



# PRODUCT PORTFOLIO

COMMODITIES

IMCD CANADA LIMITED  
IMCD US FOOD INC.

v.20190522

COMMODITIES



| Product Name | Description   |
|--------------|---|
| Agave Syrup  | A viscous sweetener derived from blue agave. Agave is used as a substitute for sugar or honey in recipes as well as a binding agent in cereals.   |
| Avocado Oil  | Refined avocado oil has an extremely high smoke point and is considered to be one of the most stable vegetable oils. Avocado oil is most commonly used for frying applications.   |
| Blends       | Product blends available upon request. Common products include pan release, oils with anti-oxidants, MTS, BHA etc.  |
| Canola Oil   | Among the healthiest and most versatile cooking oils available, canola oil is light, clear and mild tasting. These qualities make canola ideal for frying, baking, processed foods, snacks, dressings, spreads and marinades.   |
| Citric Acid  | Natural, organic acid that is available in a powdered form. Citric acid is used as a preservative, for pH adjustment and to add an acidic taste to foods and soft drinks. It can be found in a wide variety of applications including beverages, jams, canned food, snack foods and vitamins. |
| Coconut Oil  | Coconut oil is a solid at room temperature due to its high melting point. The oil is common in baked goods, as well as margarine, ice cream, non-dairy creamers and snack foods.  |

## INQUIRE ABOUT

### Processed

- Expeller-pressed/ Cold-pressed
- Solvent extracted
- Refined
- Bleached
- Deodorized
- Winterized
- Double boiled
- Boiled
- Hydrogenated

### Certifications

- Non-GMO
- Organic
- USP
- Halal
- Kosher
- Density Preserved
- IFANCA
- RSPO

### Types

- High Oleic
- Mid Oleic
- Linoleic
- Extra-virgin
- Tech Grade/Industrial Grade
- Hydrogenated



| Product Name      | Description  |
|-------------------|--|
| Corn Oil          | Corn oil is a mild tasting and light golden in colour. It is good for frying due to its high smoke point. This oil is also a common ingredient in margarines.  |
| Cottonseed Oil    | A cooking oil extracted from cottonseeds that is prized for its flavour stability and is used in frying applications, salad dressings and mayonnaise.  |
| Glycerine         | Glycerine is a viscous, clear, odorless, and sweet-tasting liquid that is extremely versatile. Glycerine can be used as a humectant, solvent, sweetener, filler and thickening agent in a number of food and nutraceutical applications. |
| Palm Oil          | Palm oil is one of the most widely used oils in the world. This oil is a popular ingredient in bakery applications, such as breads, cakes, pastries, cookies and muffins.  |
| Peanut Oil        | Peanut oil is light tasting and is commonly used in deep frying applications.  |
| Potassium Sorbate | Potassium Sorbate is a preservative which can be used in food and personal care products. Potassium Sorbate has a good efficacy against fungi.   |

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| Product Name     | Description   |
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| Propylene Glycol | Propylene glycol is a viscous, colourless liquid with a slightly sweet flavour that can be derived from petroleum or bio-based glycerine. USP grades can be used as a humectants, flavour carriers and emulsifiers in bakery, confection and beverage applications. |
| Safflower Oil    | Safflower oil is odorless and tasteless, with a nutritional profile similar to sunflower. This oil is most commonly used in the production of margarine, salad dressings and cooking oils.  |
| Shortenings      | Solid fats at room temperature that are ideal for bakery and margarines. They are used to create crumbly pastries, cakes and cookies.   |
| Soybean Oil      | Neutral, light tasting oil that is widely used in frying and baking applications as well as in salad dressings. This oil has a very similar profile to canola oil.  |
| Sunflower Oil    | Sunflower is a neutral oil with very high stability and smoke point, with availability in mid-oleic, linoleic and high-oleic grades. This oil has applications in spray coatings, frozen foods, seasonings, pastries, snack foods, baking and deep-frying.          |

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