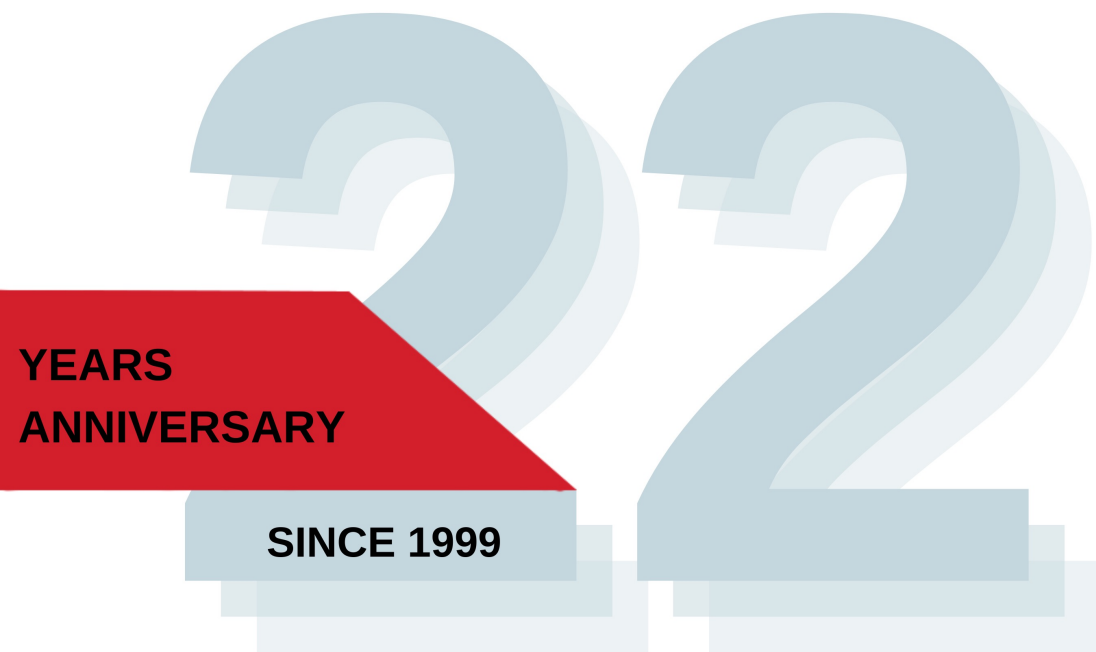


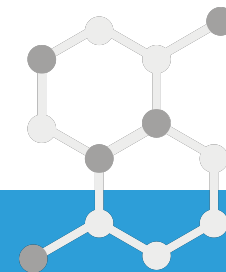
stera chemicals

Food





- **Stera Chemicals** is one of the main distributors of raw materials on the Romanian market.
- Realizing bonds between the producers of raw materials and companies that use them in their production process, Stera Chemicals offers business-to-business solutions for the packaging industry. Our customers are producers of flexible plastic packing, paper and cardboard.





The company started its activity in 1999 with the distribution of raw materials for the cosmetic industry.

During the next years its activity diversified and developed steadily. Stera Chemicals offers now raw materials, “FROM GRAMS TO TONS”, competitive and at the highest quality standards for the following industries:

**Cosmetics and
detergents**



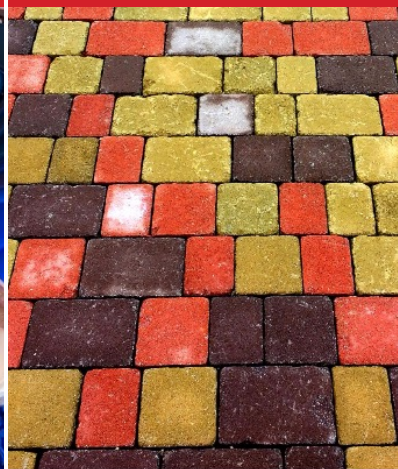
**Coatings and
paints**



**Rubber and
plastics**



**Pigments and
constructions**



**Inks and
adhesives**



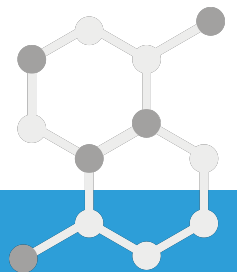
Food





The food department is supporting producers and processors from Romania, distributing prime materials used for:

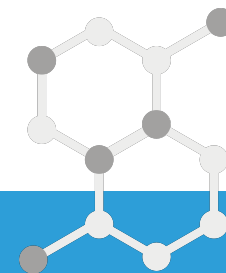
- Manufacturing of dairy products
- Meat processing and preparations
- Bakery, confectionery and pastry products
- Processing and preservation of vegetables and fruits
- Beverage manufacturing
- Animal feed preparation
- Ingredients for nutritional supplements





Manufacturing of dairy products:

