The Best ingredients for smart solutions

#FaravelliFunctionalSystemsDivision

PRODUCT LIST

FARAVELLI

OUR SMART SOLUTIONS FOR YOUR FORMULATION NEEDS

▶ CONFECTIONERY

APPLICATIONS DESCRIPTION	FUNCTION
Marshmallow, gelatine-free 75-76° Brix	Gelification
Candy gelée, neutral taste/with natural extract	Gelification
Chewy candy, gelatine-free	Gelification

▶ TOPPINGS & COATINGS FOR SWEETS

APPLICATIONS DESCRIPTION	FUNCTION
Fruit Coating for Ice Cream	Texturization
Ripple preparation	Texturization
Cocoa/caramel/mint/fruit topping	Texturization
Hot pourable Glazing	Gelification
Glazing - cold prep.	Gelification
Glazing - cold prep. (sprayable)	Gelification
Cold Spreadable gelatine	Gelification
Reversible jelly	Gelification

▶ FILLINGS & SPREADABLE CREAMS

APPLICATIONS DESCRIPTION	FUNCTION
Powder mix for bakery cream	Texturization - Protein stabilization
Custard for layered dessert - Vanilla flavour (gelatine-free)	Texturization - Fat replacement
Custard for layered desserts - Vanilla flavour (low fat)	Texturization - Fat replacement
Fudge for bakery filling - Cocoa/Neutral taste	Texturization
Choco Hazelnut Cream	Fat replacement - Texturization
Bakery's custard - Freeze Thaw Stable * Instant Product	Freeze thaw stability - Texturization
Centre Filling	Stabilization

▶ CREAMY DESSERTS AND INSTANT PRODUCTS

APPLICATIONS DESCRIPTION	FUNCTION
Panna Cotta (neutral & gelatine-free)	Texturization - Protein stabilization
Panna Cotta (low fat & gelatine-free)	Texturization - Protein stabilization
Crème Caramel (home preparation) - Instant Product	Texturization
Milk Shake (flavoured) - Instant Product	Thickening - Stabilization
Pudding - Instant Product	Texturization - Protein stabilization
Pudding - Fruit flavour (frozen) - Instant Product	Gelification
Pudding - Chocolate flavour	Texturization - Protein stabilization
Chantilly Crème - 25% Vegetable Fat Whipping Cream	Thickening - Stabilization
Milk Shake (flavoured) - high-fibre content - Instant Product	Thickening - Stabilization
Cooking cream	Thickening - Stabilization

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▶ CHEESE

APPLICATIONS DESCRIPTION	*FUNCTION*
Yoghurt & Quark Mousse	Emulsification - Texturization
Soft Cheese (thaw stable)	Freeze-thaw stabilization
Ricotta Mousse	Emulsification - Stabilization Texturization
Imitation Mozzarella for Pizza	Emulsification - Texturization
Vegetarian/Vegan cheese	Texturization - stabilization

▶ YOGURT & SOUR CREAM

APPLICATIONS DESCRIPTION	*FUNCTION*
Pasteurized Yoghurt	Texturization - Water binding
Pasteurized Yoghurt - gelatine-free	Texturization - Water binding
Fresh Stirred Yoghurt	Texturization - Water binding
Fresh Stirred Yoghurt - gelatine-free	Texturization - Water binding
Fresh Stirred Yoghurt - 3% fat - additives free	Texturization - Water binding
Greek Style - Strained Yoghurt - gelatine and starch free	Texturization
Laban	Texturization - Water binding
Laban - gelatine-free	Texturization - Water binding
Fresh Stirred Soy Yoghurt	Texturization - Water binding
Pasteurized Soy Yoghurt	Texturization - Water binding

▶ ICE-CREAM

APPLICATIONS DESCRIPTION	*FUNCTION*
Cornetto Style Ice Cream	Emulsification - Texturization
Cost effective Ice Cream	Over Run Boost
Ultra-Light Ice Cream	Emulsification - Texturization
Full Fat Ice Cream	Emulsification - Texturization
Vegetarian/vegan Ice Cream	Emulsification - Texturization
Yoghurt Ice Cream	Texturization
Soft Ice Cream Base	Emulsification - Texturization
Sorbet (No Fat Sherbet)	Crystallization prevention
Chocolate Semifreddo	Emulsification
Home-made express sorbet	Crystallization prevention
Milky Ice Lolly	Crystallization - protein protection

