

Crucial **Functional Ingredients**

Enhance performance without compromising quality.
Our functional ingredient solutions help optimise
texture, yield, shelf life and processing efficiency for
today's evolving food industry.



NEWLY WEDS FOODS

inspiring new tastes

Functional Ingredients

Phosphate Alternatives

Innovative clean-label solutions designed to improve water retention, texture and yield without traditional phosphates.

Salt Replacement

Sodium reduction systems that maintain flavour, functionality and consumer acceptance while supporting healthier product development.

Brines

Functional brine systems developed to optimise tenderness, juiciness and process performance across meat and poultry applications.

Binders

Functional ingredients that improve product cohesion, stability and sliceability while supporting manufacturing efficiency.

Injection Systems

Specialised solutions designed to maximise marinade uptake, product consistency and processing performance.

Texturisers

Ingredients that enhance mouthfeel, structure and eating quality across a wide range of food products.

Fat Replacement

Solutions that help reduce fat content while maintaining the texture, flavour and indulgence consumers expect.

Natural Shelf Life Extenders

Clean-label preservation systems that help maintain freshness, quality and food safety throughout product shelf life.



Scan here for more information, or speak to our sales team at sam@newlywedsfoods.co.uk