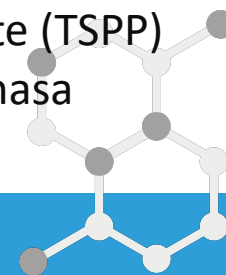
- Acesulfame K
- Aspartame Flavors
- Emulsification
- Erythritol
- Dried and frozen fruits
- Non-hydrogenated palm oil
- Coconut oil RBD
- Isomaltose
- Oligosaccharides
- Liquid and Powder lecithin
- Maltodextrin
- Nicene Sodium
- hexametaphosphate Sodium
- Triphosphate
- Soy Protein Concentrate
- Soy Protein Isolate
- Sucralose Trisodium phosphate
- Xanthan gum





Meat processing and preparations:

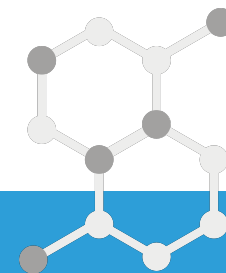
- Acesulfam K
- Aspartame
- Flavors
- Spices
- Carrageenan
- Erythritol
- The Crystal fructose
- Liquid and Powder lecithin
- Dipotassium phosphate
- Potassium sorbate
- Potato starch
- Sodium acid pyrophosphate (SAPP)
- Tomato paste 36-38% BRIX
- Sodium benzoate
- Sodium alginate
- Sodium Eritorbat
- Sodium hexametaphosphate (SHMP)
- Sodium tripolhosphate (STPP)
- Sorbitol Liquid and powder
- Concentrated and isolated soy
- Tapioca Starch
- Tetrasodium pyrophosphate (TSPP)
- Transglutaminasa
- Xanthan gum





Bakery and confectionery products:

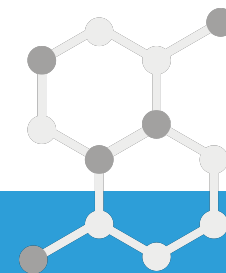
- Acesulfam K
- Aspartame
- Citric Acid Monohydrate
- Flavors
- Emulsifiers
- Erythritol
- Food dyes
- Monostearate Glyceryl (GMS)
- Glycerin 99.5% BP/USP
- Malic Acid
- Non-hydrogenated palm oil
- Non-hydrogenated coconut oil
- Ammonium bicarbonate/Sodium
- Calcium propionate
- Propylene Glycol Pharma
- Potassium sorbate
- Sorbic Acid
- Inulin
- Isomaltulosis
- Liquid and Powder lecithin
- Soy Protein Concentrat
- Soy Protein Isolate
- Vanillin
- Sunflower oil
- Vitamin C
- Xylitol
- Sodic Sacina





Fruit and vegetable processing and conservation:

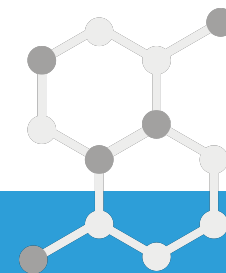
- Citric Acid Monohydrate
- Flavours
- Sodium benzoate
- Potassium sorbate
- Acetic Acid
- Tomato paste 36-38% BRIX
- Ascorbic Acid
- Concentrated and isolated soy
- Pectin
- Potato starch
- Sunflower oil
- Pepper
- Beans
- Rice
- Xanthan gum
- Dehydrated vegetables





Beverage Manufacturing:

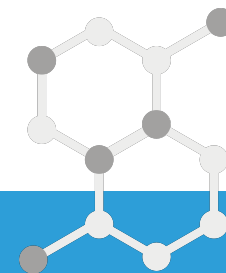
- Acesulfam K
- Aspartame
- Flavors
- Citric Acid
- Erythritol
- Food dyes
- Isomalt
- Liquid and Powder lecithin
- Lutein
- Glycerin 99.5% BP/USP
- Malic Acid
- Pectin
- Phosphoric Acid
- Potassium sorbate
- Sodium benzoate
- Sodium cyclamate
- Sodici Sacina
- Sucralose
- Taurine
- Vitamin C
- Xanthan gum
- Xylitol





Animal feed preparations:

- Tetra Ammonium format
- Brewer's Yeast
- Calcium Format
- Choline chloride
- Ammonium chloride
- Propylene glycol Pharma
- Citric Acid Monohydrate
- Calcium carbonate
- Phosphate Dicalcium
- Formic Acid
- Fumaric Acid
- Haemoglobin Powder
- Lactic Acid
- Liquid Lecithin
- Monocalcium phosphate
- Protein powder
- Potassium Iodide
- Sodium benzoate
- Saccharin
- Soy Protein Concentrate
- Stevia
- Vitamin B1/Vitamin K3
- Zinc oxide





Ingredients for nutritional supplements:

