



**alimentaria
adin, s.l.**





All our
know-how
at your
service



ALIMENTARIA ADIN is a company specialized in the production of locust bean gum, coating systems and special flours.

It has experience in both the ingredients industry and the food additive markets for over 4 generations in the flour sector.

This allows us to be currently equipped with the most modern technologies, for both the production and the quality control of our products.





Get to know us... You are our priority

PRODUCTION PLANT

The production processes are fully automated, from dosing the ingredients to packaging the final product.

Moreover, the facilities have the latest detection and identification elements in order to ensure the safety and the traceability of our products.

QUALITY CONTROL LABORATORY

We have the necessary equipment to ensure both the raw materials' suitability and the compliance with the specifications of the manufactured products.

The company quality system is certified Under ISO 9001 and FSSC 22000 regulations.

We also hold Kosher certificate for all our Adingum products..

DEVELOPMENT OF NEW PRODUCTS DEPARTMENT

We have a pilot plant in order to check the behaviour of our products and the new developments on a small scale, enabling to check their proper matching with our customers' needs and demands.



Products

ADINMIX

SPECIAL FLOURS

ADINGUM



ADINMIX

In ALIMENTARIA ADIN we are highly experienced developing formulas to obtain the best product for each customer.

In the product process development, we take into account all the factors which may be decisive in the final product, such as pickup, crunchy, colour, flavour, organoleptic characteristics, viscosities and machinery, and customer's needs.

We provide a wide range of products that can be cooked in an oven, frying pan or deep fryer, as well as great variety of adhesion batter mixes for microwave.



TEMPURA BATTER MIX

We have different coatings for all kind of products, made with ingredients like, flours, starches, leavening agents, etc. that provides a tasty, crunchy, and healthy coating and make the final product even more appetizing.

We have coatings with "à la carte" flavours, ethnic flavours, Andalusian fry-up; for meat (Kentucky style, nuggets, etc.), Sea products (fingers, squid, prawns, etc.), vegetables (onion rings, zucchini, artichoke, cauliflower, eggplant, etc.), fruits, etc.



ADHESION BATTER

Designed to perfectly set the breadcrumbs to any type of food, they provide a crunchy surface.

Adaptable to the needs of each customer in terms of colour, flavour and the proportion of the breadcrumbs.

Our product offers a perfect cohesion between the breadcrumb and the substrate without failures in the coating.

Those products which have been breaded with our coating agents are likely to be cooked in a pan, a deep-fryer, an oven, or a microwave.



SPECIAL INTEGRATED SYSTEMS

- Preduster + adhesion batter application.
- Preduster + batter application.



LEAVENING AGENTS

Optimal mix of raising agents to improve the quality of the coating batters.



SHAPERS

They help in the formation of the reconstituted parts from smaller pieces..

- To form large pieces from large bits; e.g. the formation of fish blocks.
- To form small pieces from small bits; e.g. the formation of onion rings, squid rings...



PREDUSTERS

They are used in the preparation of the pieces prior breading them and/or battering them.

- Powder on the product can be applied.
- To promote adhesion of any coating on difficult surfaces by creating a rough interface.
- As they are dry products, they absorb moisture from the product, preventing migration of this coating and increasing its quality.

They are susceptible to incorporate aromas and flavours that may enhance the quality of the final product.



3 PHASES

A mixture of the two types of coatings balancing the feeling of dryness in the breadings with a feeling of oil absorption on it:

- 1st phase: applying the adhesion batter.
- 2nd phase: applying the bread crumbs (preferably thick).
- 3rd phase: applying a light batter.



PRODUCTS WITH ETHNIC TASTES AND FLAVORS

Bbq Lemon-garlic Curry Oriental And more...

NON-FRYING BATTER SYSTEM

In ALIMENTARIA ADIN we have developed a new patented process for battered products, where we remove the expensive pre-frying in oil process, replacing it with an easier, faster and economical 70°C water immersion one, obtaining a juiciest final product, with approximately 50% less fat than the original procedure.

GLUTEN FREE

Gluten Free products are a new phenomenon which arises as a result of new elements in diets. These products remove all ingredients that contains gluten.

The manufacture of this product range is done in our completely new facilities which are entirely separated and isolated from the manufacture of the rest of the products within the ADINMIX range.

We have all our ADINMIX product range, described in previous pages, gluten free, with formulations adapted for coeliac customers, with same quality as the rest of our products.



BESPOKE FOOD COATINGS

We have a product development department that counts with a new pilot plant in order to check the behaviour of new products at a smaller scale, the adaptation they have to the demands of our clients and amend possible disadvantages detected during the testing, before they are used in our industrial facilities.

If you wish that we tailor you an exclusive formula, please describe us how would you like your finished product to be or simply indicate us which existing product in the market you would like to manufacture and we will provide the necessary products for it.



SPECIAL FLOURS

Our own facilities, equipped with high and powerful technology, allow us to design a very special products based on different flours and cereals, obtaining high quality products. Thus, they obtain quality products for different sectors such as baby food, bakery, pastry, biscuits, ready-made food, soups...

WHEAT FLOUR:

We modify the functional characteristics after subjecting to certain treatments. Some of the most significant changes are:

- Moisture reduction.
 - increases its water absorption capacity.
 - Reduces bacterial bioburden.
- Partial starch gelatinization.
 - increases the viscosity of the dilutions.
- Distortion of gluten.

RICE FLOUR

We obtain this flour milling medium-sized rice grains, which are then subjected to specific treatments in order to reduce the bacterial bioburden.

We are continuously improving to develop new combinations and treatments of flours that provide additional benefits to our customers.



ADINGUM

The locust bean gum is a natural additive obtained by grinding the carob seed. its main properties are: the ability to interact with water thickening dilutions and to combine with other hydrocolloids enhancing their effects or modifying its own effects. It has a wide application in the manufacture of alimentary products and products as well as for other industrial sectors.


In response to the current demand of sustainable and friendly environmental production, ALIMENTARIA ADIN has developed and patented a new manufacturing system in which no chemicals are used nor harmful waste is generated.

TECHNICAL GRADE LOCUST BEAN GUM

Standardized Locust bean gum with varying proportions of the endosperm with the other parts of the seed (hull and germ) to suit the requirements of viscosity, gel strength, etc. of each application.

Its main use is in the pet food industry. Combined with jellifying agents, it will confer elasticity, without which they would be too weak.





LOCUST BEAN GUM FOOD GRADE

Additive used in the manufacture of a wide variety of foodstuffs for which it has a different kind of function according to the application:

- Thickener in jellies, fillings and sauces.
- Inhibits the formation of ice crystals in ice cream,
- Promotes suspension in juices and chocolate milk,
- Stabilizes the foam of whipped cream and ice creams,
- Binder in the manufacture of processed meat products,
- etc.

Within this category, we have a wide range of qualities according to their different viscosity and particle size to fit the needs of each particular application.





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