



Food Ingredients Group



When you need a
recipe
for success, turn to Hawkins

Serving Up Tailored Solutions for Your Specific Needs

- Address your processing issues surrounding yield, texture, moisture management, color stability and flavor protection
- Address shelf-life challenges involving food safety and microbial suppression
- Shorten your development process
From formulating to manufacturing, we provide custom solutions for all phases of meat, poultry, seafood, sauces and prepared foods.

We partner with both the meat and food processors and the end-users (restaurants, retailers and food service companies)





Developing new food products or reformulating existing items takes time – shorten the process by partnering with Hawkins' Ingredient Works team.

Ingredient Works specializes in custom ingredient solutions for meat, poultry, seafood, sauces, and prepared foods.

Our team of meat and food scientists can customize an ideal solution for your food products. With over 130 years of collective formulating expertise, we can address shelf-life challenges, clean label considerations, and functionality.



Benefits of partnering with the Ingredient Works team:

- A leader in applications for meat, poultry, seafood, prepared foods, soups, sauces, and dressings
- Expertise in multiple applications
- A diverse ingredient portfolio customizable to your products and processes
- GSFI benefits – single source for regulatory paperwork



Expertise In:

- Meat curing
- Yield and moisture management
- Color stability and flavor protection
- Texture modification
- Food safety, pathogen control, and microbial suppression

Our latest product lines include:

BindTite Family of Functional Blends

- Color and flavor oxidation suppression
- Microbial and pathogen control
- Starch and hydrocolloid systems
- Starch systems for multi-step processing
- Specialty protein products
- Functional flavors

NatBind Family of Clean Label Blends

Phosphate alternatives that are a functional blend of natural ingredients that:

- Improve texture
- Improve moisture retention and fat stability
- Slow the rate of oxidation

Food manufacturers can face both common and highly complex issues in food processing each and every day. We can help you address your processing issues surrounding shelf-life, yield, texture, moisture management, and costing parameters.