



Global Specialty Ingredients

PRODUCT LIST

Issued On 01/01/2014

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GLOBAL SPECIALTY INGREDIENTS (M) SDN BHD (832177-M)
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Product List Summary

Product Category	Products \ Brand Name
Stabilizers, Thickeners & Texturizer	STANDARD LECITHIN
Stabilizers, Thickeners & Texturizer	PREMIUM/SPECIAL LECITHIN
Stabilizers, Thickeners & Texturizer	LECITHIN COMPOUND
Stabilizers, Thickeners & Texturizer	MODIFIED LECITHIN
Stabilizers, Thickeners & Texturizer	PURE DE-OILED LECITHIN
Stabilizers, Thickeners & Texturizer	MCT OIL

**Product Name:**

STERNFINE - Standard Lecithin.
ECOTHIN - Standard Lecithin.

Product Statement:

LECITHINS are phospholipids, made up primarily of fatty acids, glycerin, phosphoric acid and choline. Lecithin performs important functions both in natural organisms and in the food industry. Physiologically, it stabilizes cell membranes and stimulates metabolic activity. Techno-biologically, it is an emulsifier and dispersant. Lecithin combines with fats and oils just as well as with water. Lecithin is all natural and found in all vegetable oils.

STANDARD LECITHIN is easier than raw lecithin to mix into liquid foods as this **LECITHIN** is produced in liquid form. **STERNFINE** and **ECOTHIN** are among the **STANDARD SOY LECITHIN** that is very much suitable to use as a standard emulsifier for many foods item.

Benefits:

In the human body Lecithin

- Helps to stabilize cell membranes,
- Support metabolic functions and
- Boost mental and physical performance.

In the food industry

- Lecithin are an excellent emulsifier and dispersing,
- A good separating agent,
- An anti-spatter additive for fats, margarines and light margarines
- An antioxidant that helps food stays fresh longer.

Application:

This functional ingredient is suitable to use in making soft-spread, margarines, crispy pastas, flavorful chocolates and readily soluble cocoa powders.

Dosage:

The dosage level for **STANDARD LECITHIN** is varied from 0.1 to 1.0% based on the individual application.

Certifications:

STERNFINE and **ECOTHIN** range products are being certifies for following standards and Certifications: - Halal Cert & Kosher Cert.

**Product Name:**

YELLOTHIN – Premium/ Special Lecithin.
LECISTAR S/R - Premium/ Special Lecithin.

Product Statement:

LECITHINS are phospholipids, made up primarily of fatty acids, glycerin, phosphoric acid and choline. Lecithin performs important functions both in natural organisms and in the food industry. Physiologically, it stabilizes cell membranes and stimulates metabolic activity. Techno-biologically, it is an emulsifier and dispersant. Lecithin combines with fats and oils just as well as with water. Lecithin is all natural and found in all vegetable oils.

PREMIUM/SPECIAL LECITHIN is easier than raw lecithin to mix into liquid foods as this **LECITHIN** is produced in liquid form. **YELLOTHIN, LECISTAR S** and **LECISTAR R** are **PREMIUM/SPECIAL LECITHIN** that is Standardized, filtered soy lecithin, Standardized sunflower lecithin, and Standardized, rapeseed lecithin respectively.

Benefits:**Benefits of PREMIUM/SPECIAL LECITHIN in bread**

- Higher Volume
- Longer freshness
- More even pores
- Homogenization of fatty dough
- Better processing characteristics
- Less stick dough
- Better baking properties.

Benefits of PREMIUM/SPECIAL LECITHIN in pastry, baking and frying

- Better shortening dispersion
- Lower fat content
- Easier dough preparation
- Economical dough preparation
- Appealing appearance
- Easy separation of baked or fried items from surfaces

Benefits of PREMIUM/SPECIAL LECITHIN in margarines and fats

- Better spreadability
- Less frying spatter
- Sediment formation for sauces
- Better flavor development
- Longer keeping through antioxidant effect.

Benefits of PREMIUM/SPECIAL LECITHIN in chocolate

- Faster, easier processing through shorter conching time.
- Individually adjustable viscosity and flow moisture point.
- Use up to eight percent less cocoa butter
- Homogenous chocolate mass
- Gentle melting
- Longer keeping and temperature stability
- Reduced fat blooming.

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Benefits of **PREMIUM/SPECIAL LECITHIN** in chocolate coatings

- Easy processing through lower viscosity
- Smooth surfaces
- Good bite.
- Adjustable flow moisture point

Benefits of **PREMIUM/SPECIAL LECITHIN** in infant formula

- Good powder solubility in milk and water
- High nutritional content
- Hypoallergenic properties with sunflower lecithin
- Microbiological and qualitative safety per EU guidelines.

Application:

This functional ingredient is suitable to use in making bread, rolls, pastries, cake, cookies, waffles, soft-spread, margarines, crispy pastas, flavorful chocolates, chocolate coatings, readily soluble cocoa powders and infant formulas.

