the Russian market in 2023.

With two production facilities in China and Indonesia, modern production lines, and high-quality control standards, this supplier consistently delivers carrageenans with high gel strength and stable quality.

**Soyuzopttorg Group is the official distributor of Fujian Green Power in Russia and the CIS.**



### Fangchenggang Longrun Carrageenan (China)

A manufacturer of refined kappa carrageenans, offering both pure and standardized ingredients. The company also produces konjac gum under the brand Newstar Konjac.

Operating since 2013, Longrun Carrageenan maintains an internal quality control system to ensure that all batches meet the specifications.

Halal, Kosher, and SGS certified. Widely approved by Russian blending companies.

**Soyuzopttorg Group is the official distributor of Fangchenggang Longrun Carrageenan in Russia and the CIS.**



### Shanghai Brilliant Gum (China)

The world's largest carrageenan producer, active since 1998. The company continuously increases production capacity, optimizes processes with high-tech solutions, and employs modern management methods.

Offers consistently high-quality ingredients certified to ISO 22000:2005, Kosher, Halal, and GMO-free.

On four production sites in China and Indonesia, BLG produces 52 tons of semi-refined and 15+ tons of refined kappa carrageenan daily. Exports to over 30 countries.

Shanghai Brilliant Gum carrageenans distributed by Soyuzopttorg Group:

- Refined and semi-refined kappa and iota carrageenans
- Carrageenan-based functional blends

**Soyuzopttorg Group is the official distributor of Shanghai Brilliant Gum in Russia and the CIS.**



### Fujian Global Ocean (China)

A trusted, top-quality agar supplier and partner of Soyuzopttorg Group for many years.

The company began producing carrageenans in early 2023, and their quality has already been recognized by clients in the Russian market. Currently, the supplier offers refined kappa carrageenan and semi-refined carrageenan.

ISO, Halal, Kosher certified, compliant with Chinese and EU standards.

**Soyuzopttorg Group is the exclusive distributor of Fujian Global Ocean products in Russia and the CIS.**



### Zhenpai (China)

A long-term partner and agar supplier. Their carrageenans have been on the Russian market since 2021, though the company has over 30 years of experience, being one of China's largest manufacturers and mainly producing kappa carrageenans.

Halal, Kosher, and SGS certified. Widely approved by Russian blending companies.

**Soyuzopttorg Group is the official distributor of Zhenpai in Russia and the CIS.**



### Shemberg (Philippines)

An experienced producer of refined and semi-refined carrageenans. Offers a full range of carrageenans and functional blends.

Founded in 1966, the company now has three factories, processing around 6,000 tons of seaweed annually. The quality of raw materials and final products is strictly controlled.

Key Advantages:

- Approved supplier for 30+ multinational companies
- Extensive carrageenan range to meet client demands
- Product development tailored to client requirements
- Own raw material base ensuring stable pricing
- Consistent batch-to-batch quality

Shemberg carrageenans distributed by Soyuzopttorg Group:

- Refined, semi-refined
- Lambda, iota, kappa types
- Carrageenan-based functional blends

**Soyuzopttorg Group is the exclusive distributor of Shemberg in Russia and the CIS.**



### Ceamsa (Spain)

One of the largest carrageenan producers in Europe, founded in 1967, specializing in high-tech ingredients.

Offers Greengel CF-100, popular among confectioners, developed jointly with Soyuzopttorg Group to meet Russian confectionery needs.

**Soyuzopttorg Group is the exclusive distributor of Ceamsa's Greengel CF-100 in Russia.**



### PPI (Russia)

Confectionery carrageenan Greengel CA-103 is an in-house product of Soyuzopttorg Group, developed from years of expertise and experience of the company and PPI.

Used in gummy candies, liquid-filled candies, caramel, toffee, and toppings.

Carefully formulated to combine the best properties of various carrageenans. PPI provides full technological support and strict quality control at every production stage.

# CMC (Carboxymethyl Cellulose)

Carboxymethyl cellulose (CMC) is a water-soluble polymer derived from cellulose.

In the food industry, it is used as a stabilizer-thickener and moisture-retention agent, improving product quality, slowing crystallization, and retaining moisture.

CMC benefits:

- Achieves a stronger, uniform texture
- Significantly reduces syneresis
- Provides frost resistance, heat stability, and mechanical durability
- Stabilizes proteins in dairy products
- Enhances foaming properties





### **Changshu Wealthy Science and Technology (China)**

With over 20 years of experience, Changshu Wealthy Science and Technology is a high-tech company specializing in the R&D, production, and sale of sodium carboxymethylcellulose (CMC) and polyanionic cellulose (PAC).

Wealthy operates GMP-certified packaging workshops, advanced laboratory facilities, and professional testing centers to monitor physical and chemical properties, heavy metal content, and microbiological quality. They also have a robust internal management system to ensure consistent product quality and risk control.

