

Foodmate Co., Ltd.

To be the leading global food ingredients technology company



WhatsApp

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www.foodmategroup.com

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Introduction and History

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- Technology
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- Product Portfolio
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About Us



Foodmate Co., Ltd. came into existence in 2012, and our plant is situated in Jiujiang City which is known for its natural beauty while the operation center sits in the economic hub of China – Shanghai. It's an integrated solution provider with expertise in the production, R&D, and sales of hydrocolloids, collagen, collagen peptide, and zero calorie sugar substitute for a range of food applications covering nutraceuticals, meat processing, bakery and beverage businesses. We are committed to realizing a healthy nutritious food product for our partners by utilizing advanced technological concepts and products with superior performance.



Our Culture

Mission

Let our innovative food ingredients power global food industry

Vision

To be the leading global food ingredients technology company

Value Proposition

Technology drives our innovation, and our service capture markets

History & Vision

2015

Attained certifications for food safety and quality management systems, including ISO9001, FSSC22000, HACCP



2020

- Co-founding of research labs with top universities such as Jiangnan University and Nanchang University
- The launch of “Ekosweet”, Zero Calorie Sugar Substitute in China



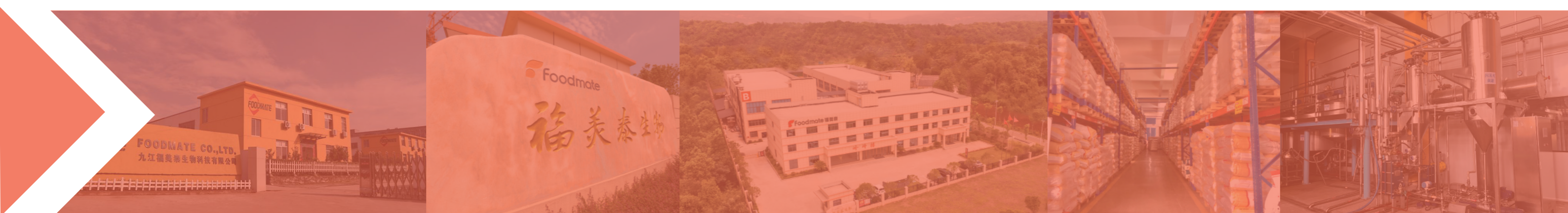
2022

- Launching of phase two factories in Jiangxi
- Foodmate 10th anniversary
- Awarded the first prize of scientific progress by Jiangxi Provincial Government



2024-2027

- Commencement of construction for the third-phase production base
- National Enterprise Technology Centre



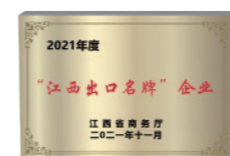
2012

Founding of Jiujiang Gelatin Factory



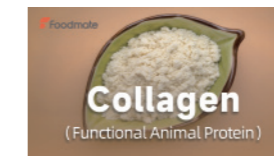
2018

Customer base expanded to cover 60 countries and regions



2021

- 2021 Annual "Jiangxi Export Famous Brand" Enterprise
- 2021 Annual Jiangxi "SRDI" Small and Medium-sized Enterprises



2023

- Adding Collagen (Functional Animal Protein) into product portfolio
- Provincial Enterprise Technology Centre



2030

- Serving 100 global world-class brand clients
- Creating 15 cutting-edge products in China

Why Choose Us

1 Technology

- R&D Center
- Industry-Academy Cooperation
- “High-tech Enterprise”
- Multiple-Patent Holder



2 Food Safety

- Food Safety
- Certification



3 Quality

Scientific and Completed Product Tracing System

Raw material inbound check

- Supplier qualification check
- Regulation & legal check tests on key parameters

Process Control

- CCTV monitored process
- Set critical control point to minimize potential quality threat

Finished Product check

- Key parameter verify
- System Batch quality pass rate ≥ 99.9%

Qualified Certifications

Certified with ISO 9001, Halal, FDA, FSSC22000 etc. to make sure our solutions are safe and better choice for client across the entire world.