Vitamins & Derivatives

- Vitamin A acetate, palmitate
- Vitamin B1, B2, B3, B5, B6, B9, B12
- Vitamin C/Vitamin D
- Vitamin E: tocopherol
- Vitamin E: 50% CWS Powder
- Vitamin K1, K2-7
- Calcium and Sodium ascorbate
- Biotin
- Calcium pantothenate
- L-Carnitine
- Bitartrate, Chlorura and choline citrate
- Taurine

Minerals and Micronutrients

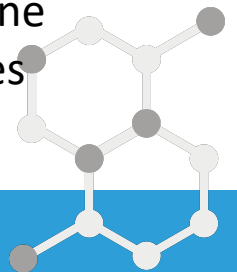
- Citrat, lactat si gluconat de calciu
- Citrat, lactat si gluconat de magneziu

Antioxidants

- Ascorbyl palmitate
- Beta carotene
- Lycopene
- Lutein
- Natural mixture of tocopherols 50-90%

Nutritional supplements

- Cholesterol
- Condrotine
- Coenzyme Q10
- Creatine
- Glucosamine
- Nucleotides





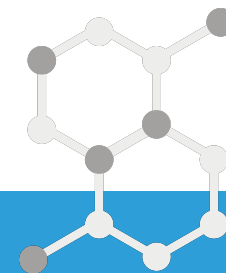
Ingredients for nutritional supplements:

Amino acids

- L-Carnosine
- L-Glycine
- L-Arginine
- L-Citrulline
- L-Cysteine
- L-Sistine
- L-Glutamine
- L-Histidine
- L-Isoleucine
- L-Leucine
- L-Phenylalanine
- L-lysine
- L-methionine
- L-Proline
- L-Serina
- L-Threonine
- L-Tryptophan
- L-Vanillin

Proteins

- Soy Protein Isolate
- Soy Protein Concentrate
- Rice protein
- Pea protein

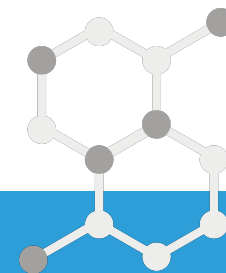




Dehydrated vegetables:

CUBES/FLAKES/GRANULES/POWDER/LEAFES

- Broccoli
- Cabbage
- Carrots
- Cauliflower
- Celery
- Chili
- Chives
- Garlic
- Ginger
- Peppers
- Green beans
- Asparagus
- Green peas
- Horseradish
- Leeks
- Parsnip
- Parsley
- Mushrooms
- Onion
- Potatoes
- Onion whom
- Spinach
- Red
- Lotus roots





Beverage Flavors

What are flavors?

Flavors are essential components of raw materials; are generally used in the food industry to improve or alter the taste and smell of products.

Why is it used?

- To recover the taste or smell that can be lost during the long manufacturing process
- To mask the taste or smell of ingredients present in the product that do not correspond to the expectations
- To improve product quality
- To strengthen the original taste and scent
- To diversify the product and give it uniqueness.





Types of Flavors:

NATURAL FLAVORS

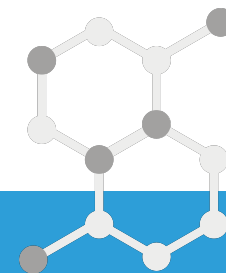
These are products from raw materials that are obtained entirely from natural products

NATURE IDENTICAL FLAVORS

Products from chemical raw materials found in nature, but are not of natural products

SYNTHETIC FRAGRANCES

Products from chemical raw materials; in their formula there is at least one chemical raw material that is not found in nature, but is obtained in the laboratory





The physical form of flavoes:

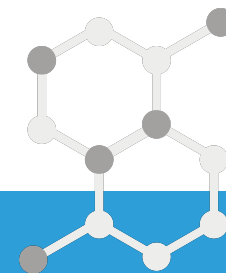
FLAVOURINGS IN THE FORM OF LIQUIDS

Emulsion

- are produced by mixing soluble compounds in both water and oil
- are used in finished products, generally in the preparation of fruit juices

LIQUID FLAVOR

- are soluble in both water and oil
- can be used in all food industry applications





FLAVOURINGS IN THE FORM OF POWDER

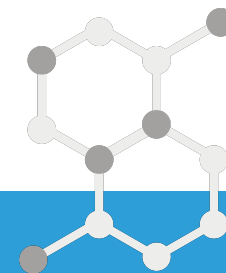
DRY FLAVOR SPRAY

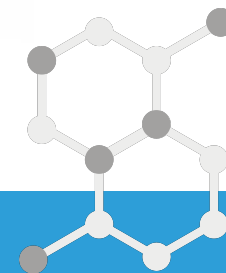
- are produced by vaporizing a liquid flavor and injecting a powder into a cylindric tank; some of these products have no odor except in the presence of heat or water
- they are generally used in instant drinks and in products where the humidity level is not too high.



POWDER FLAVOURINGS

- are obtained by mixing a liquid flavor with a powder
- are generally used in instant drinks, salty snacks, bakery products, pudding powder, etc.







Cristian Perachis

food@sterachemicals.ro