The company holds ISO9001, ISO22000, IATF16949, Kosher, Halal, IPMS, BRC, GMP, and other certifications, and has successfully passed a four-level Sedex audit.

**Soyuzoptorg Group is the official distributor of Changshu Wealthy Science and Technology in Russia, the CIS, and the Caucasus.**

## COLLOIDAL MICROCRYSTALLINE CELLULOSE (CMC-MCC)

This product combines microcrystalline cellulose (MCC) and sodium cellulose glycolate (CMC) molecules that are interwoven during production, creating a synergistic effect with properties that neither component has on its own.

As a natural polyelectrolyte, CMC imparts surface charge to neutral MCC particles, improving the stability of aqueous MCC colloids and gels. This enables the formation of a stable 3D MCG structure and ensures uniform dispersion in water.

Key benefits include:

- Suspension stabilization
- Emulsifying stabilization
- Thermal stability
- Flavor protection
- Fat replacement
- Rich, silky texture





### Huzhou Linghu Xinwang Chemical (China)

Founded in April 2000, Huzhou Linghu Xinwang Chemical develops and manufactures innovative pharmaceutical and food additives. Its products are used in medicine, food production, and cosmetics.

The company is a leading producer of colloidal microcrystalline cellulose in China and is listed among the high-tech enterprises of Zhejiang Province.

Colloidal microcrystalline cellulose from Huzhou Linghu Xinwang Chemical distributed by Soyuzoptorg Group:

- Solidense VP 103
- Solidense VP 104

**Soyuzoptorg Group is the official distributor of Huzhou Linghu Xinwang Chemical in Russia, the CIS, and the Caucasus.**

## GELLAN GUM & COMPLEX BLENDS

Gellan gum is a water-soluble polysaccharide obtained via bacterial fermentation (*Sphingomonas elodea*).

Low-acyl gellan (LA) is a versatile gelling agent, providing a range of textures from soft and elastic to firm and brittle, and is used in jams, heat-stable fillings, confectionery gels, and beverages.

High-acyl gellan (HA) is primarily used in plant-based beverages.





### Zhejiang Tech-Way Biotechnology (China)

Founded in 2002, Zhejiang Tech-Way Biotechnology is China's first and largest gellan gum producer, with an annual production capacity of approximately 400 tons.

The company contributed to the development of national gellan gum standards and holds ISO 9001:2015, FSSC 22000, Kosher, and Halal certifications. Today, the company is a verified supplier ensuring the consistent product quality.

**Soyuzopttorg Group is the exclusive distributor in Russia.**



### DSM Hydrocolloids (China)

Part of the global DSM group, with over 23,000 employees worldwide. Since 2012, DSM Hydrocolloids has produced high-acyl gellan gum at two sites in China.

They are a long-standing and reliable partner of Soyuzopttorg Group.

**Soyuzopttorg Group is the official distributor of DSM Hydrocolloids in Russia and the CIS.**



### PPI (Russia)

The complex blends Greengel Aqua and Greengel Fruit are based on low-acetylated gellan gum.

These ingredients are proprietary developments of Soyuzopttorg Group.

Their creation took into account the company specialists' extensive experience with gellan gum, as well as practical applications at foreign and Russian enterprises, including clients of Soyuzopttorg Group.

Applications of gellan gum-based blends:

#### Greengel Aqua

- Stabilizes suspended particles in beverages, allowing fruit pieces to float evenly throughout the bottle
- Stabilizes pulpy juices and nectars even with limited homogenization

#### Greengel Fruit

- Low-calorie, heat-stable fruit fillings (30–62% solids)
- Heat-stable fillings without fruit
- Jams
- Zero-calorie fitness jams for healthy nutrition connoisseurs and athletes
- Cold-applied confectionery gels

# BLG

## Shanghai Brilliant Gum (China)

The world's largest carrageenan manufacturer and a long-term partner of Soyuzoptorg Group in hydrocolloids. Producing gellan gum since 2019, Shanghai Brilliant Gum has established itself as a supplier of clean, high-quality gellan gum, backed by ISO 22000:2005, Kosher, Halal, and GMO-free certifications.

**Soyuzoptorg Group is the official distributor of Shanghai Brilliant Gum in Russia and the CIS.**

# EGG PRODUCTS

## Egg White

Dried egg white is made by drying liquid egg white and is used for stable foaming, fat emulsification, even ingredient distribution, and protein enrichment.

Gel-forming egg white serves as a binder and emulsifier, offering significantly higher gel strength than liquid or standard dried egg white at the same pH level.

## Egg Yolk

Dry, fermented, heat-stable egg yolk is used in mayonnaise and other sauces as an emulsifier (binding water and oil) and to provide a traditional creamy egg flavor.

Fermentation preserves natural flavor and nutrition while adding functional benefits for high-quality mayonnaise production.

