



FOR A BETTER RECIPE.

IN THE FORMULATION. IN THE APPLICATION. ON THE LABEL.

Specialists in functional ingredients, clean labels and better recipes.

At Ulrick + Short, we pride ourselves not just on the rigour and skills of our science, but on our ability to solve the problems our customers face.

Whether it's about texture, nutrition or simplification, we're able to tailor specific solutions to specific challenges.

It's our own unique working formula, developed not in the lab, but in partnership and collaboration with our customers across 25 years of business.



Over 150 functional ingredients from over 10 base crops



Expert technical support, knowledge and expertise, with dedicated staff situated right across Europe



A bespoke approach to every project and customer



A network of manufacturing and distribution partners across ten countries and four continents

NO MAGIC
FORMULA.
JUST EXPERT
FORMULATION.

THAT'S
JUST U+S

**WE ARE SPECIALISTS ACROSS
ALL FOOD APPLICATIONS:**

- + Bakery
- + Meat and fish
- + Ready meals
- + Soups and sauces
- + Vegetarian and vegan
- + Batters and coatings
- + Performance foods

OUR INGREDIENTS ARE:

- + Simple label declarations
- + Additive free
- + Wide range of crops & functionalities
- + Plant based & vegan
- + Gluten free options
- + Organic options
- + Non-GM
- + Quality assured from field to fork

If you'd like to understand more about how we
could help you develop better recipes for your
customers, we'd love to chat.

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CLEANLABELINGREDIENTS.COM



OUR SOLUTIONS INCLUDE:



**SYNERGIE™
THICKENING &
STABILISING**

-
CLEAN LABEL
FUNCTIONAL STARCHES



**OVAPROX™
EGG
REPLACEMENT**

-
CLEAN LABEL
EGG REPLACERS



**AVANTÉ™
SUGAR
REDUCTION**

-
CLEAN LABEL
SUGAR REPLACERS



**EZIGLAZE™
PLANT BASED
GLAZING**

-
CLEAN LABEL
GLAZING SYSTEMS



**DELYTE™
INDULGENCE &
MOUTHFEEL**

-
CLEAN LABEL
FAT REPLACERS



**FAZENDA™
STRUCTURE
CONTROL**

-
CLEAN LABEL
FUNCTIONAL FLOURS



**COMPLEX™
BINDING &
FORTIFICATION**

-
CLEAN LABEL
FUNCTIONAL PROTEINS



**EZIMOIST™
YIELD &
SUCCULENCE**

-
CLEAN LABEL
PHOSPHATE REPLACERS



**SCILIA™
FIBRE
FORTIFICATION**

-
CLEAN LABEL
FUNCTIONAL FIBRES



**VIRTURA™
TEXTURE**

-
CLEAN LABEL
TEXTURISERS

CLEAN LABEL SUGAR REDUCTION.

AVANTÉ™

01 WHAT IT IS

AVANTÉ™ is our range of clean label sugar replacers, developed to help food manufacturers reduce sugar by up to 50% without compromising on product quality, texture or taste. AVANTÉ supports clean label reformulation to deliver healthier products with labels that stay simple, familiar and transparent.

02 WHAT IT DOES

Formulated in our R&D kitchen, AVANTÉ™ mimics the key functional properties of sugar, including bulking, binding, volume, texture + mouthfeel, whilst only using a fraction of it. It replaces sugar's structural role, ensuring consistent results across baked goods, sauces, ready meals, snacks and more.

FEATURES

Clean label + additive free

Replaces functionality of sugar

Neutral flavour profile

Allergen free options + plant based

Ambient, dry powder format

BENEFITS

Consumer friendly declaration

Maintains texture + structure

Meet nutritional targets

No impact on product quality

Suitable for vegan + free from

Easy to use, no process change

03 WHERE CAN I USE IT

- + Cakes + muffins
- + Soups + sauces
- + Ready meals
- + Desserts
- + Performance foods
- + Cereals + cereal bars
- + Snacks
- + Dips + dressings

CLEAN LABEL BINDING + FORTIFYING.

COMPLEX™

01 WHAT IT IS

COMPLEX™ is our range of clean label functional proteins, developed to give manufacturers greater control over texture, structure and mouthfeel in applications. Being entirely sourced from plants, the range supports sustainable development whilst offering consumer-friendly ingredient declarations and without compromising on quality.

02 WHAT IT DOES

Formulated in our R&D kitchen, **COMPLEX™** binds, emulsifies and gels to build structure, hold moisture and deliver consistent textures across meat, plant based alternatives and bakery applications. **COMPLEX** can also be used for protein fortification, enabling "source of" or "high in" front of pack claims to be made.

FEATURES

Clean label + additive free

High protein content

Binds fat + water

Sourced from plant based proteins

Neutral flavour - no off notes

Ambient, dry powder format

BENEFITS

Consumer friendly declaration

Make protein claims

Control textures + structure

Suitable for vegan + free from

Supports sustainability goals

No impact on product quality

03 WHERE CAN I USE IT

- + Sausages + burgers
- + Reformed meat
- + Pâté
- + Vegetarian + vegan
- + Sports nutrition
- + Bread + bread products
- + Baked goods
- + Soups + sauces

CLEAN LABEL INDULGENCE + MOUTHFEEL.

01 WHAT IT IS

DELYTE™ is our range of clean label fat replacers. The range has been developed to deliver indulgence + mouthfeel in a wide variety of food applications, from sauces and dressings to bakery and ready meals. Derived from crops including tapioca and wheat, the range is entirely plant-based and clean label, with gluten-free options available.

02 WHAT IT DOES

Formulated in our R&D kitchen, DELYTE™ mimics the mouthfeel and body typically delivered by fats, helping manufacturers achieve indulgent textures whilst reducing fat by up to 50%. It's a dry addition solution that provides the same texture, volume + mouthfeel, ensuring no compromise on eating experience.

FEATURES

Clean label + additive free

Reduce fat + calories

Smooth, spherical granules

Neutral taste

Plant based

Dry powder addition

BENEFITS

Consumer friendly declaration

Develop healthier products

Adds indulgence

Mimics mouthfeel of fat

Enhances flavour profiles

Easy to use, no process change

03 WHERE CAN I USE IT

- + Cakes + muffins
- + Frostings + fillings
- + Pastry
- + Reformed meat
- + Soups + sauces
- + Dips + dressings
- + Desserts
- + Biscuits + cookies



FUNCTION



EZIGLAZE™

CLEAN LABEL PLANT BASED GLAZING.

- 01 WHAT IT IS

EZIGLAZE™ is our range of glazing systems, developed as an alternative to traditional egg or milk washes. Derived from plant-based, non-GM crops, the range offers clean label, plant based + gluten free glazing solutions - suitable for all sweet and savoury bakery applications across a wide range of factory processing methods.

02 WHAT IT DOES

Formulated in our R&D kitchen, EZIGLAZE™ improves the appearance of breads and baked goods, by providing shine and gloss. It can also provide adhesion for products, such as seeded loafs. Being an ambient dry powder, EZIGLAZE removes the need for chilled storage, reducing transport emissions and minimising waste for sustainable product development.

FEATURES

- Clean label + additive free
- High shine + gloss finish
- Allergen free options
- Plant based
- Apply pre or post bake
- Supplied as ambient dry powder

BENEFITS

- Consumer friendly declaration
- Improve colour + finish
- Long shelf life + easy storage
- Reduced transport emissions
- Easy to use
- Suitable for vegan + free from

03 WHERE CAN I USE IT

- + Pies + pasties
- + Pastries
- + Breads
- + Sausage rolls
- + Morning goods
- + Hot cross buns
- + Fruit loaves
- + Baked goods



FUNCTION



CLEAN LABEL YIELDS + SUCCULENCE.

EZIMOIST™

01 WHAT IT IS

EZIMOIST™ is our range of yield and succulence enhancers, developed to improve texture, moisture retention and overall eating quality in meat and fish applications. The range is derived from plant-based, non-GM crops and is supplied as a dry powder that's easy to disperse - ideal for a wide range of processing methods, including injection and tumbling.

02 WHAT IT DOES

Formulated in our R&D kitchen, EZIMOIST™ helps retain moisture, improve yields and deliver juicier, more succulent textures without the need for phosphates. It's a clean label alternative that performs across multiple factory processes to support better labelling without compromising on product quality.

FEATURES

- Clean label + additive free
- Process tolerant
- Binds in moisture
- Dissolves + suspends easily in water
- No settlement in brine
- Versatile across processing methods

BENEFITS

- Consumer friendly declarations
- Adds succulence + enhances texture
- Improves yields
- Easy to use - simple mixing process
- Consistent performance
- No process change required

03 WHERE CAN I USE IT

- + Cooked meats
- + Roasting joints
- + Whole birds
- + Reformed meats
- + Pâté + terrines
- + Marinades + glazes

CLEAN LABEL STRUCTURE CONTROL.

FAZENDA™

01 WHAT IT IS

FAZENDA™ is our range of clean label functional flours, developed to support structure, softness and moisture retention in bakery, batters + coatings. Derived from crops including wheat, rye, chickpea, and tapioca, the range offers the familiarity of a "flour" declaration to deliver functionality without compromising on back of pack declarations.

02 WHAT IT DOES

Formulated in our R&D kitchen, **FAZENDA™** harnesses the natural functionality of crops to improve softness, volume and shelf life in baked goods such as bread, cakes and muffins whilst in batters and coatings, it enhances viscosity and adhesion for consistent, high-quality coverage.

FEATURES

Clean label + additive free

Simple flour declaration

Provides structure + retains moisture

Controls + regulates viscosity

Gluten free options

Dry powder addition

BENEFITS

Simple, store cupboard declarations

Improves eating quality

Ensures consistent products

Suitable for free from

Easy to use - no process change required

03 WHERE CAN I USE IT

- + Cakes + muffins
- + Bread + bread products
- + Brownies + traybakes
- + Cookies + biscuits
- + Batters + coatings
- + Gluten free

CLEAN LABEL FORTIFICATION + TEXTURE.

01 WHAT IT IS

SCILIA™ is our range of clean label functional fibres, developed to help manufacturers enhance texture, structure and nutritional content across a variety of food applications. Sourced entirely from plants, the range is non-GM with gluten-free options - offering a consumer-friendly, clean label solution without compromising on functionality.

02 WHAT IT DOES

Formulated in our R&D kitchen, SCILIA™ binds fat and water to support moisture retention, improve texture and increase yields in bakery, meat and plant-based products. Having a high fibre content, the range also enables “source of” or “high in” front-of-pack fibre claims to be made - supporting nutritional targets while maintaining product quality and performance.

FEATURES

Clean label + additive free

High fibre content

Binds fat + water

Range of fibre lengths

Neutral flavour profile

BENEFITS

Consumer friendly declarations

Make fibre claims

Control textures + structure

Increase yields + succulence

No impact on product quality

03 WHERE CAN I USE IT

- + Bread + bread products
- + Bakery + baked goods
- + Ready meals
- + Soups + sauces
- + Dips + dressings
- + Reformed + plant based meat
- + Bakery fillings
- + Snacks

FUNCTION

CLEAN LABEL THICKENING + STABILISING.

SYNERGIE™

01 WHAT IT IS

SYNERGIE™ is our range of clean label thickeners and stabilisers, developed to help manufacturers deliver consistent texture, viscosity and stability across a wide variety of food applications. Derived from a broad base of plant-based, non-GM crops, the range is designed to perform in both hot and cold processes - offering reliable functionality and clean, recognisable declarations.

02 WHAT IT DOES

Formulated in our R&D kitchen, **SYNERGIE™** builds and stabilises texture across sauces, soups, dressings, bakery and more - supporting everything from suspension and viscosity to mouthfeel and shelf life. With a broad choice of ingredient technologies and crop sources, the range offers versatile performance without compromising on label appeal.

FEATURES

Clean label + additive free

Enhance texture + viscosity

High process tolerance

Suitable for hot + cold processes

Wide range of crop bases

Allergen free options

BENEFITS

Consumer friendly declarations

Delivers consistent thickening + stability

Versatile across factory processes

Performs under harsh processing conditions

Suitable for free from + plant based

03 WHERE CAN I USE IT

- + Ready meals + soups
- + Dips + dressings
- + Seasonings + dry mixes
- + Meat + fish
- + Frostings + fillings
- + Cakes + muffins
- + Batters + coatings

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CLEAN LABEL EGG REPLACEMENT.

OVAPROX™

01 WHAT IT IS

OVAPROX™ is our range of clean label egg replacers, developed to reduce reliance on egg while maintaining texture, structure and mouthfeel. Being entirely plant-based and a dry ambient powder, the range supports sustainable, cost-effective, allergen-free reformulation that is suitable for vegan and gluten-free products.

02 WHAT IT DOES

Formulated in our R&D kitchen, OVAPROX™ replicates the key functionalities of egg - providing the same volume, texture and mouthfeel across a range of applications. With the ongoing volatility in egg pricing and supply, OVAPROX offers a reliable alternative that supports clean labels and more resilient recipes.

FEATURES

Clean label + additive free

Replaces whole or partial egg

Plant based + allergen free options

Dry, ambient powder

Versatile across applications + processes

BENEFITS

Consumer friendly declarations

Reduce reliance on egg

Remove allergens

Easy to use

Long shelf life + reduced storage

Suitable for free from + plant based

Supports sustainability goals

03 WHERE CAN I USE IT

- + Cakes + muffins
- + Pancakes + waffles
- + Brownies + traybakes
- + Mayonnaise
- + Dips + Dressings
- + Sauces



CLEAN LABEL NATURAL TEXTURISERS.

VIRTURA™

01 WHAT IT IS

VIRTURA™ is our range of clean label natural texturisers, developed as a functional alternative to non-clean label gums and hydrocolloids. Sourced from plants and designed for versatility, the range supports a wide variety of food applications including gluten-free baking, ready meals, marinades and dry rubs - helping manufacturers simplify ingredient declarations and improve consumer transparency.

02 WHAT IT DOES

Formulated in our R&D kitchen, VIRTURA™ delivers the same thickening, binding and emulsifying properties as hydrocolloids but from clean label, plant sources. It provides viscosity control, volume, and emulsification properties from a sustainable and natural supply. VIRTURA offers a transparent, stable and consumer-friendly solution for controlling textures.

FEATURES

- Clean + natural hydrocolloids
- Sustainably + reliably sourced
- Water retention + binding
- Consistent product functionality
- Allergen free
- Diverse nutrient profile

BENEFITS

- Consumer friendly declarations
- Minimise environmental impact
- Supports sustainability goals
- Multi-functional ingredients
- Develop healthier products
- Suitable for free from + plant based

03 WHERE CAN I USE IT

- + Gluten free bread
- + Sweet bakery
- + Desserts
- + Ready meals
- + Batters + coatings
- + Marinades + glazes
- + Sauces