HEALY GROUP SPECIALITIES



WWW.HEALY-GROUP.COM

Food & drink revolution through innovative ingredients

Helping manufacturers to add value for over 35 years

Healy Group Specialities provide ingredients which help food and drink manufacturers to meet market demand and overcome technical challenges.

From inception and creation to launch and reformulation, our expert team can guide you to the best ingredients and technology for every stage of your product lifecycle.

We believe in remaining ahead of the curve, and our portfolio has been carefully selected to target consumer and public health trends.



- Salt, Sugar & Fat Reducers
- Plant & Insect Proteins
- Flavours & Enhancers
- Natural Preservatives
- Nutritional Additives
- Functional Fibres & Carbohydrates
- Clean-Label Starches

INNOVATIVE INGREDIENTS

Extensive range of pioneering ingredients for application versatility

MARKET-DRIVEN

We continually scan the latest trends for enhanced end consumer appeal

NPD SUPPORT TEAM

Hands-on expert assistance to help you get the most from your ingredients

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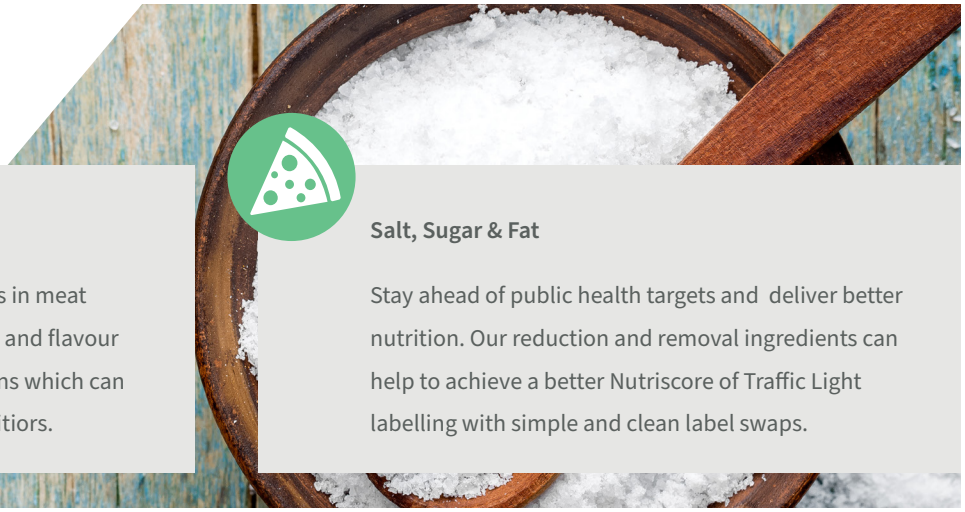
CONSUMER-FOCUSED



Make sure your products are meeting the latest consumer trends starting with the foundations: your ingredients. Our technical and marketing teams work alongside expert suppliers to help you build truly innovative food and drink.

- ✓ INGREDIENT WORKSHOPS & OPEN DAYS TO SHOWCASE NEW SOLUTIONS
- ✓ PURPOSE-BUILT INNOVATION CENTRE FOR COLLABORATIVE DEVELOPMENT
- ✓ BESPOKE TECHNICAL DEMONSTRATIONS & MARKET INSIGHTS

Specialist Areas



Plant Based

From overcoming textural difficulties in meat analogues to building complex taste and flavour profiles, we have a variety of solutions which can set your product apart from competitiors.

Salt, Sugar & Fat

Stay ahead of public health targets and deliver better nutrition. Our reduction and removal ingredients can help to achieve a better Nutriscore of Traffic Light labelling with simple and clean label swaps.

Enriching Everyday Food & Drink

Target consumer preferences for added benefits through food and drink. From natural fortification to making front-of-pack health claims, our solutions address a number of trends.

Labelling & Sustainability

Go above and beyond clean label with our growing range of transparent and sustainable ingredients. Including upcycled and locally-grown products, your brand story starts with its building blocks.



CASE STUDIES

23% Sodium Reduction in Ham

Salt reduction in meat products has historically been challenging due to safety and functionality implications. **Saltwell®**, a sea salt naturally lower in sodium, is an effective and simple solution in this area.

In a study conducted by Texas A&M University, it was possible to simply and safely reduce sodium by 23% in a cooked, restructured ham. Analyses showed no significant safety differences between the control and lower salt versions in addition to minimal impact to flavour and yield.

Clean Label Shelf Life Extension: Sauces

Extensive trials of several sauces and condiments (controlled to pH 4.5) showed that **Millbio's X-Tra Guard**, a rowanberry extract high in natural sorbic acid, is proven to be effective against yeast and mould growth for more than 21 days.

30% Sugar Reduction in Chocolate

Using **PrimaFi Cocoa**, an upcycled, micronised cocoa husk fibre, we were recently able to reduce sugar by 30% in a popular chocolate recipe. Due to the fine milling of PrimaFi Cocoa, the finished product maintained an indulgent, creamy texture and rich cocoa aroma against controls in preliminary sensory panelling.

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