## Compounds

Egg compounds are complex systems combining egg yolk emulsifiers with hydrocolloids. Their use in mayonnaise ensures consistent product performance while simplifying the manufacturing process.





### Igreca (France)

Europe's largest powdered egg product manufacturer since 1947.

The company operates three laboratories (microbiology, physico-chemical, and application testing)

and is approved by multinational corporations such as Unilever, Nestlé, and Mars. Igreca products and processes meet international standards, and the company is a member of SNIPO (Syndicat National des Industries des Produits d'Oeufs).

**Soyuzopttorg Group is the official distributor in Russia and the CIS.**



### Tecnovo (Argentina)

Founded in 1995, Tecnovo produces competitively priced egg products and has become a strong player in the global market.

Its products meet HACCP standards and are certified by BVQI and RVA (Netherlands).

**Soyuzopttorg Group is the official distributor of Tecnovo dried egg products in Russia and the CIS.**



### Ovopol (Poland)

A leading high-quality egg product manufacturer in Eastern Europe, founded in 1952. Its export markets include Europe and Asia.

Ovopol products are trusted worldwide, certified to HACCP and ISO 9001, and approved by Danone, Nestlé, and Mondelez. Strict quality checks are performed at all stages, including shipment.

**Soyuzopttorg Group is the official distributor of Ovopol dried egg products in Russia and the CIS.**



### Eurovo (Italy)

Gruppo Eurovo is one of Europe's largest egg product manufacturers - a family-owned business founded in 1950. Eurovo offers a wide range of dried egg products.

In 2011, the company launched a 15,000 m<sup>2</sup> production facility in northern Italy, further strengthening its position as a producer of high-quality, technologically advanced ingredients.

**Soyuzopttorg Group is the official distributor of Eurovo dried egg products in Russia and the CIS.**



### **Raja Fat and Feeds – Peggs (India)**

Raja Fat and Feeds is a major Indian egg product manufacturer, established in 1974. The company began as a feed producer, and in 2009 launched the Peggs brand to expand into egg product sales.

Raja Fat and Feeds is a vertically integrated business with its own feed production, farms, and egg processing plant. The facility, built using European technology, complies with all international quality standards and holds FSSC 22000, HALAL, HACCP, and ISO 22000:2005 certifications.

**Soyuzoptorg Group is the exclusive distributor of Peggs dried egg products.**

# DAIRY PROTEINS

Dairy proteins are key milk components and an essential part of the human diet, serving as the body's primary cellular building material.

Milk proteins are divided into two main groups:

- **Casein** - forms the curd during cheese and curd production, and serves as a source of calcium and phosphorus. It accounts for about 80% of total milk protein content.
- **Whey proteins** - provide high nutritional value and contribute to flavor. They make up roughly 20% of total milk protein.





### Sierolat (Italy)

Headquartered in Naples, Sierolat is a modern plant specializing in dried dairy ingredients for sports and infant nutrition.

The company applies advanced technologies throughout production to achieve consistently high quality.

Quality control begins with raw material selection, continues through every production stage, and concludes with the release of final products.

Internal laboratories operate 24/7 with state-of-the-art equipment and highly qualified personnel.

**Soyuzoptorg Group is the official distributor of Sierolat ingredients in Russia and the CIS.**



### Ingredia (France)

A global producer of functional ingredients for cheese, dairy, fermented products, ice cream, confectionery, baked goods, and semi-finished foods. Ingredia maintains consistently high quality through advanced technology and rigorous control at every production stage.

Key Advantages:

- Consistent product quality
- Specialized ingredient development for specific product categories
- Extensive experience with major global food manufacturers

**Soyuzoptorg Group is the official distributor of Ingredia in Russia and Central Asia.**



### PPI (Russia)

Greenlact Ice is a dry compound mix for ice cream production, designed to partially replace skim milk solids (by at least 15% of total solids, per the manufacturer's recipe).

It creates a rich, uniform, aerated texture; slows melting; improves moisture retention; and enhances fat emulsion stability during freezing. Suitable for both dairy-based and fruit-based ice cream formulations.



### **Mlekovita (Poland)**

One of Europe's largest dairy groups, successfully operating on the global market for over 90 years and supplying a wide range of dairy products and production ingredients.

Mlekovita unites 20 factories that process 8 million liters of milk daily from 15,000 Polish farms.

The company runs its own quality control laboratory and R&D center for ingredient innovation and testing.

**Soyuzoptorg Group is the official distributor of Mlekovita ingredients in Russia and the CIS.**



### **Yelansky Cheese Plant (Russia)**

Founded in 1967, Yelansky Cheese Plant is the largest dairy enterprise in the Volgograd region, processing up to 500 tons of milk per day.

It currently ranks fourth in Russia in cheese and cheese product production. The product range includes hard and semi-hard rennet cheeses, whole milk products, fat-based products, and dried dairy ingredients.



