

Ashland Solutions for the Food Industry

Ashland applies its polymer expertise to find innovative solutions to help keep your food products fresher longer.

Whether your challenge is reducing oil, sugar, controlling syneresis, improving stabilization, texture and shelf life, or solutions for frozen foods and healthy, tasty meals, Ashland can help. In addition, our line of condiments can enrich the taste of products. We also work to make pet food more appetizing.

Our food ingredient solutions improve processing efficiency and finished-product quality in major food applications, such as:

- UHT dairy products stabilization,
- protein stabilization in acidified dairy products,
- solutions for plant-based products,
- enhanced shelf life in bakery products,
- enhanced mouthfeel in reduced-sugar beverages,
- reduced oil uptake in fried foods,
- solutions for whipped cream products.

In Brazil, Ashland' plant, located in Cabreuva, SP, is ISO 9001 certified – Quality Management System, ISO 14001 – Environmental Management System, and FSSC 22000, version 5.1 – Certification Scheme for Food Safety Management Systems, recognized by the Global Food Safety Initiative – GFSI.

Contact our solvers to learn more and explore our solutions!

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<https://www.ashland.com/industries/food-and-beverage>