- Certified with ISO9001, FDA, Halal, FSSC22000
- Regular training on food safety and quality control related topics for the whole staff
- Process control of food safety and quality implemented
- Impurity and foreign matter control
- Allergen control
- GMO control
- Supplier Admission Management
- Chemical residue and contamination control
- Seal-tampering prevention package
- Product traceability
- Full CCTV monitored production site

4 Service

- Customer Service Department
- 24-hour quick response
- Technical support services
- Dedicated customer complaint team for rapid issue resolution
- Supervision and management of daily sales services



5 Market

As of today, Foodmate is selling to clients in over 60 countries and regions. We have established long term partnerships with global brands in food & beverage business and have been recognized as a reliable suppliers with proven track of record.





Products & Solutions

- 1. Hydrocolloids** ----- Gelatin
 Carrageenan
 Konjac Gum

- 2. Proteins** ----- Collagen (Functional Animal Protein)
 Collagen Peptide
 Cold Water-Soluble Gelatin

- 3. Sugar Substitutes** ----- Zero-Calorie Sugar Substitute

R&D Center & Innovations

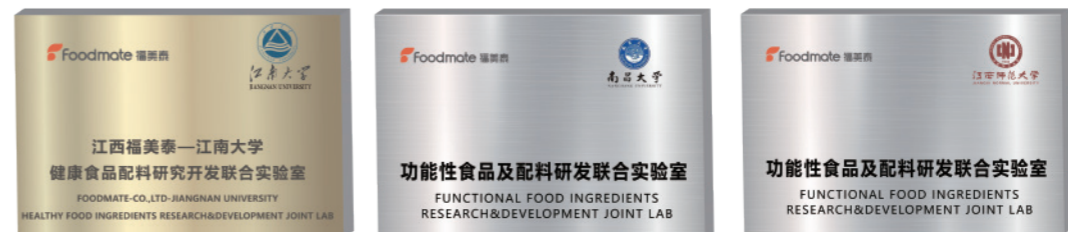
R&D Center

Shanghai R&D Center was established in 2018, now it has a staff team of 20+ technicians, dedicated to provide new products and know how to counter the pain points in industrial applications, the center has contributed over 200 solutions for our client bases around the globe.



Innovations

Foodmate implements a strategy that puts R&D talent at the highest priority where we partner with leading academy such as Jiangnan University and Nanchang University to build co-research lab that reflects the highest level of integration of industrialization and academic achievement. In order to materialize the company's ambitious future, a youthful, professional R&D team is built to fulfill the core tasks with advanced technology.



Gelatin Application Solutions



Gummies

- Elastic Mouthfeel
- Good Flavor Release
- Bright and Smooth Appearance

Products

BS 20-25A
BS 22-25B
BS 24-30C
BS 26-30B
BS 28-35C



Marshmallow

- Improve Taste and Texture
- Enhance Structural Stability
- Easy to Process and Mold

Products

BS 24-35A
BS 26-35A



Nougats

- Soft and Elastic Texture
- Easy to Digest
- Stable Structure and Shape

Products

BS12-20A



Toffee

- Improve Taste
- Increase Stability
- Prolong Shelf Life

Products

BS 20-25A
BS 22-25B
BS 24-30C
BS 26-30B
BS 28-35C



Meat Products

- Improve Texture
- Increase Moisture Retention
- Enhance Taste

Products

BS 12-30A
BS 14-30A
BS 18-30A



Dairy Products

- Stabilize Emulsion, Prevent Oil Separation
- Provide Smooth and Delicate Texture
- Improve Freezing Stability

Products

BS 22-30A
BS 24-30A



Beverage Clarifier

- Improve Transparency
- Precipitate Impurities
- Reduce Bitterness and Astringency

Products

BS 12-20
BS 12-25



Soft Capsules

- Good Biocompatibility
- Excellent Molding and Sealing Performance
- Control Release and Masking Function

Products

BS 12-30A
BS 14-35A
BS 18-35A
BS 20-30A
BS 15-35A



Hard Capsules

- Good Biocompatibility
- Smooth and Bright Appearance
- Easy to Process and Mold

Products

BS 18-40A
BB 20-40A
BB 22-45A

Gelatin



Gelatin is a protein product of natural origin, rich in 18 essential amino acids required by the human body. It is the most widely used hydrocolloid and is often compounded with other water-soluble ingredients in food production. Gelatin has functional properties such as gel formation, film formation, heat reversibility, emulsification, and foaming, and can be widely applied in various food products including hard capsules, soft capsules, candies, puddings, and dairy products.

