

A person wearing a wide-brimmed conical hat and a plaid shirt is kneeling on a wooden floor. They are surrounded by many large, round brushes with red bristles. The person is holding one of the brushes. The scene is lit with dramatic lighting, highlighting the texture of the brushes and the person's clothing.

PONTE ASIA SRL

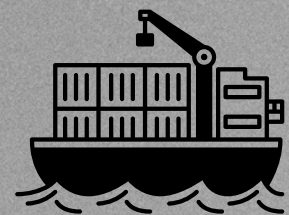
ABOUT US



Ponte Asia Srl is an Italian trading company founded in 2015 with offices in Marche and Liguria regions and it's part of the group La Sicilia International Trading Ltd, with offices in China and Vietnam. Ponte Asia Srl is specialized in procurement services for Italian, European and Asian operators of the food industry, food service and retail. Ponte Asia S.R.L. has an international team based in European, Asian and South American countries with an extensive experience in procurement, logistics and real-time analysis of market conditions. Thanks to the company structure Ponte Asia Srl is able to regularly visit partner factories all over the world and to provide a wide range of different origins' products. The direct and consistent control on manufacturing processes is a strength of the company.



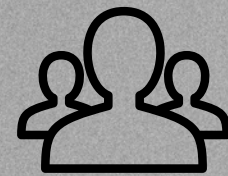
KEY FIGURES



750
Containers
per year



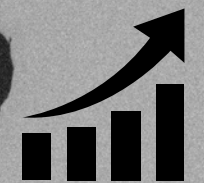
12
Warehouses



230
Customers

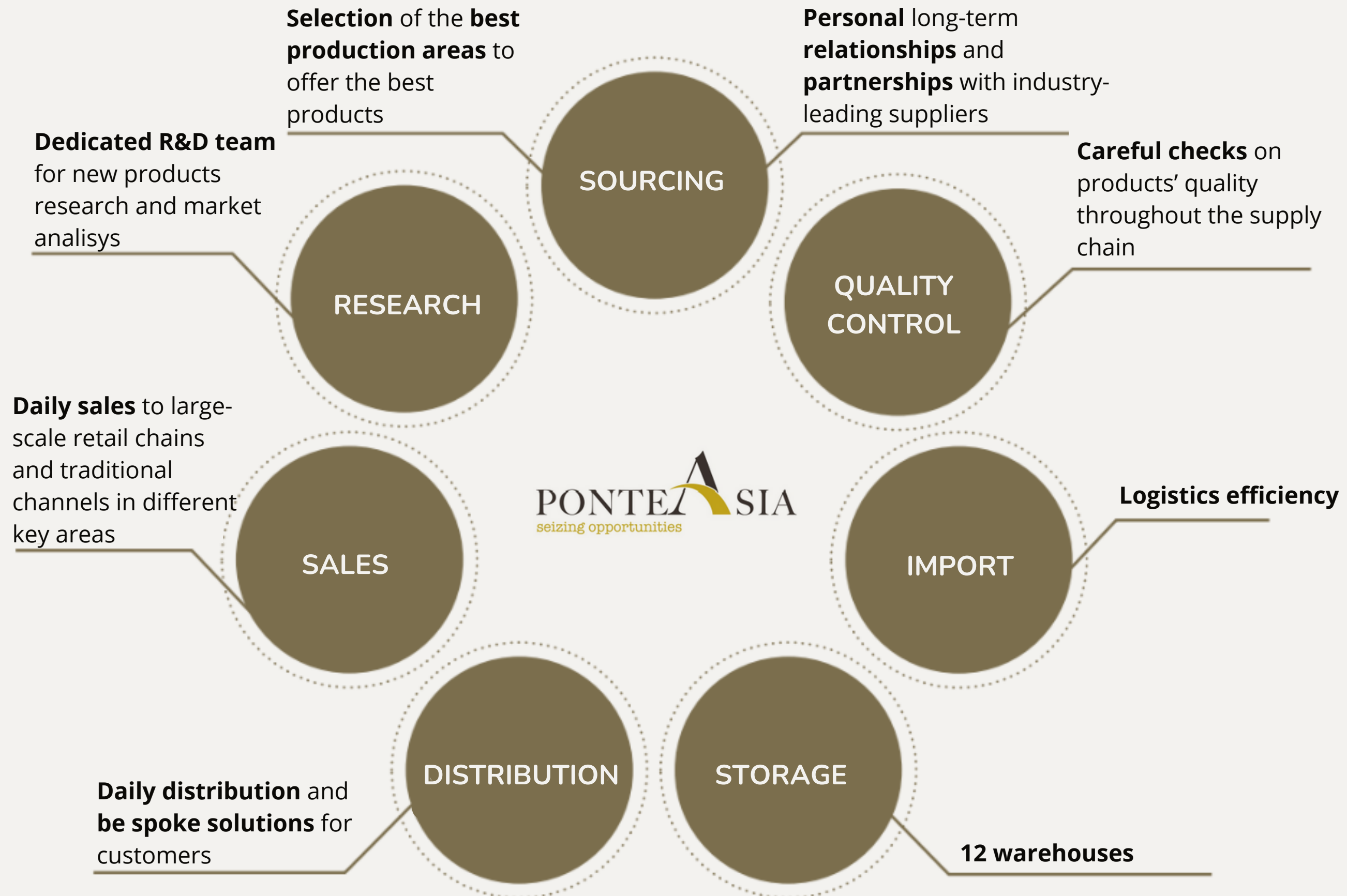


29
Employees



300+
Items

BUSINESS ACTIVITIES & SERVICES



OUR PRODUCTS



INGREDIENTS

- **Antioxidants and acidity correctors**



Ascorbic Acid E300

Ascorbic acid is a water-soluble vitamin found in various foods, particularly fruits and vegetables. It serves as an essential nutrient for humans and is known for its antioxidant properties, helping to protect cells from damage caused by free radicals. In the baking industry, ascorbic acid may be added as a leavening agent to improve gluten strength and bread texture. Chemical Formula: C₆H₈O₆.

Origin: China.

Packaging: 25 kg per bags.



Sodium Ascorbate E301

