

Your Ingredient Supply Source

Your Safe, Quality Food is Our Business



Enzymes



Cultures



Starter Media



Colors & Colorants



Peppers, Flavors & Spices



Cheese Salt



Anticaking & Bulking Agents

Ingredients



Nelson-Jameson selects products specifically for the food processing industry. Be assured that the products we supply are tailored for their intended use within food processing facilities and comply with all relevant federal regulations as specified.

Enzymes

Cheese Coagulants
Ripening Enzymes
Lactase & Other Enzymes

Cultures

Bulk Set
Direct Set
Adjuncts

Starter Media

Internal pH
External pH
Buffered
Conventional

Cheese Salt

YPS Treated Food Grade Salt
Organic Food Grade Salt
Sea Salt

Anticaking Agents

Powdered Cellulose
Cellulose with Enzyme
Starch Cellulose Blends
Flavored Cellulose
Cellulose with Natamycin
**Custom Blends Upon Request*

Colors & Colorants

Cheese Color
Food Colors
Butter Color
Ice Cream Color
Cheese Color Standard

Dairy Powders

Non-fat Dry Milk
Cream Powder
Whey Protein Concentrate
Whey Powder

Peppers, Flavors & Spices

Brine, Diced Jalapeno Peppers
Jalapeno Pepper Puree
Habanero Peppers
Dehydrated Herbs & Spices
Dehydrated Fruits & Vegetables
Flavorants - Liquid Smoke

Specialty Products

Calcium Chloride
Defoamers
• Silicone
• Non-Silicone
Hydrogen Peroxide
Bleaching & Decolorizing
Acidulants
• Citric Acid
• Lactic Acid
• Sorbic Acid
• Phosphoric Acid
Vinegar



Looking to streamline your process, save money or replace an ingredient? Simply give us a call!

Our Ingredient Product Specialists will be happy to discuss your current processes, and work with you in your facility to suggest the right products for your application.

nelsonjameson.com • 800-826-8302

Now serving you from six locations: **Marshfield, WI • Turlock, CA • Twin Falls, ID • York, PA • Amarillo, TX • Chicago, IL**