We offer a range of products, including FoodGel™, CapGel™, and LeafGel™, to meet the diverse application needs of our customers.

02



Carrageenan Application Solutions



Injecting Meat Products

- Water and Oil Retention
- Firm and Dense Meat Texture
- Increase Yield

Products

Foodgel™ MZ series



Tumbled Meat Products

- Water and Oil Retention
- Tender and Juicy
- Enhance Taste

Products

Foodgel™ MR series



Crab Sticks

- Bouncy and Chewy Texture
- Good Emulsification Effect
- Freeze-thaw Stability

Products

Foodgel™ MX01

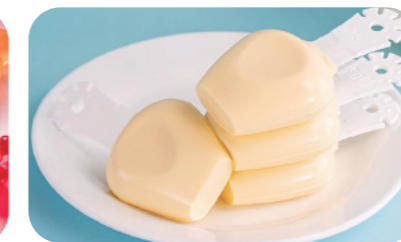


Gummies

- Crystal Clear
- Easy to Mold
- Non-sticky to teeth

Products

Foodgel™ CG series
Foodgel™ CN series



Cheese

- Improve Taste and Texture
- Prevent Fat and Water Separation
- Improve Stability

Products

Foodgel™ NL series



Facial Masks

- Soft and Elastic
- No Irritation to Skin
- Continuous Moisture Release

Products

Foodgel™ 2000M



Pudding

- Tender and Smooth Taste
- Reduce Water Separation
- Good Flavor Release

Products

Foodgel™ PS series
Foodgel™ PA series



Jelly

- Texture Control
- Provide Good Stability
- Good Flavor Release

Products

Foodgel™ GD series

Carrageenan



Carrageenan is a hydrophilic colloid extracted from marine red algae, such as Irish moss and Gigatina. It is a natural polysaccharide, and its primary raw materials include Eucheuma and Kappaphycus. The color of carrageenan is generally white to light yellow powder, with no odor or taste. Carrageenan can completely dissolve in water at 80°C, forming a thermoreversible gel. This means that the gel can melt into a solution when heated and re-form into a gel when the solution cools.

Carrageenan has a synergistic effect with other colloids like konjac gum and locust bean gum, significantly altering their gel properties and enhancing gel elasticity and water retention. Carrageenan finds wide applications in the food industry, pharmaceuticals, daily chemical industry, agriculture, construction, and other fields. Due to its high content of dietary fiber, approaching 70%, carrageenan is also commonly used in functional foods.



Konjac Gum

Konjac is a perennial herbaceous plant in the Araceae family. It is a healthy food with low heat energy, low protein and high dietary fiber. The main ingredient is glucomannan (KGM).

Konjac has been on the Chinese dietary for more than 2000 years and still is today. It's been widely used in food production and processing industries such as vegetarian and meat substitutes, noodles, jelly desserts, and meat products today for its hydrocolloids traits.



Konjac Gum Application Solutions



Jelly

- High Transparency
- Enhance Water Retention
- Improve Texture and Structure

Products

FoodGum™ 36
FoodGum™ 30
FoodGum™ 28



Meat Products

- Water and Oil Retention
- Maintain Stable Form
- Increase Elasticity

Products

FoodGum™ 36
FoodGum™ 30
FoodGum™ 28

Cold Water-Soluble Gelatin

• Meat Adhesive:

Colorless and tasteless, with excellent adhesion, high stability, easy to use, and simple operation; it exhibits powerful bonding effects, enabling the aggregation of small meat pieces into larger, shaped products. It is suitable for bonding small pieces of lamb, beef, pork, chicken, fish, and other meats, leaving no traces after bonding. Products bonded with this substance withstand high-temperature steaming and frying, making them easy to cut. Whether raw or heated, they do not crack, and there is no water leakage during thawing and heating, maintaining the freshness of the product. It increases the yield of minced meat products and is mainly composed of collagen, ensuring health and safety.