Dosage:

The dosage level for **PREMIUM/SPECIAL LECITHIN** is varied from 0.1 to 1.0% based on the individual application.

Certifications:

YELLOTHIN, LECISTAR S and **LECISTAR R** range products are being certified for following standards and Certifications: - Halal Cert & Kosher Cert.



Product Name:

STERNFLOW – Lecithin compounds.
STERNINSTANT 450 – Lecithin compounds.

Product Statement:

LECITHINS are phospholipids, made up primarily of fatty acids, glycerin, phosphoric acid and choline. Lecithin performs important functions both in natural organisms and in the food industry. Physiologically, it stabilizes cell membranes and stimulates metabolic activity. Techno-biologically, it is an emulsifier and dispersant. Lecithin combines with fats and oils just as well as with water. Lecithin is all natural and found in all vegetable oils.

STERNFLOW is a lecithin on carrier. **STERNFLOW**, powdered Lecithin is best enriched with free flowing lecithin. By combining liquid lecithin with dry, powdery carrier substances, highly functional lecithin can be created for customers easily and economically mix into their products. **STERNFLOW** is suitable for baked goods, bake mixes and ready-to-use flours.

STERNINSTANT is a sprayable lecithin compound. **STERNINSTANT**, sprayable lecithin compound, is perfect for instantising and as a separator. It has low viscosity and is declaration friendly, and also has dust-binding properties. **STERNINSTANT** is suitable for powdered milk and cocoa, and all other powdered products in need of improved solubility, and as a separating agent.

Benefits:

Benefits of **STERNFLOW – LECITHIN COMPOUND** in bread

- Higher Volume
- Longer freshness
- More even pores
- Homogenization of fatty dough
- Better processing characteristics
- Less stick dough
- Better baking properties.

Benefits of **STERNFLOW – LECITHIN COMPOUND** in pastry, baking and frying

- Better shortening dispersion
- Lower fat content
- Easier dough preparation
- Economical dough preparation
- Appealing appearance
- Easy separation of baked or fried items from surfaces

Benefits of **STERNINSTANT – LECITHIN COMPOUND** in instant products

- Good powder solubility in milk and water
- Better flow properties
- Longer keeping
- Improved stability



Benefits of **STERNINSTANT – LECITHIN COMPOUND** in infant formula

- Good powder solubility in milk and water
- High nutritional content
- Hypoallergenic properties with sunflower lecithin
- Microbiological and qualitative safety per EU guidelines.

Application:

This functional ingredient is suitable to use in making bread, rolls, pastries, cake, cookies, waffles, instant products and infant formulas.

Dosage:

The dosage level for **STERNFLOW** and **STERNINSTANT – LECITHIN COMPOUND** is varied from 0.1 to 1.0% based on the individual application.

Certifications:

STERNFLOW and **STERNINSTANT** range products are being certified for following standards and Certifications: - Halal Cert & Kosher Cert.

**Product Name:****STERNPHIL H – Modified Lecithin.****Product Statement:**

LECITHINS are phospholipids, made up primarily of fatty acids, glycerin, phosphoric acid and choline. Lecithin performs important functions both in natural organisms and in the food industry. Physiologically, it stabilizes cell membranes and stimulates metabolic activity. Techno-biologically, it is an emulsifier and dispersant. Lecithin combines with fats and oils just as well as with water. Lecithin is all natural and found in all vegetable oils.

STERNPHIL H is a **MODIFIED LECITHIN** using hydrolysis process. The Hydrolyzed Lecithin is having improved oil-in-water emulsifying abilities. To make this easily dispersible lecithin variant, standard is hydrolyzed with the enzyme phospholipase, for improved solubility in water. **STERNPHIL H** is suitable for baking fats, baked goods, margarine and low-fat margarine.

Benefits:

Benefits of **STERNPHIL H - MODIFIED LECITHIN** in margarines and fats

- Better spreadability
- Less frying spatter
- Sediment formation for sauces
- Better flavor development
- Longer keeping through antioxidant effect.

Application:

This functional ingredient is suitable to use in making baking fats, baked goods, margarine and low-fat margarine.

Dosage:

The dosage level for **STERNPHIL H - MODIFIED LECITHIN** is varied from 0.1 to 1.0% based on the individual application.

Certifications:

STERNPHIL H range products are being certifies for following standards and Certifications: - Halal Cert & Kosher Cert.



Product Name:

STERNPUR P/G/S P – Pure Lecithin.
BERGAPUR – Pure Lecithin.

Product Statement:

LECITHINS are phospholipids, made up primarily of fatty acids, glycerin, phosphoric acid and choline. Lecithin performs important functions both in natural organisms and in the food industry. Physiologically, it stabilizes cell membranes and stimulates metabolic activity. Techno-biologically, it is an emulsifier and dispersant. Lecithin combines with fats and oils just as well as with water. Lecithin is all natural and found in all vegetable oils.

