



Proudly Australian



PRODUCT LIST

Food Ingredients

Albright & Wilson is the market leader in the supply of quality phosphate products for the food & beverage processing industry.

Our phosphates have been relied on for more than 75 years to make quality food products such as ham, bacon, baking powders, cake mixes, frozen or refrigerated doughs and batters, canned salmon, processed cheese, crumpets, doughnuts, fish fingers, french fries, frozen peas, poultry and prawns, hamburgers, ice cream, lemon fruit drinks, noodles, turkey rolls and waffles and more.

No matter the size of your company, we are happy to advise on product usage and/or improvements to clients' own end products

AEROMIX® (Acids)

PRODUCT NAME	DESCRIPTION	Typical ROR (2 mins)	FORM	APPLICATION/COMMENTS
AEROMIX G	Acidic Phosphate Aerator	40, 72	Powder	Blend of food grade phosphate aerators based on sodium acid pyrophosphate for use in doughnuts.
AEROMIX M	Acidic Phosphate Aerator	28, 72	Powder	Blend of food grade phosphate aerators based on sodium acid pyrophosphate for use in SR flour and prepared mixes

AEROPHOS®

PRODUCT NAME	DESCRIPTION	Typical ROR (2 mins)	FORM	APPLICATION/COMMENTS
AEROPHOS P	Phosphate Blend (sodium acid pyrophosphate food grade)	30, 72	Powder	Extremely versatile aerator with a slow rate of reaction. Suitable for prepared mixes, self-raising flour or the production of baking powders. It assists with superior shelf life in dry mixes. Controlled release of carbon dioxide in dough thus providing excellent baking tolerances..
AEROPHOS XA	Phosphate Blend (monocalcium phosphate anhydrous)	60, 84	Powder	Has a very fast dough rate of reaction and is used in quick-cook applications where aeration in the initial mix is important. AEROPHOS XA is anhydrous and therefore has a higher activity than the monohydrate form.

AEROBAKE® and ANTELOPE® (Baking Powder and Acidulants)

PRODUCT NAME	DESCRIPTION	Typical ROR (2 mins)	FORM	APPLICATION/COMMENTS
AEROBAKE M19	Baking Powder	28, neutralised	Powder	Specially formulated, concentrated double-acting baking powder, based on phosphate aerators, sodium bicarbonate and wheat starch
AEROBAKE P17	Baking Powder	22, neutralised	Powder	Specially formulated baking powder based on phosphate aerators, sodium bicarbonate and wheat starch with a high CO ₂ yield
AEROMIX	Baking Powder		Powder	Fully formulated, single-acting baking powder suitable for use by flour millers in self raising flour, or for use by commercial pastry cooks.
ANTELOPE	Baking Powder (sodium acid pyrophosphate)	25, 50	Powder	General-purpose aerator which pastry cooks can use to prepare their own baking powders. Used as a general aerator in a number of applications, as well as a dough conditioner in puff pastry.

CALGON®

PRODUCT NAME	DESCRIPTION	FORM	APPLICATION/COMMENTS
CALGON T	Sodium Hexametaphosphate	Powder	Buffer/texturiser for processed meats, fish and poultry.

ALBRITE® (Buffers, dispersants and pH adjusters)

PRODUCT NAME	DESCRIPTION	FORM	APPLICATION/COMMENTS
ALBRITE MSP	Monosodium Phosphate	Powder	Buffer, dispersant in processed food, acid cleaner and animal feed supplement.
ALBRITE Phosphoric Acid	Phosphoric Acid 81% or 85%	Liquid	Food grade ALBRITE® Phosphoric Acids are manufactured as food and beverage acidulants. They may also be used as a component of acid cleaners and metal finishing preparations.
ALBRITE SAPP	Sodium Acid Pyrophosphate	Powder	ALBRITE® SAPP Food Grade is an extremely versatile chemical aerator suitable for prepared mixes, self-raising flour or the production of baking powders. It assists with superior shelf life in dry mixes and gives controlled release of carbon dioxide in doughs thus providing excellent baking tolerances and high-quality baked goods.
ALBRITE STPP	Sodium Tripolyphosphate	Powder	This product is used as a multi-functional food ingredient in the manufacture of processed meat, poultry, seafood and cheese. It aids in the retention of natural fluids that would otherwise be lost in the ageing, cooking or freezing process, as a protein solubiliser to assist in binding processed meats, as a texturiser, a flavour and colour enhancer.
ALBRITE TKPP	Tetrapotassium Pyrophosphate	Powder	Low sodium buffer/texturiser for processed meats, fish, poultry and cheese
ALBRITE DSP	Disodium Phosphate	Powder	Buffer and pH adjuster for food.
ALBRITE TSP	Trisodium Phosphate	Powder	Buffer and pH adjuster for food.
ALBRITE TSP Hydrous	Trisodium Phosphate	Powder	Buffer and pH adjuster for food.

MIRANET® FOOD PRESERVATIVES

PRODUCT NAME	DESCRIPTION	FORM	APPLICATION/COMMENTS
MIRENAT G	N α -lauroyl-L-arginine ethyl ester Hydrochloride	Liquid	Wide antimicrobial activity: it is effective against gram positive bacteria, gram negative bacteria, moulds and yeasts. It is remarkable its high activity against pathogens causing foodborne diseases as well as spoilage microorganisms. An innocuous product that is rapidly metabolized in the digestive tract hydrolysing into natural compounds found in the human diet.
MIRENAT NS	N α -lauroyl-L-arginine ethyl ester	Liquid	

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