

**AnneX**  
INTERNATIONAL TRADING L.L.C



**movex**

**FOOD INGREDIENTS**





# movex

## Native Wheat Starch

Wheat starch is obtained from wheat flour. It is isolated from wheat gluten by hydrating flour, forming it into a dough-like mass, and then applying a gentle washing process. Wheat starch contains both linear amylose and highly branched amylopectin.

Its bimodal granule structure, consisting of large lenticular granules and small spherical granules, makes it unique among starches.

### Application:

- Moisture binder and viscosity improver in baked goods.
- Thickener and stabilizer in sauces, soups, ready meals & desserts.
- Ingredient in cosmetics, such as pastes & dry shampoos.
- Additive in adhesives and paper production.

Packaging: 25 kg bags

Loading: 1000 bags in a Truck/800 bags in 40f Container

## Native Corn Starch

Corn starch is obtained from the endosperm of the kernel. It is a white, tasteless, odorless powder, used in food processing, papermaking, and the production of industrial adhesives; it is also a component of many cosmetics and oral pharmaceutical products.

### Application:

- Dusting powder, molding starch, filler, and bulking agent in food products.
- Cooked stabilizer in cook-and-serve foods and shelf-stable canned goods.
- Ingredient in the production of coated paper, cardboard & paper containers.
- Binder in pharmaceuticals for tablet formulations.
- Ingredient in glue production for the chemical industry.

Packaging: 25 kg bags

Loading: 1000 bags in a Truck/800 bags in 40f Container





# movex

## Modified Starch

Modified starch is native starch (from corn, potato, wheat, Tapioca, etc.) that has been treated physically, chemically, or enzymatically to change its properties, enhancing its functionality in foods and other products as a thickener, emulsifier, texturizer, or stabilizer.

This modification process improves qualities like heat resistance, freeze-thaw stability, and shelf-life for specific applications. Modified starch is not the same as genetically modified (GM) starch; it simply refers to starch with altered functional characteristics.

Application:

- Improve thickening, viscosity, and jelling properties.
- Enhance texture and stability, especially during cooking, freezing, or reheating.
- Control moisture and extend shelf life.
- Provide adhesion or film-forming properties.

Packaging: 25 kg bags

Loading: 1000 bags in a Truck/800 bags in 40f Container

## Vital Wheat Gluten

Vital wheat gluten is a concentrated wheat protein that provides elasticity and structure in doughs, making it a key ingredient in bread and other baked goods. It is also used in meat substitutes like seitan due to its meat-like texture when hydrated. Its strong binding properties make it essential in improving the texture of vegan and vegetarian products.

Application:

- Dough strengthener in bread and baked goods.
- Binder in vegan meat products like seitan.
- Texture enhancer in snack production.
- Animal Feed.

Packaging: 25 kg bags

Loading: 1000 bags in a Truck/800 bags in 40f Container





## Liquid Sorbitol

Sorbitol (also called D-glucitol) is a sugar alcohol (polyol) a type of carbohydrate that looks and tastes like sugar but behaves differently in the body. Chemically, it's a hydrogenated form of glucose. That means it's produced by reducing glucose (adding hydrogen).

### Application:

- As Sweetener (Low-calorie sugar substitute) in sugar-free and diet foods
- As Moisture Retainer to prevents drying & maintains softness & freshness in Baked goods (cakes, cookies, pastries), Soft candies, marshmallows,....
- As Texturizer & Bodying Agent in Ice creams and frozen desserts.
- As Moisturizer/Humectant in creams, lotions, toothpaste.
- Tablet coating & binding agent

Packaging: 265 kg Plastic Drum

Loading: 80 Drums in a truck/80 Drums in a 20f Container



## Liquid Glucose

Glucose syrup is a sweet, thick, colorless or pale-yellow syrup made by breaking down starch - usually from corn, wheat, potatoes, cassava, or rice - into its component sugars, primarily glucose. It is one of the most common carbohydrate - based sweeteners & humectants used in food & industrial applications. Glucose syrup is produced by hydrolyzing starch through:  
Enzymatic hydrolysis (most common today) or acid hydrolysis(older method).

### Application:

- Sweetener: Provides mild, clean sweetness (less sweet than sucrose). Used in confectionery, beverages, bakery, ice cream, jams, etc.
- Texture & Body Builder: Adds bulk and smooth mouthfeel. Helps create chewy texture in candies & softness in baked goods.
- Moisture Retainer: Maintains moisture & freshness, extending shelf life in: Cakes, cookies, soft sweets.
- Pharmaceuticals: Used in syrups, tonics, vitamin formulations & as a binder in tablets.

Packaging: 50 kg Gallons

Loading: 500 Gallons in a Truck/400 Gallons in a 20f Container





## Soy Lecithin

Soy lecithin is a natural mixture of phospholipids obtained from soybeans. It is widely used in the food industry as an emulsifier, stabilizing the mixture of oil and water. Additionally, it can be found in products such as chocolate, confections, margarine, and some processed foods. Soy lecithin is rich in nutrients like fatty acids, phosphates, and choline, making it popular in dietary supplements and health products. However, it should be used with caution by individuals with soy allergies. It is generally considered a vegan-friendly ingredient.

### Application

- Emulsifier Helps mix oil and water, creating stable and uniform mixtures.
- Used in: Chocolate and compound coatings, Margarine & butter spreads, Salad dressings and mayonnaise, Baked goods and cake mixes.
- Viscosity Reducer in Chocolate & Confectionery.
- Dough Conditioner in Bakery: Improves dough elasticity and machinability, Enhances volume, texture, and shelf life of bread, cakes, cookies.
- Animal Feed Industry
- Industrial Lubricants and Surfactants as a biodegradable lubricant, release agent, and anti-static additive.

Packaging: 200 kg Plastic Drum

Loading: 88 Drums in a truck/80 Drums in a 20f Container



# AnneX

INTERNATIONAL TRADING L.L.C

## movex

Add: NO.1417, BLUE BAY TOWER  
BUSINESS BAY, DUBAI, UAE

Tel: +971 50 549 56 86

Land Line No. : +971 4 8819217

[www.AnneX-international.com](http://www.AnneX-international.com)

[h.mirhosseini@annex-international.com](mailto:h.mirhosseini@annex-international.com)