STERNPUR P / G / S P and **BERGAPUR** are de-oiled **PURE LECITHIN**. This powdered and granulated **STERNPUR** range **PURE LECITHIN** is ideal as a functional additive for many foods. This flavor-neutral powder is made by removing the oil from the liquid lecithin, resulting in a powder with a high acetone-insoluble content and excellent emulsifying qualities. This de-oiled **PURE LECITHIN** is suitable to use for nutritional supplements, baked goods, pasta and chewing gum. **BERGAPUR** range **PURE LECITHIN** is used in animal feed.

Benefits:

Benefits of **STERNPUR - PURE LECITHIN** in bread

- Higher Volume
- Longer freshness
- More even pores
- Homogenization of fatty dough
- Better processing characteristics
- Less stick dough
- Better baking properties.

Benefits of **STERNPUR - PURE LECITHIN** in pastry, pretzels

- Better shortening dispersion
- Lower fat content
- Easier dough preparation
- Economical dough preparation
- Appealing appearance

Benefits of **STERNPUR - PURE LECITHIN** in instant products

- Good powder solubility in milk and water
- Better flow properties
- Longer keeping
- Improved stability

Benefits of **STERNPUR - PURE LECITHIN** in infant formula

- Good powder solubility in milk and water
- High nutritional content
- Hypoallergenic properties with sunflower lecithin
- Microbiological and qualitative safety per EU guidelines.

Benefits of **STERNPUR - PURE LECITHIN** as a nutritional supplement

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- A proven nutritional supplement with a long tradition
- Simple dosing
- Positive effect on many physical function

Benefits of **STERNPUR - PURE LECITHIN** in chewing gum

- Good dispersion of ingredients
- High elasticity
- Less stickiness
- Better mouth feel

Application:

This functional ingredient is suitable to use in making bread, rolls, pastries, cake, cookies, waffles, instant products, infant formulas, nutritional supplement and Chewing gum.

Dosage:

The dosage level for **STERNPUR - PURE LECITHIN** s varied from 0.1 to 1.0% based on the individual application.

Certifications:

STERNPUR - PURE LECITHIN range products are being certifies for following standards and Certifications: - Halal Cert & Kosher Cert.

**Product Name:****BERGABEST MCT Oil 60/ 40****BERGABEST MCT Oil 70/ 30****BERGABEST MCT Powder 70 / 30****Product Statement:**

BERGABEST MCT OIL is a special vegetable oil for use in foods, health, cosmetics and pharmaceutical products. The oil's unique characteristics and wide range of applications have given rise to striking descriptions such as "magical", "multifunctional" or "active" oil.

BERGABEST MCT OIL is a medium chain triglyceride of fractionated vegetable fatty acids, mainly caprylic and capric acid. It is colourless, neutral in odour and taste, and has a very low viscosity. **BERGABEST MCT OIL** is declared in labeling as a "vegetable oil".

BERGABEST MCT OIL is especially valuable from the nutritional point of view: it is taken up directly by the bloodstream and transported to the liver. Because of this it is converted into energy immediately and not stored as depot fat like the long-chain triglycerides.

BERGABEST MCT OIL is digested and absorbed independently of auxiliary substances such as bile acids. The product does not raise the lipid or cholesterol levels in the blood. It promotes the uptake of proteins or amino acids and various minerals such as magnesium and calcium.

With its highly diverse properties, **BERGABEST MCT OIL** is both a multifunctional active substance and a unique nutrient. This opens up a wide range of applications in the food, pharmaceuticals, health food and cosmetics industries.

Benefits:**Benefits of BERGABEST MCT OIL in food industry**

- adjusts viscosity
- acts as carrier and transport vehicle
- adds gloss to surfaces
- acts as a solubilizer
- protects against drying out and discoloration
- standardizes mixtures

Benefits of BERGABEST MCT OIL in Health Food industry

- provides "instant energy", rapidly and in an easily digestible form
- goes straight to the liver without burdening the lymphatic system
- is not stored in depot fat
- is absorbed without the aid of bile acids
- does not raise blood lipid and cholesterol levels
- promotes the uptake of proteins and various minerals

Benefits of BERGABEST MCT OIL in Pharmaceutical industry

- acts as a viscosity regulator
- serves as a carrier and transport vehicle
- penetrates readily

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- is easily absorbed through the skin
- does not leave a greasy film
- seals the surface of coated tablets

Benefits of **BERGABEST MCT OIL** in Pharmaceutical industry

- acts as a viscosity regulator
- serves as a carrier and transport vehicle
- penetrates readily
- Cares effectively for the skin

Application:

This functional ingredient is suitable to use in the food, health food, pharmaceuticals and cosmetics industries.

Dosage:

The dosage level for **BERGABEST MCT OIL** is varied based on the individual application.

Certifications:

BERGABEST MCT OIL range products are being certifies for following standards and Certifications: - ISO 9001, HACCP, Halal Cert & Kosher Cert.