# LIQUID SWEETENERS

#### **CORN SWEETENERS**

Glucose Syrup: 43DE, 63DE Non-GMO Glucose Syrup: 42DE, 60DE, High Maltose 50 High Fructose Corn Syrup: 42, 55, 90 Non-GMO High Fructose Corn Syrup: 42, 55 Golden Corn Syrup

#### SUGAR

Liquid Sucrose Special Liquid Invert Sugar #4 (Medium Invert) Solid Invert Sugar #5 (Solids) Liquid Invert Sugar #6 (Total Invert)

#### MOLASSES

Blackstrap Molasses Refiners Molasses Hi-Grade Molasses #181094A Fancy Molasses #190601D Fancy Molasses Organic Blackstrap Molasses Organic Fancy Molasses

#### TAPIOCA SYRUPS

Tapioca Syrup: 42DE, 60DE

Organic Tapioca Syrup: 42DE, 60DE

#### MALT

Malt Extract #10000 VDK Malt Extract #050399C Malt Syrup #110116B Organic Malt Extract

#### MAPLE

Maple Syrup Grade A, Golden Colour, Delicate Taste Maple Syrup Grade A, Amber Colour, Rich Taste Maple Syrup Grade A, Dark Colour, Robust Taste Maple Syrup Grade A, Very Dark Colour, Strong Taste Artificial Maple Syrup

#### AGAVE

Agave Syrup Agave Inulin Liquid

#### **RICE SYRUPS**

Brown Rice Syrup: 42DE, 60DE Organic Brown Rice Syrup: 42DE, 60DE

#### SUGAR ALCOHOLS/POLYOLS

Maltitol Syrup

Sorbitol Syrup 70%

Liquid sweeteners available in jugs, pails, drums, IBC totes, cardboard totes and bulk tank trucks. Customized liquid blending available.



### DRY NATURAL SWEETENERS

#### **CORN SWEETENERS**

Corn Syrup Solids: 24DE, 42DE Crystalline Fructose Non-GMO Crystalline Fructose Dextrose Maltodextrin: 10DE, 15DE, 18DE Non-GMO Maltodextrin: 9DE, 10DE, 15DE, 18DE Corn Starch: Native and Modified

#### SUGAR

Conventional Cane Sugar Organic Cane Sugar Fine Granulated White Sugar Brown Sugar

#### HONEY POWDER

SweetRight<sup>™</sup> Honey Powder: 30% honey solids SweetRight<sup>™</sup> Honey 50: 45% honey solids SweetRight<sup>™</sup> Honey 50 N: 45% honey solids (non-GMO)

SweetRight™ Honey 2000: 70% honey solids

SweetRight™ Honey 2000 N: 70% honey solids (non-GMO)

SweetRight™ Honey Crystal Blend S: 7% honey solids

#### MOLASSES POWDER

SweetRight<sup>™</sup> Molasses 65: 65% molasses solids SweetRight<sup>™</sup> Molasses 65 N: 65% molasses solids (non-GMO) SweetRight<sup>™</sup> Molasses 60 USMCA: 57% molasses solids SweetRight<sup>™</sup> Molasses Crystal Blend S: 7% molasses solids

#### **NUT & SNACK COATINGS**

SweetRight™ Dry Roast Honey Nut Coating SweetRight™ Oil Roast Honey Nut Coating SweetRight™ Tack Blends

#### MALT

Dry Malt Extract #10001, Item No. 5728 Dry Malt Extract #10001 VDK, Item No. 5731

#### OTHER

Flaked Products: Honey or molasses powders in flake form with larger granulation

Maple Sugar

Tapioca Starch

Dry natural sweeteners available in a variety of packaging sizes including 20 kg (44 lbs.), 22.68 kg (50 lbs.), 25 kg (55 lbs.), 40 kg (88 lbs.) and 1,000 kg (2,205 lbs.).



MLG FOOD INGREDIENTS A QUALITY INGREDIENTS SINCE 1979

### EDIBLE OILS

EDIBLE OILS			
Canola Oil	Palm Kernel Oil		
Non-GMO Canola Oil	Coconut Oil		
Soy Oil	Avocado Oil		
Non-GMO Soy Oil	Cottonseed Oil		
Palm Oil	Sesame (Seed) Oil		
Sunflower Oil: Refined, Mid-Oleic, High-Oleic	Olive Oil: Pomace, Virgin, Extra Virgin		

ORGANIC EDIBLE OILS			
Organic Canola Oil	Organic Extra Virgin Olive Oil		
Organic Soy Oil	Organic Sesame Oil		
Organic Sunflower Oil	Organic Coconut Oil		

Edible oils available in jugs, pails, drums, IBC totes, cardboard totes and bulk tank trucks. Customized edible oil blending available.