### **Wimm-Bill-Dann (Russia)**

Founded in 1992 and part of PepsiCo since 2011, Wimm-Bill-Dann is one of Russia's leading producers of non-alcoholic beverages and dairy products, including dried milk ingredients.

## RENNET CASEIN

Rennet casein is produced from fresh, high-quality skim milk. This ingredient is effective in processed and imitation cheese production, forming a 3D structure that holds fat and moisture well.

When combined with the right melting salts and starch, rennet casein can successfully replace rennet cheese, producing elastic, string-like melt behavior.

Advantages over rennet cheese:

- 3–4x higher protein content (about 80% vs. 20–32% in cheese)
- Consistent ingredient quality ensures uniform product texture
- Simplified, faster production - no cheese prep required (soaking, trimming, etc.)
- Long shelf life at positive temperatures, eliminating refrigeration costs





### **Saputo (Canada)**

Saputo is a Canadian food industry company and a leading dairy producer headquartered in Canada. Founded in 1954, it is now the tenth-largest dairy producer in the world by production volume.

The company operates 55 manufacturing facilities worldwide and has a presence in over 40 countries.

**Soyuzoptorg Group offers rennet casein from Saputo in its product portfolio.**

# PLANT PROTEINS

In recent years, plant-based proteins have been rapidly gaining popularity.

Their main sources include legumes, nuts, and grains. In food production, they are typically used not in their raw form, but as isolates or concentrates.

Protein isolate is a purified protein product, stripped of fats, carbohydrates, and fiber, with a protein content of 90–95%. The most common plant-based isolates are soy, wheat, and pea protein. They are usually powders ranging from off-white to light brown in color, with a characteristic taste and aroma of the original raw material.

Protein concentrate is a protein product with a protein content below 90%.

Plant-based proteins offer a number of advantages:

- They contain no saturated fats harmful to the digestive system and do not raise LDL (“bad”) cholesterol levels. Diets where plant proteins dominate or fully replace animal proteins help prevent obesity and reduce the risk of cardiovascular disease.
- They contain no hormones or antibiotics commonly used in animal farming. Regular consumption of plant-based proteins helps lower the risk of various health issues - from allergies to hormonal imbalances.
- They also contain dietary fiber, which adds volume in the stomach and promotes faster satiety.

Soyuzoptorg Group offers a wide range of high-quality plant-based proteins.



# ENZYMES

Enzymes are complex protein compounds that accelerate chemical reactions in living systems.

The rapid development of biotechnology and scientific breakthroughs in enzymology have made enzyme preparations indispensable in modern food manufacturing. The use of enzymes increases process efficiency, boosts product yield, improves quality, conserves valuable raw materials, and reduces waste.

In food technology, enzymes with amylolytic, proteolytic, lipolytic, pectolytic, and oxidase activity are widely used. They play a vital role in brewing, winemaking, baking, alcohol production, fruit and vegetable juice processing, yeast and cheese production, dairy processing, meat and fish processing, protein hydrolysates, invert syrup manufacturing, and starch processing.

Modern technologies continue to expand the applications of enzyme preparations. Today, enzymes are successfully used in about 15 sectors of the food industry, with each field relying on specific enzyme groups designed to achieve targeted goals - improving product quality, increasing yield, or optimizing costs to reduce overall production expenses.



### Sacco System (Italy)

Sacco System is an international biotechnology group of excellence specializing in the research, development, and production of natural and innovative biotechnological solutions for the food, nutraceutical, pharmaceutical, and agri-veterinary industries.

Founded in 1972, the company now operates five production sites focused on the manufacture of enzymes, starter cultures, and other microbial strains.

**The product range of Soyuzopttorg Group includes lactase produced by Sacco System.**



### Pangbo Enzyme (China)

Pangbo Enzyme is a high-tech enterprise founded in 1993 in Guangxi Province, China. The company began with the production of papain, but over time expanded its product range to include a wide variety of enzymes. Its current production capacity reaches 1,000 tons of enzymes per year.

**Soyuzopttorg Group is the official distributor of Pangbo Enzyme lactase in Russia and the CIS countries.**

# FUNCTIONAL INGREDIENTS

These are specialized substances with enhanced nutritional or energy value used in the production of functional foods and beverages.

Beneficial functional ingredients include vitamins, minerals, dietary fibers, extracts, amino acids, and other compounds, many of which are long known for their positive effects on human health.



## Vitamins and Minerals

A group of organic compounds essential for the normal functioning of the human body.

**Soyuzoptorg Group offers both mono-vitamins** (A, B-group, D, etc.) **and vitamin premixes** (blends of vitamins and minerals). Vitamins are available in powder, liquid, and ready-to-use gelatin capsule forms.

When used for food fortification, the key factor is the recommended daily intake, as defined in Appendix 2 of TR CU 022/2011, which determines the dosage of each vitamin in the final product.

