Who We Are

The company was started in 2006 with a vision of delivering to the largest food and beverage brands a combination of best in class quality and first class customer service. The initial model saw TIH seek entry into target segments where key management had segment experience thus could focus upon the largest customers within each segment and match these customers with supply chain partners who could demonstrate a willingness to adapt to the standards TIH knew were required. Over the years manufacturers who have seen the success of the TIH model then also initiated partnership with TIH so that certain markets could be penetrated using the growing resources of TIH.

Today TIH operates out of a head office location in North Carolina where TIH has built an Applications Laboratory to support the ingredient development needs of the customers who are interested in the range of ingredients TIH offers. This is also the location for the Customer Service & Quality teams giving TIH a modern facility in which our team can interact with both customers and suppliers. An additional office is located in New Jersey where our finance and administration team play their part in a well orchestrated and fine tuned service to our partners. In addition members of our team operate from their home office locations in the UK, Italy & China to further support our international food ingredients business.

From day one TIH has focused upon certain core strategies that create for our partners a series of advantages to doing business with TIH where the goal is to add value as part of the supply chain a customer requires and a reliability that is driven by consistency, attention to detail and often custom designed to fit the needs of each and every customer TIH has. We can measure our success by the small percentage of issues we have faced over the years which for our customers demonstrates the value our model delivers by the consistency of the first class quality and service we deliver every day.
TIH Advantages

The model TIH operates is driven by the advantage TIH wants to deliver to both our customers and our strategic manufacturing partners best summarized by our Company vision displayed proudly beneath our logo: “Discover the Quality Within”. This message has become the embodiment of our very approach and something that you can see has been communicated not only to our internal team members but to our strategic manufacturing partners and our customers.

▲ Every strategic manufacturing partner has been visited frequently by the TIH team who have audited each facility many times to ensure that the “Quality Within” is maintained in accordance with the standards we have established with the help of our customers who have been welcomed many times to our partner facilities.

▲ Every order we get from customers is managed individually with many such orders shipping internationally then this requires TIH demonstrates attention to detail so that every customer can enjoy first class customer service.

▲ Every representative of TIH goes through rigorous training schedules so that they can each one perform the tasks they are required to do so that our customers are interacting with experts in their chosen field and experts in the ingredient segments we are offering.

▲ Every opportunity that is presented to TIH gets managed so that these opportunities are mostly achieved by TIH delivering the results our customers and strategic partners are expecting. This way TIH can deliver upon that we commit to always with the mindset that TIH will never sacrifice quality for price yet deliver value by being competitive.

Thus as you can see “Discover the Quality Within” is a representation of what you can expect when you trust TIH with your business as it is incorporated in everything we do.
TIH First Class Quality System

We regard quality as essential in everything we do, and every team member embraces responsibility for quality work within every task performed. **TIH has developed a World Class Quality Management Infrastructure, which Protects your Brand Equity** and has been trusted for years to take care of the largest brands in the world.

TIH has developed procedures and systems that prevent risk, documentation that gives traceability and structure, and Environment and Sustainability methods that look after the long term supply availability.
TIH Services Provided

TIH has proactively adapted to the needs of our customers and developed new solutions to generate value. **We are a Solutions Provider** and can tailor-make products to fit customer needs by providing specialized packaging, milling or special particle size products. TIH has helped customers to develop formulation success and has brought new technology ideas to them through its innovation network.

The Team is fast to respond to customer needs yet always with first-class service in mind. **The Documentation TIH provides is always timely and what you need, saving you frustration and wasted time.** Short term changes in your needs can sometimes be unavoidable and you will not be disappointed with the response and constructive problem solving abilities of the team. **Our Customer Service Team can be trusted to deliver on time every time.**
TIH Range of Products

**RightSweet™**

**High Intensity**

- Acesulfame K
- Aspartame
- Luo Han Guo (and Organic)
- Saccharin
- Stevia (and Organic)
- Sucralose
- