WE ARE HERE TO HELP

Access premium quality ingredients sourced directly from the manufacturers, including hydrocolloids, starches, and proteins

Navigate and overcome supply chain challenges with domestic product supply and a trusted brokerage firm

Solidify your sourcing strategy by utilizing our extensive manufacturer network

Collaborate with our highly specialized technical expertise to select the best solutions for your specific applications

Identify clean label options

Receive on-site training to empower your R&D teams to effectively handle and formulate specialty ingredients

908-552-9599

www.us-sgi.com info@us-sgi.com New Jersey, USA

WHY SGI?

Our brokerage firm has an expansive portfolio of texturizers, stabilizers, and proteins, expert formulation knowledge, and domestic ingredient supply supported by our global manufacturer network

Our brokerage firm offers the highest quality ingredients and reliable supply security.

Partner with us to streamline your new product development journey and bring your products to market faster.

We are here to accelerate your product development and overcome challenges with our unparalleled expertise and resources.



Follow The Gum Dr. on Linkedin For Educational Content

https://www.linkedin.com/in/m-erhan-yildiz-ba8a4a3/



EXPANSIVE PORTFOLIO

Purposeful, Wholesome, Simply Good Ingredients



LBG

CARRAGEENAN





TAPIOCA STARCH

GUAR





TARA

CAROB POWDER



908-552-9599

www.us-sgi.com info@us-sgi.com



Broad Range of Ingredients

Our brokerage firm believes that hydrocolloids are close to nature, minimally processed, and agricultural ingredients

Our mission is the educate food manufacturers and consumers about these wonderful ingredients. The day food manufacturers proudly call out the presence of hydrocolloids in their formulas, our mission will be accomplished

Our portfolio is constantly expanding with ingredients that we are proud to offer to our customers

In addition to starches and hydrocolloids, we have access to one of a kind even new-to-world ingredients such as sprouted wholegrain rice flours and carob proteins

Our products are plant-based, sustainable, and in some cases upcycled

Finally around the world hydrocolloids feed more than 10 million farmers and harvesters.

Their impact on communities' livelihood is amazing to witness

So many possibilities with Hydrocolloids

TEXTURE

STABILITY

MOUTHFEEL

THICKENING

EMULSIFICATION

GELLING

ENCAPSULATION

FIBER

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Your Applications & Our Solutions









