

UNIPEKTIN Ingredients AG



ABOUT US

Our Mission

Maintaining our dedication to the Swiss-based production of ingredients and services for the food industry, we will continue to refine our quality, expand our capabilities, increase our efficiency and elevate the superior level of customer service.

Product performance and food safety are our utmost concerns.

We provide the standard of excellence we have become known for in the food industry world-wide.



History

Global success – began at Lake Constance in Switzerland

- 1936: UNIPEKTIN AG is founded by the Schauwecker family in Eschenz, Switzerland, as a trading company for pectin and fruit juice concentrates, initiating also the establishment of pectin factories in Switzerland, Italy and France.
- 1941: Production start with juices, concentrates and also apple and pear flavour.
- 1948: Development of the UNIPEKTIN horizontal evaporator, which quickly becomes state-of-the-art in the industry.
- 1955: The factory for hydrocolloids like LBG, Guar Gum and Tara Gum in Eschenz, Northern Switzerland, comes on stream as one of the first factories for such ingredients. That was the start of building a global market presence.
- Development of the 3 business areas of engineering, fruit processing and ingredients, with UNIPEKTIN playing a pioneering role in each of these industry sectors.
- 1996: ISO certification.
- 2003: The company diversifies to complete the portfolio with additional high quality and superior performing food ingredients.
- 2007: The ingredients business of UNIPEKTIN AG becomes the company UNIPEKTIN Ingredients AG.
- 2012: Takeover of UNIPEKTIN Ingredients AG by a group of Swiss industrialists, making sure the success of the company continues.
- 2014: UNIPEKTIN Ingredients AG enters the business of contract manufacturing.
- 2014: UNIPEKTIN Ingredients AG launches their VIDOGLACE Ice cream stabilizer portfolio.
- 2016: UNIPEKTIN Ingredients AG launches their apple / citrus pectin portfolio.
- 2017: UNIPEKTIN Ingredients AG begins production of sugar beet-, apple- and pear fibres.
- 2017: UNIPEKTIN Ingredients AG begins production of VIDOGUM PRO, carob germ protein.
- 2019: Launch of various alternative texturizing solutions to Locust Bean Gum amid the continuing raw material price increases.
- 2020: Production start of VIDOFIBRES CF 1525 highly functional citrus fibres. Launch of VIDOPECTINE EBS, sugar beet pectin.

Our Values

As an internationally recognized producer of premium food ingredients, UNIPEKTIN Ingredients AG strives for customer defined functionality as well as loyalty towards our valued clients and partners.

UNIPEKTIN Ingredients AG wishes to be recognized as a leader caring for the environment and the communities we live in. We are committed to operate in an economically, socially and environmentally sustainable manner.

Strength of innovation, focus on customers and quality as well as broadening the presence in the global market place paves the way to the future.

Global Network



Quality Management

Our manufacturing site in Switzerland holds the following certificates:

- FSSC 22000 (version5) and ISO 9001:2015, IQNet ISO 9001, HACCP
- Kosher
- Halal, MUI recognized
- SMETA – SEDEX
- Organic Certificate for Guar, LBG, Fibres
- INEC – Code of Ethics
- Certificate of Swiss Energy Agency of Economy

Products and Services

- Manufacturing of single ingredients, hydrocolloids, fibres.
- Blends and premixes.
- Toll or contract manufacturing.
- Application support.
 - In-house application kitchen.
 - External Application Service Laboratory for Product- and Process Development.
- R&D services.

Locust Bean Gum

Locust Bean Gum (E 410)

- VIDO GUM L[®] Native LBG
- VIDO GUM BIO L[®] Bio / Organic
- VIDO GUM L.../C500 improved cold viscosity, partially cold soluble
- VIDO GUM L... HQ very low black specks count



Locust bean Gum Alternatives

VIDOGUM L + native Tara Gum (VIDOGUM SP) blends

- VIDOGUM LB 60
- VIDOGUM LB 40

VIDOGUM L + technologically optimized Tara Gum (VIDOGUM SP-SYN) blend

- VIDOGUM LB 60/E

VIDOGUM L + neutral flavour Guar Gum (VIDOGUM GH) blend

- VIDOGUM LS 35

VIDOGUM L + technologically optimized Guar Gum (VIDOCREM) blend

- VIDOGUM LS 35/E

Native Tara Gum

- VIDOGUM SP 175/3000



Guar Gum

Guar Gum (E 412)

- VIDO GUM GH[®]
- VIDOCREM[®]
- VIDO GUM BIO G[®]

Neutral taste Guar Gum
Viscosity reduced Guar Gum
Bio / Organic



Tara Gum

Tara Gum (E 417)

- VIDO GUM SP[®]
- VIDO GUM SP-SYN[®]

Native Tara Gum

Low viscosity Tara Gum



Natural Functional Fibres

Sugar Beet Fibre

- VIDOFIBRES BF 12
- VIDOFIBRES BF 10
- VIDOFIBRES BF 5
- VIDOFIBRES BIO BF

Premium quality (under development)
Superior quality
Standard quality
Organic quality



Citrus Fibre

- VIDOFIBRES CF 1525

Premium product, very high water binding capacity



Apple Fibre

- VIDOFIBRES AF 7 C
- VIDOFIBRES AF 3 C
- VIDOFIBRES BIO AF

Premium quality
Standard quality
Organic quality



Pear Fibre

- VIDOFIBRES PF
- VIDOFIBRES BIO PF

Organic quality



Carob Germ Protein

- VIDO GUM PRO 180
- VIDO GUM PRO 200
- VIDO GUM BIO PRO 200

Tara Germ Protein

- VIDO GUM PRO 200 SP



Pectin

Apple Pectin, Citrus Pectin, Sugar beet Pectin(E 440)

VIDOPECTINE®

- HM Rapid Set
- HM Medium Rapid Set
- HM Slow Set
- HM Slow Set Confectionery
- LM Conventional
- LM amidated
- Special grades



Stabilizer Blends

- VIDO GUM LS series: LBG + neutral flavour guar gum, specifically developed and standardized for dairy applications.
- VIDO GUM LB series: LBG + tara gum, for various applications.
- VIDO GEL[®] Seaweed gums (Alginate, Agar, Carrageenan)
- VIDO GLACE[®] Tailor made systems for ice cream



Blending, Toll Manufacturing

We offer:

- Integrated systems and customized premixes and blends of food ingredients.
- Contract manufacturing
 - Fruit processing (juice, cider, juice concentrate, aroma)
 - filtration
 - evaporation
 - concentration
 - bottling
 - packing