Sodium ascorbate is a form of Vitamine C that is commonly used as a dietary supplement. It is the sodium salt of ascorbic acid, which is a naturally occurring compound found in many fruits and vegetables. Sodium ascorbate is often used as a food additive to enhance the shelf life of processed foods, as well as a supplement to boost Vitamine C intake. Chemical Formula: C₆H₇NaO₆.

Origin: China.

Packaging: 25 kg per bags.



Citric Acid
Anhydrous/Monohydrate E330

Citric acid is a weak organic acid found naturally in citrus fruits such as lemons, limes, oranges and grapefruits. It is used in the food and beverage industry as a flavor enhancer, preservative and acidulant. Chemical Formula: C₆H₈O₇.

Origin: China.

Packaging: 25 kg per bags.



Ammonium Bicarbonate E530(ii)

Ammonium Bicarbonate is commonly used as a leavening agent in baking to help dough rise. It is sometimes used in the production of specialty biscuits and cookies, where its unique properties contribute to specific textures and flavors. Chemical Formula: NH_4HCO_3 .

Origin: China.

Packaging: 25 kg per bags.

- **Sweeteners and low calories sugars**



Sorbitol E420

Sorbitol is a sugar alcohol, that occurs naturally in fruits and vegetables. It is commonly used as a sweetener and humectant in food and pharmaceutical products. It has about 60% to 70% of the sweetness of sucrose (table sugar) but with fewer calories. It is often used in sugar-free or reduced-sugar products such as candies, chewing gum, baked goods, and beverages. Chemical Formula: $\text{C}_6\text{H}_{14}\text{O}_6$.

Origin: China.

Packaging: 25 kg per bags.



Maltitol E965

Maltitol is a sugar alcohol used as a sugar substitute. It is derived from maltose, a sugar found in starches, through a hydrogenation process. Maltitol is commonly used as a sweetener in sugar-free candies, chocolates, baked goods, and chewing gum to provide sweetness without contributing to tooth decay or spiking blood sugar levels significantly. Chemical Formula: $\text{C}_{12}\text{H}_{24}\text{O}_{11}$.

Origin: China.

Packaging: 25 kg per bags.



