



# CENTERCHEM

## NEW!

## MasterCoat



### MasterCoat®

Polishes  
Glazes  
Anti-sticking agents  
Surface Treatment Agents

### Functionality

Chocolate Polishes  
Confectionary Glazes  
Barrier Coatings/pre-coating agents  
Release Agents  
Special Delivery systems

### Application

Chocolate & Sugar Confectionery  
Snack Foods  
Bakery Products and Cereals  
Gummi Bears & Fruit Snacks  
Extruded Licorice

## Complete enzyme product line



### MAXINVERT® / Invertase

Maxinvert (Invertase) is an enzyme that converts sucrose into glucose and fructose

Product	Form	Activity
Maxinvert L2400	liquid	2400 SU/ml
Maxinvert L10,000	liquid	10,000 SU/ml
Maxinvert L15,000	liquid	15,000 SU/ml
Maxinvert 200,000 MG	micro granulate	200,000 SU/ml

### Functionality

- Increases shelf life
- Enhances sweetness
- Prevents sugar crystallization
- Acts as a humectant
- Provides a more controlled (greener) process than chemical hydrolysis

### Application

- Confectionary products  
Cherry cordials, boxed chocolate, creams, truffles, Dutch mints, peppermint patties, marzipan
- Sweeteners - Invert syrup
- Nutraceuticals
- Baked goods

### Enzymes for Fruit and Vegetable Processing

### Functionality

- Juice extraction, clarification, depectination and starch degradation
- Firmfruit®

### Application

- Pectinase, hemicellulase, amylase and various blends are specially prepared for fruit mash and juice treatment
- Enzymes for fruit and vegetable firming

## Candurin® Pearlescent Pigments EMD



### Pearlescent Pigments

Candurin® Blue Shimmer  
Candurin® Gold Shimmer  
Candurin® Green Shimmer  
Candurin® Red Shimmer  
Candurin® Silver Lustre  
Candurin® Silver Sheen  
Candurin® Silver Sparkle

### Candurin® Benefits

- Sophisticated pearl effects
- Exempt from Certification
- Mineral, non-artificial colors
- Produced according to GMP for excipients
- Excellent stability
- Compatible with other colors
- Easy to apply

### Application

- Confections, hard and soft candies including lozenges
- Jelly beans and fruit gums
- Chewing gum
- Decoration of chocolate and cookies
- Frostings
- Gelatin desserts
- Nutritional supplements tablets and gel caps



Great Lakes, Natural and FD&C Colors, Coco Butter Solid Color Concentrates, Confectionery Panning Concentrates, Oil Color Concentrates, Lake Color Concentrates, and Fat Base Color Concentrates

**Quinine Hydrochloride and Quinine Salts**  
Bittering agents for tonic water, soft drinks, flavors, and alcoholic beverages



Exclusive North American Distributor

20 Glover Ave, Norwalk, CT 06850 | 203.822.9800 • Fax: 203.822.9820 | [foodingredients@centerchem.com](mailto:foodingredients@centerchem.com) | [www.centerchem.com](http://www.centerchem.com)