• Thickener:

Compared to regular gelatin, it is simpler to use and more cost-effective in cakes and snacks due to its lack of swelling and hot water dissolution requirements. Its direct addition streamlines the process, reduces costs and improves efficiency. This one-time addition minimizes product contamination, enhancing product safety. Additionally, as a collagen peptide polymer, it is safer and healthier compared to other thickeners.

Conventional gelatin does not fully dissolve in water under room temperature, only when the gelatin water solution is heated above 30 °C, the dissolving starts. The gelatin water solution forms gel gradually while cooling off. Foodmate presents a new type of cold water-soluble gelatin for specific circumstance which requires gelatin to be fully dissolved in water under 10 °C

Cold Water-Soluble Gelatin Application Solutions



Meat Products

- Good Adhesive Effect
- Increase Yield
- High-temperature Resistant

Products

FoodGel™ CMG01



Dessert

- Good Thickening Effect
- No Swelling or Hot Water Dissolution Required
- Easy to Operate

Products

FoodGel™ CMG01



Beef Collagen Peptide	FoodPep™ BA	FoodPep™ BA	FoodPep™ BB
Molecular Weight	500-3000	500-3000	500-3000
Appearance	Powder/ Granular	Powder/ Granular	Granular
Density	Low Density	High Density	High Density
Solubility in Cold Water	Slow	Quick	Quick
Odor	No Bad Flavour	No Bad Flavour	No Strong Bad Flavour
Taste	No Bad Taste	No Bad Taste	No Strong Bad Taste

Fish Collagen Peptide	FoodPep™ FA	FoodPep™ FA	FoodPep™ FB
Molecular Weight	500-2000	500-2000	500-2000
Appearance	Powder/ Granular	Powder/ Granular	Granular
Density	Low Density	High Density	High Density
Solubility in Cold Water	Slow	Quick	Quick
Odor	No Bad Flavour	No Bad Flavour	No Strong Bad Flavour
Taste	No Bad Taste	No Bad Taste	No Strong Bad Taste

Collagen Peptide Application Solutions

Collagen Peptide



Collagen peptide is a kind of product that is produced from fresh animal tissues rich in collagen (including skin, bone, tendon, scale, etc.) through extraction, hydrolysis, and refining, with a relative molecular weight of less than 10,000 Da. It is a versatile dietary supplement characterized by the presence of 18 main amino acids, with the highest levels of glycine, proline and hydroxyproline, additionally easy to digest and absorb. Therefore, it is chosen by products such as anti-aging, skin improving, joint and bone health, beauty and sports nutrition for its excellent performance in those applications.

FoodPep™ Collagen Peptide is a biologically active collagen peptide fine-tuned to provide a variety of health benefits and functionalities that caters to your diversified health needs for its range of collagen sources which includes bovine, fish as well as type II collagen.



Oral Liquid

- Easy Absorption
- Help with Weight Loss or Maintenance
- No Off-flavor in Taste

Products

FoodPep™ FA



Functional Solid Beverage

- Good Beverage Taste
- Easy Absorption

Products

FoodPep™ BA
FoodPep™ FA



Dietary Supplements

- Easy Absorption
- Promote Weight Management

Products

FoodPep™ BA
FoodPep™ FA



Energy Bar

- Increase Satiety
- Various Nutritional Benefits
- Easily Digestible Protein

Products

FoodPep™ BB



Cosmetic

- Small Molecules
- Easy Absorption
- Smooth Skin

Products

FoodPep™ FA



Collagen

(Functional Animal Protein)



Functional animal protein is made by cowhide and the source of such protein is majorly from collagen. It is a kind of product obtained by delicate heat treatment as well as state of the art industrial processing. Mixed by hot water, the collagen chain in this product is unfolded and will re-form a three-dimensional network structure after cooling for which more water is bound and locked in. Using this type of protein in meat products will increase the product yield rate, enhance the taste, and improve the texture and sliceability.

