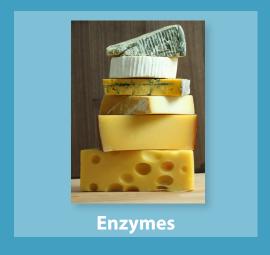
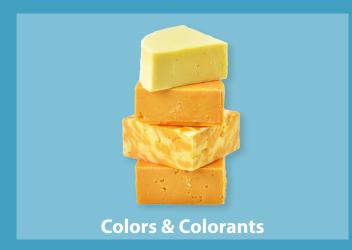
Your Ingredient Supply Source

Your Safe, Quality Food is Our Business

















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