

FISCO
Food Ingredients Solution Company

FISCO
INTERNATIONAL TRADING LLC



About Us

Who we are:

Fisco (Food ingredients solution) Is based in the UAE which provides B2B solutions to industrial bakeries .We are supplier of Food and Bakery ingredients to industrial bakeries and related food market sector. Our highly experienced team always find solutions of problems of our valued customers.. We are aware about highly demanding products in market in MENA region.

we offer best products and assure the high quality. **Fisco** main target is our customers should have access quality products whenever and wherever they need. We pride ourselves on having a great reputation for unbeatable and reliable customer service.

Fisco also provides services for industrial bakeries to help and source products from Uk , Europe and USA as we have a long term and reliable manufacture partners .



PRODUCTS



LIQUID EGG PRODUCTS

Eggs are an essential ingredient in many foodstuffs. A consistent formula is therefore critical to the quality of the finished product. We can produce liquid egg products in any conceivable composition. Jointly with you, we search for the optimum formula for your product. Based on your specifications, we can add sugar, salt or other ingredients and determine which ratio of whole egg, egg white, and egg yolk yields the best results.

Benefits:

- Labor savings
- Easy portion control and handling
- Food safety
- Consistent quality
- 100% substitute for fresh shell eggs



FROZEN EGG PRODUCTS

We also deal in frozen pasteurized liquid eggs, to increase the shelf life of the products. It helps our customers to control their inventory levels based on their requirements and enables them to improve their overall efficiency. Our frozen products range includes whole eggs, egg yolks as well as egg white.

Benefits:

- Labor savings
- Easy portion control and handling
- Food safety
- Consistent quality
- Up to 1 year DSL



DRIED EGG PRODUCTS

We supply egg powders, which are ideal for companies with limited cold stores. Whole egg powder, egg yolk powder, and egg white powder are familiar alternatives to the liquid egg products. Their benefit resides in their long shelf life.

Benefits:

- Easy handling
- Blends well with other dry ingredients

PRIMARY PRODUCTS

Our main egg products for primary use are in basic liquid, frozen or dried forms



WHOLE EGG

- Frozen (up to 365 DSL)
- Liquid (21-28 DSL)
- Dried (up to 365 DSL)



EGG YOLK

- Frozen (up to 365 DSL)
- Liquid (21-28 DSL)
- Dried (up to 365 DSL)



EGG WHITE

- Frozen (up to 365 DSL)
- Liquid (21-28 DSL)
- Dried (up to 365 DSL)

SPECIALIZED PRODUCTS

Our primary products are blended with ingredients to improve their functionality to make them easier to use or process



WHOLE EGG

- Fortified with yolk, frozen (365 DSL)
- Fortified with yolk, liquid (7-10 DSL)
- Fortified with yolk and carbohydrates, frozen (365 DSL)
- With salt or sugar, frozen (365 DSL)



EGG YOLK

- Yolk 10% salt, frozen (365 DSL)
- Yolk 10% salt, liquid (15-28 DSL)
- Yolk 10% sugar, frozen (365 DSL)



EGG WHITE

- Liquid High-Whip (15-28 DSL)
- Frozen High-Whip (365 DSL)

WHY EGG PRODUCTS?

It is as easy as saying that egg products can be used anywhere a formula or recipe calls for eggs.



FOOD SAFETY

Egg is a very sensitive and perishable product. Its handling, storage and processing requires special care and procedures. With our state of the art European plant, in house micro and analytical laboratory and a team of dedicated professionals, we make sure that the finished products are completely food safe.



CONVENIENCE

Food processors and bakeries are spending too much time and effort on producing egg blend for their recipe. Let us handle all your egg needs. You now don't need to maintain unhygienic egg breaking in-house. We help you focus on what you do best.



CUSTOM PACKAGING

We provide egg products in food safe plastic packaging. Different packaging options are available as per customer requirement from 10 kg to 1000 kg. Unused egg products can be now be safely stored without packaging.



VALUE ADDITION

We can provide egg products in any conceivable composition and blend sugar and salt as per customer needs. Egg yolk and egg white can be separated. Just buy egg yolks if your recipe calls for egg yolks. We can even provide frozen products for extended shelf life.