Maltodextrin

Maltodextrin is a polysaccharide carbohydrate derived from starch, typically corn, rice, potato, or wheat. It is used in baking and cooking as a bulking agent and texture modifier. It can be used to thicken sauces and gravies, stabilize emulsions, and improve the texture of baked goods. Chemical Formula: $C_6nH(10n+2)O(5n+1)$.

Origin: China.

Packaging: 25kg per bags.



Caustic Soda E524

Caustic Soda also known as lye and sodium hydroxide is a highly versatile chemical compound used in various industries, including food processing. In the food industry, caustic soda is primarily used for cleaning and sanitation purposes. In food processing, caustic soda is employed as a strong alkali to clean equipment used in dairy processing, meat processing, beverage production, and in cleaning and sanitizing food contact surfaces in food manufacturing facilities. Chemical Formula: NaOH.

Origin: China.

Packaging: 25kg per bags.



Calcium Chloride E509

Calcium chloride is a chemical compound composed of calcium and chlorine. In its alimentary or food-grade form, it is used to firm up fruits and vegetables, particularly those that are processed or canned. This helps maintain their texture and prevents them from becoming mushy. Chemical Formula: $CaCl_2$.

Origin: China.

Packaging: 25kg per bags.



Erythritol

Erythritol is a sugar alcohol, a type of sweetener that occurs naturally in some fruits and fermented foods. It is about 70% as sweet as table sugar but contains significantly fewer calories. Erythritol is commonly used as a sugar substitute in various products, including sugar-free gum, candies, beverages and baked goods. It's also available as a standalone sweetener for use in home cooking and baking. Chemical Formula: $C_4H_{10}O_4$.

Origin: China.

Packaging: 25kg per bags.



Dextrose Anhydrous/Monohydrate

Dextrose is a simple sugar and the most common form of carbohydrate found in nature. It is the primary source of energy for living organisms and plays a crucial role in cellular metabolism. It is a naturally occurring sugar found in fruits, honey and various carbohydrate-rich foods. In the food and beverage industry, dextrose is commonly used as a sweetener, a bulking agent, and a fermentation substrate. It is used in a wide range of products including soft drinks, candies, baked goods, and sports drinks. Chemical Formula: $C_6H_{12}O_6$.

Origin: China.

Packaging: 25 kg per bags.



Glucose Syrup 75%

Glucose syrup is a sweet, thick liquid made from the hydrolysis of starch. It is primarily composed of glucose molecules, along with some other sugars such as maltose and higher oligosaccharides. It is widely used in food industry as a sweetener, thickener, and humectant. It is commonly found in a variety of products, including candies, soft drinks, baked goods, ice cream, sauces, and processed foods. Chemical Formula: $C_6H_{12}O_6$.

Origin: China.

Packaging: 1.3T per IBC.



Crystalline Fructose

Crystalline fructose is a sweetener that consists of nearly pure fructose, typically in the form of small, white crystals. Fructose is a monosaccharide, or single sugar molecule, found naturally in fruits, honey, and some vegetables. It is used as a sweetener in various food and beverage products, including soft drinks, flavored water, sports drinks, fruit juices, yogurts, and baked goods. Chemical Formula: $C_6H_{12}O_6$.

Origin: China.

Packaging: 25kg per bags.



Trehalose

Trehalose is a disaccharide sugar composed of two glucose molecules linked together. It occurs naturally in various organisms, including bacteria, fungi, plants, and invertebrates. Trehalose is about 45-50% as sweet as sucrose, making it less sweet than sucrose or other common sweeteners like fructose. Chemical Formula: $C_{12}H_{22}O_{11}$.

Origin: China.

Packaging: 25kg per bags.



Xylitol E967

Xylitol is a sugar alcohol, also known as a polyol, that is used as a sugar substitute. It occurs naturally in small amounts in various fruits and vegetables, but commercial production is typically derived from the xylose found in hardwoods or corncobs through a hydrogenation process. It is widely used in sugar-free and dental health products, and for its lower impact on blood sugar and dental care products as a sugar alternative in various food and beverage applications. Chemical Formula: $C_5H_{12}O_5$.

Origin: China.

Packaging: 25kg per bags.