Foodpro™ B is a functional protein rich in protein content with limited fat content. Foodpro™ B provides a maximum water binding capacity of 1:15 - 25. It has fine particles and excellent dispersibility in cold water. Due to its unique functionality, the protein has the characteristics of strong cold curing and bonding.

Foodpro™ B excels in water retention and is ideal for high-pressure injection and emulsified meat products. It can be used alone or with other water-retaining ingredients, especially when combined with TG enzyme.

	Foodpro™ B	Fat/Oil	T > 80°C	Salt/Phosphate*
Oil	1	10/15	10/15	+
Fat	1	10/15	10/15	+
Hot oil	1	10/15	10/15	+
Hot fat	1	10/15	10/15	+

*1. Adding salt does not significantly affect texture; 2. Adding salt can extend shelf life.



Foodpro™ B:Water=1:15



Foodpro™ B:Water:Oil =1:15:15

Combined effect with other ingredients

When Foodpro™ B is used in combination with other ingredients, it will generally bring about synergistic effects. Below the table, + means normal, ++ means good, +++ means very good, - means no synergistic effect, / according to product type.

Foodpro™ B	TG	ISP	Carrageenan	Alginate	Fiber	Starch
Brine	+++	+++	+++	-	/	+++
Hold Water	+++	++	+++	+++	++	++
Solubility	+++	++	++	+	/	+
High Temperature Emulsifying Power	+++	+++	+	++	+	++
Low Temperature Emulsifying Power	+++	++	-	+++	-	-
Thermal Stability	+++	+	-	+++	-	+
Low Temperature Gelatin	+++	++	+++	+++	++	++

Collagen Application Solutions



Low-Fat Meat Products

- Reduce Fat
- Firm Structure
- Maintain Flavor

Products

Foodpro™ BE10



Emulsified Meat Products

- Increase Juiciness
- Improve Texture
- Soy Protein Substitute

Products

Foodpro™ BE10



Burger Patty

- Increase Yield
- Clean Label Ingredients
- Enhance Juiciness

Products

Foodpro™ BE10



Processed Meat Products

- Increase Water Absorption
- Enhance Taste
- Resilient

Products

Foodpro™ BE10



Yogurt

- Multiple Texture Options
- Increase Protein Content
- Thickening Effect

Products

Foodpro™ BE10



Zero-Calorie Sugar Substitute Application Solutions



Cake

- Uniform Pores
- Soft and Elastic Texture
- No Aftertaste

Products

Ekosweet™ NS01
Ekosweet™ NS02
Ekosweet™ NM01



Toast Bread

- Taste Similar to Sucrose
- Soft and Tasty
- No Aftertaste

Products

Ekosweet™ AC100
Ekosweet™ AS50



Tea Beverage

- Alleviate Sourness
- Good Sweet Taste Sensation
- Low in Calories

Products

Ekosweet™ NS01
Ekosweet™ NS02
Ekosweet™ NM01
Ekosweet™ AC10
Ekosweet™ AS07



Coffee

- Easy to Use
- Natural and Healthy
- No Aftertaste

Products

Ekosweet™ NS01
Ekosweet™ AS07
Ekosweet™ AC10



Cookies

- Sugar Reduction
- Good Mouthfeel
- Convenient to Use

Products

Ekosweet™ NS01B
Ekosweet™ NM01



Jelly Powder

- Adjustable Hardness of Taste
- Good Water Retention
- Easy to Use and Store

Products

Ekosweet™ AS07
Ekosweet™ AC100

Zero-Calorie Sugar Substitute

In order to meet the global demand for reduced sugar and health-conscious choices, Foodmate, after a decade of dedicated research, screening from hundreds of ingredients, and numerous formula adjustments, has introduced Ekosweet™ Zero Calorie Sugar Substitute, free of sugar, calories, and fats.

The Ekosweet™ Zero Calorie Sugar Substitute series addresses the shortcomings of existing sugar substitute products on the market, such as poor applicability, impure sweetness, and noticeable aftertaste. The taste closely resembles sugar and is suitable for all consumer groups.





Technology drives our innovation, and our service capture markets