▶ JAMS AND FRUIT PREPARATION

APPLICATIONS DESCRIPTION	*FUNCTION*
Jam/fruit prep for multi-layered bakery filling	Texturization - syneresis control
Jams with high-fibre content	Texturization - syneresis control
Jams for retail in general	Baking stabilization and oven stable
Bake stable Jam	Stabilization
Creamy Spreadable Jam	Thickening

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▶ BAKERY

APPLICATIONS DESCRIPTION	FUNCTION
Muffin	Texturization - Rising - Humidification
Muffin (home preparation)	Texturization - Rising - Humidification
Muffin with high-fibre content	Texturization - Rising - Humidification

▶ VEGETABLE & TOMATO PRODUCTS

APPLICATIONS DESCRIPTION	FUNCTION
Tomato Sauce with cooked vegetables	Water binding - Stabilization
Tomato Ketchup (cost effective)	Water binding - Stabilization
Tomato Ketchup (high quality)	Water binding - Stabilization
Tomato Spread - high-fibre content	Water binding - Stabilization

▶ MAYONNAISE & DRESSINGS

APPLICATIONS DESCRIPTION	FUNCTION
Mayonnaise 25 -50 - 75% Oil - Cold Prep. - eggs free	Emulsification - Stabilization
Mayonnaise 25 -30% Oil - Cold Prep.	Emulsification - Stabilization
Mayonnaise 40% Oil - Hot Prep	Emulsification - Stabilization - Shape Control
Mayonnaise 40% Oil - Cold Prep. - for catering	Emulsification - Stabilization
Light Mayonnaise - Hot Prep. - egg yolk free	Emulsification - Stabilization - Texturization
Mayonnaise for Coleslaw - 50% oil	Water release prevention - Stabiliz. - Textur.
Mayonnaise Hot Preparation (50% oil) - egg free	Emulsification - Stabilization
Yoghurt Dressing	Emulsification - Stabilization - Texturization
Italian Dressing - oil free	Emulsification - Stabilization
Balsamic Glaze	Thickening

▶ MEAT

APPLICATIONS DESCRIPTION	FUNCTION
Hamburger Freeze Thaw Stable	Texturization - Water binding
Shaped Meat Balls	Texturization - Water binding - Shape control
Sausages	Texturization - Water binding
Low Fat Liver Paste	Texturization - Water binding
Meat Stuff for Ravioli	Binding - Moisture Retention - Shape Control
Brine preparation for Meat	Freeze-thaw stabilization
Fat emulsion	Binding - Moisture Retention - Shelf Life
Vegetarian/Vegan würstel	Binding texturizing

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▶ SEAFOOD

APPLICATIONS DESCRIPTION	*FUNCTION*
Caviar sauce	Syneresis control - stabilizer
Brine for shellfish	Yield increase - texturizing
Fish Paté	Fat replacement - Water Binding
Fish Medaglioni	Binding - Syneresis Prevention - Shape Control

▶ DRINKS

APPLICATIONS DESCRIPTION FARA® PRODUCTS	*FUNCTION*
Fruit Juice concentrated base	Stabilization
Chocolate Liqueur	Thickening
U.H.T. milk/vegetarian Drink - based on/free from carrageenan	Thickening
Chocolate Milk based on/free from carrageenan	Thickening
Flavoured Soft Drink	Mouthfeel Increase

▶ WATER JELLY

APPLICATIONS DESCRIPTION	*FUNCTION*
Spoonable water jelly	Thickening - Water binding - Texturization
Sugar-free spoonable water jelly	Thickening - Water binding - Texturization
Flavoured fruit jelly with active ingredients	Thickening - Texturization
Squeezable water jelly	Thickening - Water binding
Alcoholic Jelly	Gelification - Alcohol/Water Binding
Beer based soft jelly	Gelification
Beer based gummy jelly	Gelification

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