Isomalt

Isomalt is a sugar substitute and a type of sugar alcohol, also known as a polyol. It is derived from sucrose through a process called hydrogenation, where the sucrose molecule is modified to create isomaltitol, which is the main component of isomalt. It is used as a sugar substitute in various food products, including candies, chocolates, baked goods, and sugar-free desserts. It can also be used as a bulking agent, a texturizer, and a stabilizer in food formulations. Chemical Formula: $C_{12}H_{24}O_{11}$.

Origin: China.

Packaging: 25kg per bags.



Xanthan Gum E415

Xanthan gum is a polysaccharide, meaning it's a complex carbohydrate composed of multiple sugar molecules. It is produced through the fermentation of carbohydrates by the *Xanthomonas campestris*. It is used in the food industry as a thickening and stabilizing agent. It has the ability to increase the viscosity and texture of liquids, making it useful in a variety of applications such as sauces, dressings, soups and dairy products. It is also commonly used in gluten-free baking as a substitute for the binding and elasticity properties of gluten. Chemical Formula: $C_{35}H_{49}O_{29}$.

Origin: China.

Packaging: 25kg per bags.



Fructo-oligosaccharides

Fructo-oligosaccharides are a type of carbohydrate compound composed of short chains of fructose molecules, typically containing 2 to 10 fructose units linked together by glycosidic bonds. FOS have a sweet taste, although they are not as sweet as sucrose. They are often used as a sweetening agent in food products, particularly in combination with other sweeteners to reduce sugar content. They can be added to a wide range of foods, including dairy products, baked goods, beverages and dietary supplements.

Origin: China.

Packaging: 25kg per bags.

- **Preserved**



Acetic Acid E260

Acetic acid is a simple carboxylic acid. It is naturally produced during the fermentation of sugars and carbohydrates by certain bacteria, and it is the main component of vinegar, which typically contains around 4-8% acetic acid. It is commonly used in salad dressing, sauces, marinades and pickled foods. Chemical Formula: $C_2H_4O_2$.

Origin: China.

Packaging: 1.3T per IBC.



Lactic Acid E270

Lactic acid is a hydroxy carboxylic acid. It is used as a food additive for its acidity and flavor-enhancing properties. It is commonly used as a preservative, pH regulator and flavoring agent in various food products, including dairy products, baked goods, beverage and pickled foods. Overall, lactic acid is a versatile compound with various industrial, culinary, and cosmetic applications. Chemical Formula: $C_3H_6O_3$.

Origin: China.

Packaging: 1.3T per IBC.



DL-Malic Acid E296

Malic Acid is a naturally occurring organic compound found in various fruits, particularly apples, but also in other fruits like grapes, cherries, and citrus fruits. It is commonly used as a food additive to impart a tart or sour flavor to food and beverages, candies, chewing gum, and sour candies. Malic acid is often used in combination with other acids, such as citric acid, to achieve a desired flavor profile. Chemical Formula: $C_4H_6O_5$.

Origin: China.

Packaging: 25kg per bags.

- **Other Products**



Tapioca Starch

Tapioca starch is a white fine powder derived from the cassava root, a starchy tuber native of South America. It is used in baking as a gluten-free alternative to wheat flour. It can be used to make bread, cakes, cookies and other baked goods.

Origin: Vietnam.

Packaging: 25kg per bags.



Isolated Soy Protein

Isolated soy protein is a concentrated protein derived from soybeans through a process that removes the carbohydrates, fats, and other components, leaving behind a powder that is predominantly protein. It is often used as a nutritional supplement and functional ingredient in food products.

Origin: China.

Packaging: 20kg per bags.



Pea Protein

Pea protein is a plant-based protein derived from yellow peas. It is produced by isolating the protein component of the peas through a process that involves milling, extraction and drying. Pea protein has gained popularity as a dietary supplement and functional ingredient in food products, particularly among individuals following vegetarian, vegan, or plant-based diets. It has excellent functional properties, including emulsification, foaming and gelling capabilities. These properties make it a versatile ingredient in food manufacturing, where it is used to improve the texture, structure, and nutritional profile of various products, including plant-based meat alternatives, dairy alternatives, baked goods and beverages.

Origin: China.

Packaging: 20kg per bags.

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