### B-group vitamins distributed by Soyuzoptorg Group:

- B1 (Thiamine hydrochloride) → Converts carbohydrates, fats, and proteins into energy.
- B2 (Riboflavin) → Participates in all types of metabolic processes.
- B3 (Niacin) → Releases energy from calorie-containing nutrients; involved in protein and fat synthesis.
- B4 (L-(+)-Choline bitartrate) → Essential for the nervous system, improves memory, and regulates insulin levels.
- B5 (D-Calcium pantothenate) → Involved in hormone synthesis, hemoglobin production, and energy metabolism.
- B6 (Pyridoxine hydrochloride) → Reduces the risk of heart attack, supports hormonal balance, and aids in hemoglobin and protein synthesis.
- B7 (D-Biotin) → Helps release energy from calorie-containing compounds.
- B8 (Inositol) → Reduces fat accumulation in the liver, restores nerve tissue, acts as an antioxidant and antidepressant, improves sleep and skin health.
- B9 (Folic acid) → Promotes nucleic acid synthesis, cell division, red blood cell formation, and supports immune and circulatory systems.
- B12 (Cyanocobalamin, Methylcobalamin) → Supports red blood cell formation and nervous system development.

### Minerals available from Soyuzoptorg:

- Copper (Bisglycinate)
- Iron (Bisglycinate)
- Zinc (Bisglycinate, Picolinate, Citrate)
- Magnesium (Bisglycinate, Citrate)
- Calcium (Bisglycinate, Citrate)

### Liposomal Vitamins and Minerals

Liposomes are hollow spheres with phospholipid membranes that act as carriers for vitamins. Due to their high affinity with human cell membranes, liposomes offer excellent bioavailability.

Soyuzoptorg Group now offers:

#### Liposomal vitamins:

- B12
- D3
- E
- K2
- C

#### Liposomal minerals:

- Iron
- Magnesium
- Zinc

## Amino Acids

These nutrients are the building blocks of all proteins in the body. They are used for growth, recovery, strengthening, and the synthesis of hormones, antibodies, and enzymes.

The Soyuzopttorg assortment includes a wide range of amino acids:

- Creatine
- Carnitine
- Taurine
- BCAA Complex
- Leucine
- Beta-Alanine
- Glutamine
- Arginine
- Citrulline

Both ready-made complexes and individual amino acids are available, all in powder form.

## Energy Ingredients

A subgroup of functional ingredients that stimulate the nervous system. The main representative is caffeine, which:

- Increases physical and mental performance and focus
- Reduces drowsiness and stimulates brain activity
- Boosts metabolic rate

Caffeine is mainly used in non-alcoholic tonic and energy drinks, but also in pharmaceuticals. It is the active compound in some of the extracts offered by Soyuzopttorg.

## Extracts

Concentrated plant extracts used in the pharmaceutical, food, and cosmetic industries as flavoring agents, colorants, and bioactive substances.

Soyuzopttorg offers dry extracts in powder form, convenient for transport, storage, and use in production.

Dry extracts are produced by evaporating the solvent from the liquid extract followed by gentle drying.

Available extracts include:

- Griffonia 98% (5-HTP)
  - Maca Root
  - Ginseng
- and many others

The assortment also includes plant-based extracts or blends with clinically proven efficacy in their countries of origin and several European nations:

- Amaranth (Oxystorm)
- Marigold (Lute-Gen)
- Turmeric (BCM-95)
- Turmeric & Boswellia (Rhuleave-K)
- Beetroot (TruBeet)
- Carotenoid Blend (CaroRite)

## Joint Health Supplements

These are specialized supplements designed to support joint health.

**Chondroitin** is a natural component of cartilage that helps strengthen joint tissues and maintain their elasticity.

**Glucosamine** is another key element that supports cartilage synthesis and improves joint mobility. Together, they form an effective combination to maintain healthy joints.

**MSM (Methylsulfonylmethane)** is an organic sulfur compound widely used in joint health supplements. It helps strengthen cartilage, has antioxidant properties, and helps reduce inflammation, making it a popular ingredient for joint and connective tissue support.

### Omega-3

The benefits of Omega-3 fatty acids are invaluable - they help regulate vital body functions, strengthen the immune system, and protect against external stress factors. Since Omega-3s are not synthesized by the human body, they must be obtained from food.

They have antioxidant properties and help protect against cardiovascular diseases.

Regular intake of Omega-3 is believed to slow aging, promote cell oxygenation, and prolong youth.