COMPLIANCE & CERTIFICATES

We follow strict levels of hygiene and European standards. We have FSSC 22000 and ISO 9001 and HALAL certifications. We continuously work to better our services. These certifications and compliances are indicator of quality. Using pasteurized egg products will provide better image and quality to your products, helping create further opportunities in the export market.



QUALITY AND STANDARDIZATION

We focus on providing the finest quality products to you. Our processes deliver improved emulsion with smaller droplet size, in addition to better heat stability and increased viscosity. We also focus on better Freeze/Thaw stability so you can have an ease of storing and utilizing our products as per your requirements. All these features come with increased product shelf life of up to 365 days.

PACKAGING



Manufactured at our state of the art plant, we aim to provide our customers with premium quality product. Our facility follows European standard high quality food grade panels, incorporating the latest hygiene standards to deliver superior quality food to our customers. Our efficiency and effectiveness aims to please our customers who gain goods of a far superior quality. Our products come in packages of 10 kg, 20 kg and 1000 kg.

INGREDIENTS & SOLUTIONS FOR BAKERY

Bread

- Maltodextrin
- Liquid Glucose
- Vital Wheat Gluten
- Sorbitol
- Erythritol
- Dextrose
- Sorbitol
- Sucralose
- Sodium Bicarbonate
- Calcium Propionate
- Xanthan Gum
- Sodium Saccharin
- Sodium Bicarbonate, Ammonium
- Bicarbonate

Baking Ingredients

- FoodPre™ Calcium Propionate
- Sodium Acid Pyrophosphate
- Sodium Bicarbonate
- Ascorbic Acid 100 Mesh
- Vital Wheat Gluten
- Vitamin B2
- L-Cysteine
- Vanillin



INGREDIENTS & SOLUTIONS FOR CONFECTIONARY

Sweeteners

- Aspartame
- Acesulfame-K
- Sodium Saccharin
- Erythritol
- Xylitol

Acidulants

- Citric Acid
- Calcium Lactate
- Fumaric Acid

Gum Base

- FoodGel™ Gelatin
- FoodGel™ Carrageenan
- FoodPec™ Citrus Pectin
- FoodGel™ Agar Agar

Nutrition Supplements

- Vitamins
- Probiotic
- FoodPep™ Collagen Peptides

Chocolate

- Soy Lecithin
- Caffeine Anhydrous
- Coaco powder
- Glyceryl Monostearate
- Aspartame
- Dextrose
- Maltodextrin
- Sorbitol, Erythritol, Ethyl Maltol
- Xanthan Gum



INGREDIENTS & SOLUTIONS FOR BEVERAGE

Flavorings

- Apple Flavor
- Orange Flavor
- Peach Flavor
- Blueberry Flavor

Stabilizers

- FoodGel™ Carrageenan
- Agar Agar Powder
- CMC(Sodium Carboxymethyl Cellulose)
- DrinkGuard™ Stabilizer

Preservative

- Sodium Erythorbate
- Ascorbic Acid
- Potassium Sorbate
- Sodium Benzoate

Sweeteners

- Aspartame
- Sodium Cyclamate
- Acesulfame-K
- Sucralose
- Sodium Saccharin
- Glucose Monohydrate
- Fructose Crystal
- Erythritol
- Compound Sweetener

Nutritional Supplements

- Taurine
- Vitamin A
- Vitamin B1
- Vitamin B2
- Vitamin B6
- Vitamin B12

Acidulants

- Citric Acid
- Sodium Citrate
- Malic Acid
- Phosphoric Acid



INGREDIENTS & SOLUTIONS FOR MEAT

Water Retention

- FoodGel™ Carrageenan
- FoodGum™ Konjac Gum
- ProBinder™ Transglutaminase
- PhosFree™ Gels
- FoodFiber™ Fiber

Preservatives

- Nisin
- Natamycin
- Potassium Sorbate
- Sodium Acetate
- Sodium Erythorbate

Flavorings

- MSG
- Yeast Extracts
- SavorPlus™ Hydrolyzed Protein
- FoodVeg™ Dehydrated Garlic
- FoodVeg™ Dehydrated Onion



Milk Powder

- Instant Full Cream Milk Powder
- Skimmed Milk Powder
- Whey Milk Powder



Butter

- Pure Butter
- 82% Blended Butter
- Butter Replacer

Oils & Fats

- Vegetable Shortening
- Vegetable Oil
- Cake Margarine
- Pastry Margarine
- Croissant Margarine
- Frying Oils



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