



Food

Given our extensive technical know-how with our own food technologists and the high quality of our raw materials, we support you as a partner for the evaluation of innovations and product developments that satisfy the future demands of the food industry.





Sales and Marketing



Technical consulting



Qualified distributor



Consultations and meetings

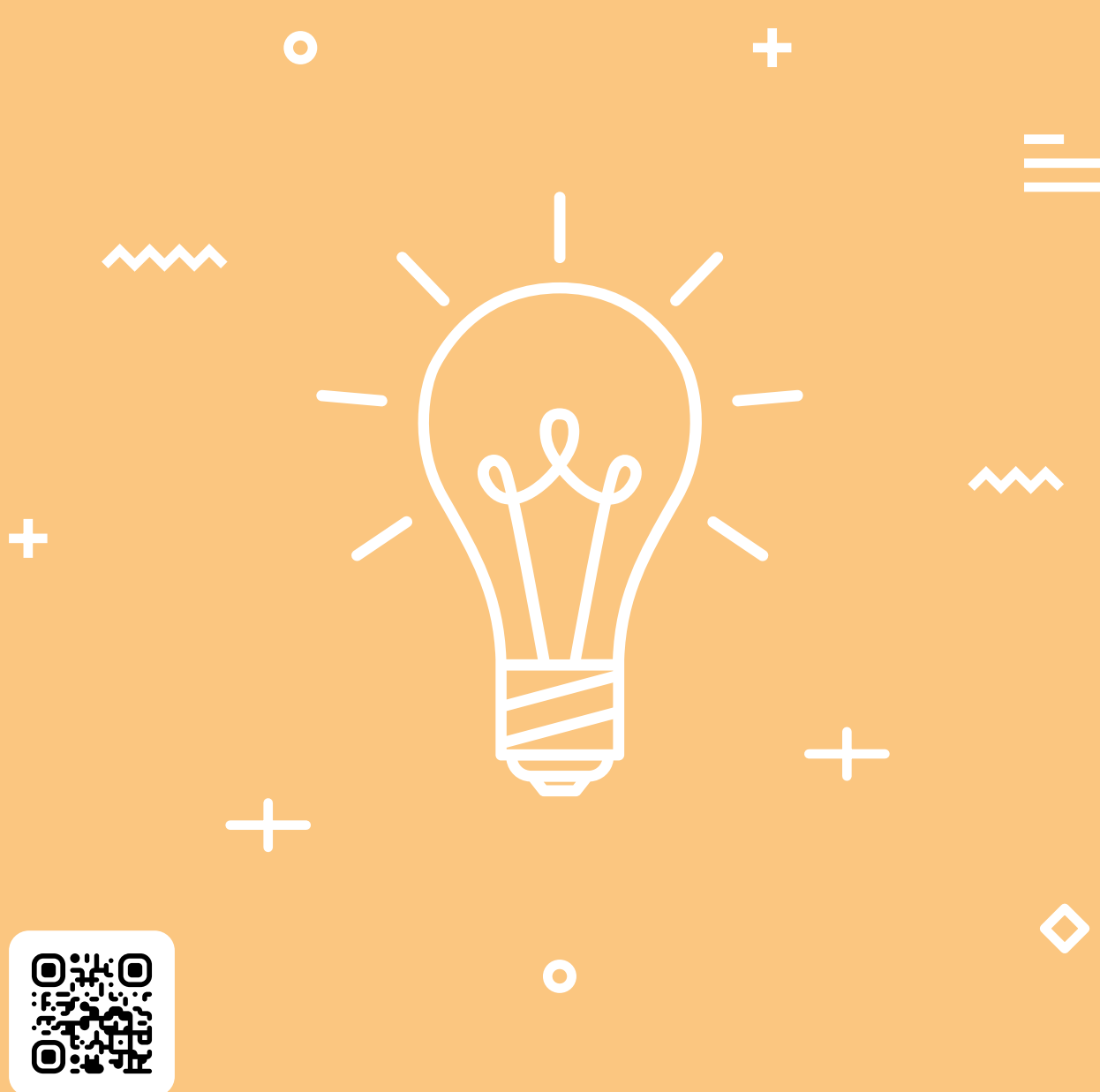


Regulatory experts



Raw materials from all over the world

New products and trends are forever appearing in the food and beverage industry. We keep you informed with our focus reports!



www.impag.pl/food

Product range

Lecithin	6
Wheat raw materials	6
Potato raw materials	6
Agave raw materials	7
Pea raw materials	7
Corn raw materials	7
Proteins	7
Fibers	8
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Dry sugars	8
Sugar syrups	9
Specialty additives	9
BIO raw materials	9
Culinary herbs, vegetables and fruits	10
Natural substitutes (clean label)	10
Sea-origin raw materials	10

Please contact us for more information about the full range of products.

While we strive to ensure the highest quality of the products, it is the responsibility of the end-user to verify the suitability and compliance of these materials with any applicable regulations and standards. The information provided in this catalogue is based on our current knowledge and experience. However, it does not constitute a warranty or representation as to the performance or suitability of the materials for any specific application. Product information and availability are subject to change without notice.

Lecithin

Soy lecithin
Sunflower lecithin
Rapeseed lecithin
Specialty lecithins

Wheat raw materials

Native starches
Pregelatinized starches
Vital wheat gluten
Specialty flours (including pregelatinized)
Gluten-free starches and flours

Potato raw materials

Native starches
Modified starches
Dextrins
Granules
Petals
Fibers
Proteins

Agave raw materials

Inulin
Agave syrup (various shades)
Sweet Agave Powder

Pea raw materials

Native starches
Modified starches
Fibers

Corn raw materials

Native starches
Waxed native starches
Maltodextrin
Glucose syrup powder
Corn fibre – soluble
Fructose

Proteins

Vegetable proteins
Plant protein isolates and concentrates
Arctic fish protein
Hydrolyzed proteins
Potato protein

Fibers

Bamboo Fiber
Apple Fiber
Cereal Fiber
Oat Fiber
Potato Fiber
Pea Fiber

Textured Vegetable Proteins (TVP)

Wheat
Pea soup
Potato
Rice
Soy

Dry sugars

Sucrose
Powdered sugar
Cane sugar (demerara)
Golden sugar
Royal Icing

Sugar syrups

Golden syrup
Brown syrup
Molasses/treacle
Invert syrup

Specialty additives

Starter cultures for fermented meat products
Transglutaminase
Stevia
Chlorella vulgaris
Peanut pastes
Peanut granules
Antifoams

BIO raw materials

Wheat starches
Pregelatinized flours
Wheat protein
Tapioca starch
Apple fibre
Maltodextrin

Culinary herbs, vegetables and fruits

Frozen
Air-dried and freeze-dried
In aqueous solutions
In the Pumpable
In the oil emulsion
Ready-made mixtures of herbs and spices

Natural substitutes (clean label)

Salt
Preservatives
Glucose syrup
Emulsifiers
Hydrocolloids
Glycerol (humectant)
Flavor enhancers
Functional fibres

Sea-origin raw materials

Collagen
Oils
Fish powders / sea food



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Scan the QR codes to download the catalogue as a PDF.



Polish



English

The catalogues are also
available on our website.

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