Omega-3 fatty acids:

- Normalize lipid metabolism
- Improve blood circulation
- Support cardiovascular health
- Enhance brain activity
- Support the nervous system
- Help the body cope with physical stress
- 

Available from Soyuzopttorg Group:

- Omega-3 Fatty Acids 30%, Capsules
- Omega-3 Fatty Acids 60%, Capsules
- Omega-3 Fatty Acids 75%, Capsules
- Omega-3 Fatty Acids 30%, Oil
- Omega-3 Fatty Acids 60%, Oil
- Omega-3 Fatty Acids 75%, Oil
- Omega-3 Fatty Acids 90%, Oil

### Citrus Fibers

Citrus fibers are dietary components not digested by human enzymes.

They are used to:

- Improve product texture
- Reduce caloric value
- Prevent moisture separation during storage
- Enhance taste and mouthfeel

Enrich products with beneficial dietary fiber

### Hard Capsules

Soyuzopttorg Group offers ready-to-use empty capsules for encapsulating dietary supplements:

- Gelatin hard capsules
- Cellulose capsules

### Prebiotics

Prebiotics are compounds that stimulate the growth of beneficial bifidobacteria and lactobacilli - the probiotics in the gut.

Available from Soyuzopttorg Group:

- Galactooligosaccharides (GOS)
- Inulin
- Fructooligosaccharides (FOS)

## HYDROLYZED COLLAGEN

Collagen is a vital protein component of connective tissue - naturally found in bones, skin, tendons, and cartilage. We offer both bovine and marine hydrolyzed collagen.

It comes as light cream-colored granules that dissolve easily in warm water.

Collagen has no E-code and can be added either in dry or dissolved form without affecting taste or texture.

Its main function is enrichment- collagen promotes tissue regeneration, supports joint and bone health, and improves skin elasticity and firmness.





**GelcoPEP**



### **Gelco (Brazil)**

Gelco International has been producing collagen peptides since 2014 with an annual capacity of 7,000 tons of hydrolyzed collagen. The company manufactures bovine collagen Types I and III, offering three types with different solubility rates.

With highly qualified staff and advanced equipment, Gelco meets the needs of all food market segments. All production sites are certified to ISO 9000, FSSC 22000, FDA, SMETA, EDQM, Halal, and Kosher standards.

Gelco collagens are used in food, beverages, sports nutrition, pharmaceuticals, cosmetics, and pet food. Clinical studies confirm their effectiveness and declared health benefits.

**Soyuzoptorg Group is the exclusive distributor of Gelco in Russia and the CIS.**

### **Fujian Funingpu Biotechnology (China)**

The company produces collagen for the food, pharmaceutical, cosmetic, and technical industries. Bovine collagen from Fujian Funingpu Biotechnology is marketed in Russia under the Peptify brand.

Production capacity: 3,000 tons per year. Peptify ingredients are certified to GMP, ISO, HACCP, FSSC, Halal, and Kosher standards.

**Soyuzoptorg Group is the exclusive distributor of Peptify in Russia and the CIS.**



### Dezhou Lanli Biotechnology (China)

Founded in 2017, Dezhou Lanli Biotechnology Co., Ltd. is a high-tech enterprise specializing in the research and production of bioactive peptides. Its market covers both Asia and the US.

The company produces fish collagen peptides and other peptide sources from animals, plants, and marine organisms.

Total production capacity is about 9,000 tons per year, including 3,000 tons of collagen.

The R&D team includes scientists from Ocean University of China, Shandong University, and Qingdao University. The company has also successfully passed national laboratory accreditation.

Production is certified to ISO 22000, HACCP, BRC, Halal, and Kosher standards.

**Soyuzoptorg Group is the exclusive distributor of Dezhou Lanli fish collagen in Russia and the CIS.**



### Vinh Hoan (Vietnam)

Founded in 1997, the Vinh Hoan Group launched its Vinh Wellness division in 2015 to produce fish gelatin and collagen.

The collagen is derived from freshwater tropical fish - Pangasius hypophthalmus (Pangasius). Vinh is the world's largest Pangasius processor, handling 750 tons per day.

Vinh collagen is rich in glycine, proline, and hydroxyproline - together they make up 50% of total amino acids. The product line includes collagens with varying molecular weights, suitable for use in cosmeceuticals, pharmaceuticals, food, and sports nutrition.

Vinh Wellness collagen is 100% natural, free from artificial colors, flavors, additives, preservatives, fats, carbohydrates, sugars, or cholesterol, and contains less sodium than marine collagen.

Production is certified to ISO, HACCP, ASC, SMETA, Halal, and Kosher standards.

**VINH  
WELLNESS**

# HIGH-INTENSITY SWEETENERS

These are food additives designed to provide sweetness without the calories of sugar.

They are hundreds of times sweeter than sucrose but have zero or very low caloric value and do not affect insulin levels. Sucrose and other sugars are not considered high-intensity sweeteners.

High-intensity sweeteners are used in:

- Beverages - to replace or reduce sugar and calories, and decrease production costs
- Food products - to improve formulation cost and reduce calories
- Dietary supplements - to reduce sugar content and caloric value



## Sucralose

It is used in many food products and beverages as a non-caloric sweetener that does not contribute to tooth decay.