## LIQUID & POWDERED CARAMEL COLOURS

LIQUID CARAMEL COLOURS					
Class I: Plain Caramel Colour (No sulphite or ammonia reactants)	Class II: Caustic Sulphite Process Caramel Colour	Class III: Ammonia Process Caramel Colour	Class IV: Sulphite Ammonia Process Caramel Colour		
YT25 Caramel Colour	RT80 Caramel Colour Liquid		Single Strength Acid		
YT75 Caramel Colour		P212 Caramel Colour (Low Sulphite)	Proof Caramel Liquid		
YT90 Caramel Colour			S190 (Low 4-Mel)		
SC105 Caramel Colour					
SB121 Caramel Colour Liquid (Non-GMO, made from cane sucrose)		P300 Caramel Colour (Low Sulphite)	Double Strength Acid Proof Caramel Liquid		

Liquid Caramel Colours available in jugs, pails, drums, IBC totes, cardboard totes, and bulk tank trucks.

POWDERED CARAMEL COLOURS					
Class I: Plain Caramel Colour (No sulphite or ammonia reactants)	Class III: Ammonia Process Caramel Colour	Class IV: Sulphite Ammonia Process Caramel Colour			
RT175 Powdered Caramel Colour	RT220 Powdered Caramel Colour (Low Sulphite)	AP680 Powdered Caramel Colour LF410 Powdered Caramel Colour (replaces BC420)			
	P330 Powdered Caramel Colour (Low Sulphite)				
	P450 Powdered Caramel Colour (Low Sulphite)				

Powdered Caramel Colours available in 22.68 kg (50 lbs.) bags or cartons.



### SPECIALTY INGREDIENTS

FLOURS	
Malt	
Rice Bran	
Soy	
Wheat	

COCOA

Cocoa Powder

Cocoa Butter

WHEAT

Wheat Starch

Vital Wheat Gluten

#### COLOURS

Artificial Colours: Lakes, Dispersions, Powders, and Liquids Natural: Carmine, Annatto, Turmeric

#### **MISCELLANEOUS**

Invertase

Release lubricants for cookie, candy and meat processing

Air dried vegetables

Tropical fruit powders, concentrates and purees

#### **PROCESSING & PACKAGING**

Customized liquid blending capabilities

Co-packing

Co-manufacturing

Packaging: plastic bottles, plastic jugs, plastic pails, drums, and IBC totes



MLG FOOD INGREDIENTS QUALITY INGREDIENTS SINCE 1979

### MLG FOOD INGREDIENTS QUALITY INGREDIENTS SINCE 1979

MLG Food Ingredients was established in 1979 to provide sales representation to the North American food processing industry. The company operates out of a 22,000 square foot plant and warehouse in Mississauga, Ontario which processes and distributes liquid sweeteners, dry sweeteners, edible oils, caramel colours, and other specialty ingredients.

#### **COMPANY VISION & MISSION STATEMENT**

The vision of *MLG Food Ingredients* is to become a prominent and reputable global supplier of specialty food ingredients.

MLG's mission is to provide **QUALITY** ingredients, **INNOVATION**, and superior **SERVICE** to the food processing, beverage, pet food, pharmaceutical, and cosmetic industries in Canada, North America, and abroad.

#### **CORPORATE VALUES**

- 1 Employee engagement: ensuring our employees are engaged and willing to contribute.
- 2 Continuous process improvement: always finding ways to improve our products and services.
- 3 Quality and Productivity: striving to ensure quality products and ingredients.
- 4 Respect: treating others with respect, always.
- 5 Integrity: operating with integrity.
- 6 Collaboration: working together to achieve results.

#### **COMPANY OBJECTIVES**

MLG Food Ingredients strives to contribute to the wellbeing and strength of the food processing industry in Canada and abroad. Canada's manufacturing sectors and economy are evolving from traditional, non-renewable resource extraction and materials manufacturing to more advanced, technically inclined industries such as technology and food production. Therefore, the company aims to solve important problems facing the food industry, while adding value to the industry by providing quality, value-added ingredients while incorporating modern, progressive technologies.

#### INGREDIENTS

MLG's original focus was on the storage, processing, blending, and distribution of liquid sweeteners. Over time, the company's product range has expanded to include edible oils, caramel colours, and dry natural sweeteners. The company has the capability to supply a wide range of ingredients from any one of its key ingredient categories in a variety of different packaging options, including plastic bottles, jugs, pails, drums, IBC totes, cardboard totes, and bulk tanker loads. Dry ingredients are packaged in cubes, cartons, or bags.

#### FOOD SAFETY & QUALITY STANDARDS

BRC (British Retail Consortium) approval was achieved in November 2010 enabling MLG Food Ingredients to increase its marketing strength and presence within North American and export markets. Since then, the company has managed to achieve the highest BRC food safety rating of AA, ensuring our customers are provided with the best possible quality and food safety standards. MLG Food ingredients is also Kosher, Halal, CFIA, and FDA certified.

