



Raw materials for the food industry

Our portfolio contains various additives that help improve the flavour, texture, and appearance of food products:

Preservatives | Emulsifiers | Stabilisers | Thickeners | Colorants | Natural flavors | Flavor enhancers

Algol Chemicals

RIGHT CHEMISTRY – ALWAYS

Algol Chemicals offers a wide range of industrial chemicals, specialty chemicals and polymers for industrial production processes. We are connecting manufacturers of industrial raw materials to industrial customers by offering value-added services, tailored deliveries and expert product know-how. We source our products globally and serve our customers locally. Thousands of globally sourced, REACH compliant products are delivered to our customers directly from local warehouses. Each year we are responsible for around 40 000 product deliveries to over 3000 industrial companies throughout our markets: Finland, Nordic and Baltic regions, Belarus, Ukraine and India.

OUR VALUES

Our values, **Accountability, Collaboration and Development**, have formed to their current form during our long history by our strong company culture. They reflect our current operations, but at the same time they challenge us to take our value-based actions even further to confirm that our capabilities are in line with our partners' expectations as well as in accordance with the development of our environment.



CHEESE COLOURS AND THEIR GRADES

Sweet whey powder from Germany.
Cheese colours from Spain.



Red cheese color is a food coloring used to give cheese, particularly varieties like Cheddar and Edam, a vibrant red or orange hue. It is often derived from natural sources such as annatto (a plant-based dye), or it can be artificially created with synthetic colorants. The color is not only for aesthetic purposes but can also help differentiate cheese types.

Usage: Cheese Production, Cheese Varieties, Food Presentation



Transparent cheese color refers to the natural or artificial coloring added to cheese that does not alter its opacity. Unlike solid or opaque colors, transparent coloring is used to subtly tint the cheese without affecting its overall clarity or transparency. It is typically used in cheeses that maintain a smooth, semi-transparent appearance, such as certain types of fresh cheese or processed cheese.

Usage: Cheese Production, Cheese Varieties Food Presentation



Yellow cheese color is a natural or artificial coloring used to give cheese, especially varieties like cheddar, a yellow or golden hue. It is commonly derived from natural sources like annatto, a plant-based dye, but can also be synthetically made.

Usage: Cheese Production, Food Industry, Culinary Applications



Black cheese color is a food-grade coloring used to give cheese a dark black or deep gray appearance. It is typically created using natural colorants, such as activated charcoal (from coconut shells or bamboo), or it can be derived from synthetic food dyes.

Usage: Cheese Production, Culinary Aesthetics, Processed Cheese



Brown cheese color is a food-grade coloring used to give cheese a rich, brown or golden-brown hue. This color is often achieved using natural colorants, such as caramel or annatto, or can be created using synthetic dyes. Brown cheese color is typically associated with certain cheese types that undergo a longer aging process or are produced with a unique preparation method.

Usage: Cheese Production, Aesthetic Appeal, Processed Cheese

COCOA POWDER AND THEIR GRADES

Country of origin: Cambodia and Indonesia



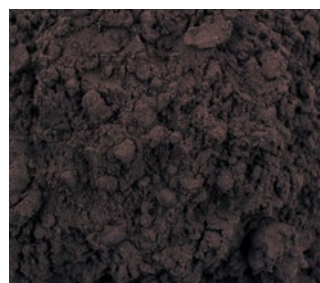
Natural cocoa powder is made from roasted cocoa beans, ground into a fine powder. It has a rich, intense chocolate flavor with a slightly acidic taste and a reddish-brown color. Unlike Dutch-processed cocoa, natural cocoa has not been treated with alkali, maintaining its natural acidity.

Usage: Baking, Drinks, Desserts, Cooking, Smoothies & Desserts



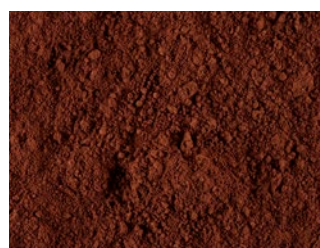
Brown alkalized cocoa powder is cocoa powder that has been treated with an alkaline solution (also called "Dutched") to neutralize its natural acidity. This process darkens the cocoa powder and results in a smoother, milder flavor compared to natural cocoa. The 10-12% fat content refers to the cocoa's fat level, which affects its richness and texture.

Usage: Baking, Drinks, Desserts, Cooking



Cocoa BG900 is a high-quality cocoa powder known for its rich, deep flavor and black color. It is often made using a specialized process that ensures a smooth texture and robust chocolate taste. This type of cocoa powder typically has a moderate fat content and a well-balanced flavor profile, suitable for various applications in the food industry. Cocoa BG900 is chosen for its quality and versatility, particularly in products where consistent, high-quality cocoa flavor is essential.

Usage: Baking, Drinks, Confectionery, Desserts, Cooking



Cocoa AG800 is a high-quality cocoa powder known for its smooth texture and balanced, rich chocolate flavor. It is typically produced with a moderate fat content and offers a deep, dark color. This cocoa powder is often used in a variety of culinary applications, delivering a consistent and high-quality cocoa taste.

Usage: Baking, Beverages, Desserts, Confectionery, Cooking

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