

Food Ingredient Coatings

Mantrose has expanded its focus on food applications, by offering new grades of HPMC. This exciting new product line offers edible coating technology using ingredients that provide many aesthetic and functional benefits.

Baked Goods
(cakes, doughnuts, icings)

- Less crumbling
- Moisture control

Fried Foods
(French fries, onion rings)

- Lower fat uptake
- Adhesion and binding

Glazes
(meat and savory glazes)

- Thermal gel holds glaze in place

Chocolate Enrobed Bars and Biscuits

- Anti-scuff

Seeds, Nuts, Croutons, Snacks

- Spice adhesive
- Inhibits rancidity



Our products add value and enhance the overall quality of the finished product through functional capabilities.

Our line of Food Ingredients include:

- Certiseal® Spice Adhesive
- Crystalac® GS for icing moisture control
- Crystalac® FB - antiscuff for chocolate or compound enrobed bars
- Mantrocel HPMC (E4M, E-50, K4M, K100M)

Select from our current line of products or work with us to develop a custom coating or application method to meet your company's specific needs.



Mantrose-Haeuser Co., Inc.

At the Forefront of Coating and Ingredient Technology