Sucralose can be used as a sugar substitute for people with diabetes, as it does not affect insulin levels.

Often used alone or combined with other sweeteners such as aspartame, acesulfame K, or high-fructose corn syrup.

## Stevia

The only natural high-intensity sweetener used in the food industry today.

Derived from a plant extract with an exceptionally sweet, pleasant taste and zero calories, it is ideal for diet and functional foods.

Stevia is tested and approved by the World Health Organization (WHO).



## PPI (Russia)

Petersburg Production Initiative (PPI) is Soyuzopttorg Group's own production facility specializing in compound ingredients for various food applications.

PPI produces a new-generation sweetener line Green Sweet, based on sucralose. They deliver a full-bodied sweetness similar to sugar, suitable for diabetic and low-glycemic products.

Sucralose is a heat-stable, next-generation sweetener synthesized from sugar — 600 times sweeter, yet much more cost-effective.

Green Sweet sweeteners have no unpleasant aftertaste and retain stability during storage.

- 1 kg of Green Sweet 50 replaces 50 kg of sugar
- 1 kg of Green Sweet 180 replaces 180 kg of sugar
- 1 kg of Green Sweet 280 replaces 280 kg of sugar

## BULK SWEETENERS

The use of bulk sweeteners (sugar substitutes) is particularly relevant for producers of sports, functional, and dietary foods. To position a product as diet-friendly, sugar can be replaced with a sugar substitute in almost any product.



### Allulose

A new sugar substitute and natural ingredient found in raisins, figs, kiwi, and brown sugar. It has a clean sweet taste and can replace sugar in confectionery, baked goods, desserts, and beverages.

It works synergistically with sweeteners like stevia and sucralose. Its caloric value is 10% of that of sucrose, earning it the nickname “low-calorie sucrose.”

### Isomaltooligosaccharide (IMO)

A natural sugar substitute used in the production of energy and protein bars, confectionery, yogurts, desserts, and baked goods as a partial or full sugar replacement.

It is produced through enzymatic starch processing. One gram of IMO contains up to 2 kcal.

### Maltitol

Maltitol (E965 i) is a natural sweetener from the polyol (sugar alcohol) group. It is most commonly used in baked goods, as well as chocolate, wafers, bars, cookies, candies, chewing gum, and desserts. It can serve as a sugar substitute for diabetics.

Maltitol is almost as sweet as sugar, with a similar taste, free of off-flavors or aftertaste. Sweetness coefficient: 0.9.

### Soluble Corn Fiber 90%

A bulk sugar substitute and relatively new product on the market, obtained via thermal and acidic treatment (enzymatic hydrolysis) of non-GMO corn starch.

Suitable for a wide range of foods and beverages, including snacks, sauces, jams, fillings, confectionery, drinks, and dairy products. Thanks to excellent technological stability, corn fiber can be used in smaller amounts to achieve better results.

Properties:

- Improves calcium absorption (enhances bone mineralization)
- Increases dietary fiber intake
- Stabilizes blood glucose levels
- Reduces sugar (simple carbohydrate) and calorie intake
- No undesirable side effects when consumed in excess

### Inulin

Soluble dietary fiber derived from Jerusalem artichoke or chicory roots. Often used as a prebiotic to support the growth and activity of beneficial gut microbiota. Its sweetness is 10% that of sugar.

### Fructooligosaccharides (FOS)

Water-soluble dietary fibers with prebiotic properties. Provide 30% of sugar’s sweetness. Composed of a mixture of oligosaccharides (derivatives of fructose). Produced from cane sugar via fermentation. FOS are approved for use in foods for young children.

## POPPING CANDY

To create a unique sensory experience in fillings, glazes, chocolate, or various ice creams, Soyuzoptorg offers popping candy.

This ingredient contains no artificial colors or flavors and has no coating. Small, loose granules (1–3 mm) are light cream in color, odorless, and sweet. They crackle in the mouth with a distinctive sound.

Added to glaze or ice cream fat-based fillings, this familiar ingredient helps diversify product ranges. It can also be added to glaze, chocolate, or fat-based fillings in candies, cookies, and other sweets.

Applications:

- Chocolate pastes or fat-based fillings for chocolates
- Dragees (cereal, nut, jelly, chocolate-coated)
- Chocolate bars (as an additive or filling)
- Ice cream (as a filling or glaze additive)
- Cookies (added to fat-based filling)
- Decoration (cakes, pastries, rolls, and other desserts)





### Guangdong Ruima Qi Foods (China)

A confectionery manufacturer with advanced equipment and popping candy production technology, founded in 2009. Among the few leaders in Pop Rocks production in China.

# PRESERVATIVES

Preservatives are used to prevent off-flavors and odors, mold growth, and the formation of microbial toxins in the final product.



### **Potassium Sorbate (E202)**

Inhibits the growth of most microorganisms, particularly effective against yeasts and molds. Maximum antimicrobial and antifungal activity occurs around pH 4.5.

### **Sodium Benzoate (E211)**

Strong bactericidal effect on yeasts and other microorganisms; suppresses bacteria involved in butyric and acetic fermentation.

Prevents microbial spoilage during production and storage, significantly extending shelf life. Effectiveness increases in acidic conditions (pH < 5).

### **Nisin (E234)**

A natural preservative belonging to the antibiotic group. Inhibits growth of spore-forming microorganisms, has antimicrobial effects, and destroys vegetative cells.

Active against a wide range of Gram-positive bacteria (Staphylococcus, Micrococcus, and lactic acid bacteria). Ineffective against Gram-negative bacteria, fungi, and yeasts.

### **Sorbic Acid (E200)**

A natural food preservative. Main property: antimicrobial. Prevents the growth of pathogenic microbes and molds while preserving organoleptic properties and not harming beneficial bacteria.

### **Ascorbic Acid (E300)**

Used in the food industry as an antioxidant to prevent oxidation and color changes. Commonly added to meat and fish products, canned foods, and confectionery.

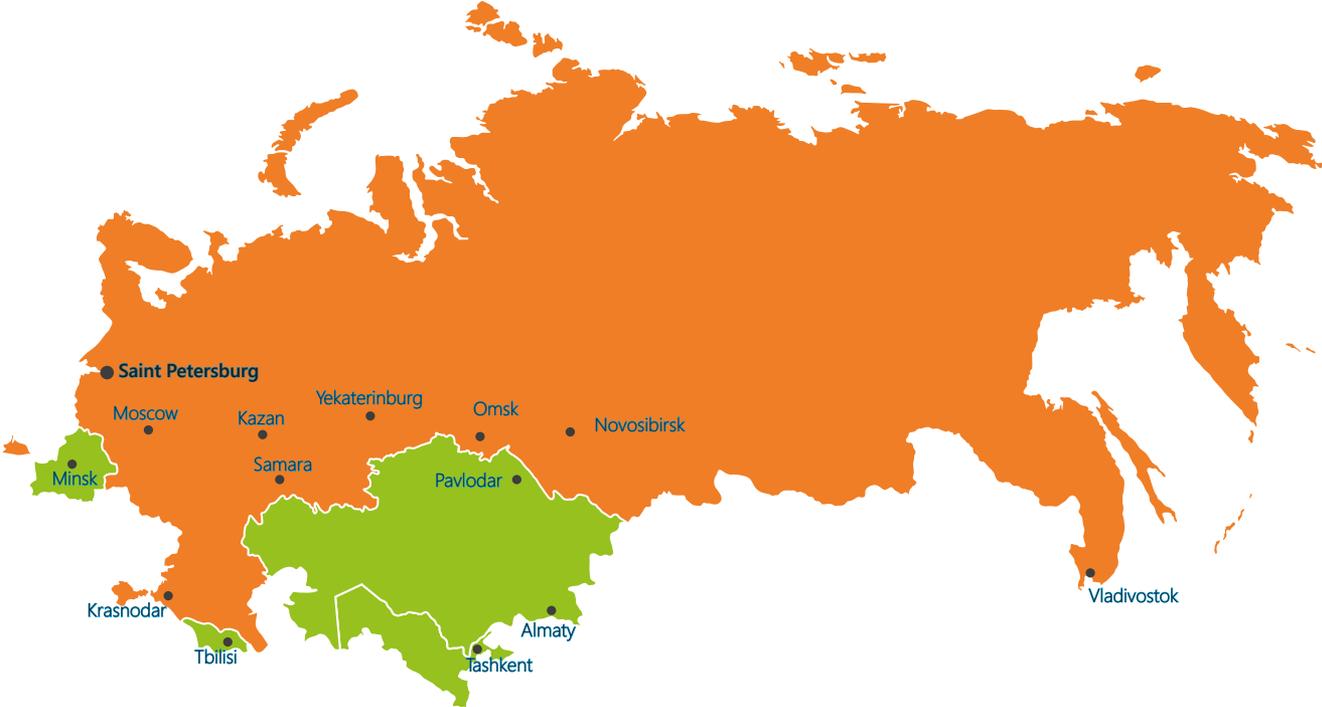
### **Calcium Citrate (E333), Calcium Lactate (E327)**

Sources of calcium ions, used with low-ester pectins, gellan gum, and sodium alginate.

### **Citric Acid (E330)**

The most common food acid, with a sharp sour taste. Used in marmalade, marshmallow, jams, fruit desserts, beverages, etc.

Soyuzoptorg operates in 14 cities across Russia, CIS countries, and the Caucasus.  
Central office: Saint Petersburg.



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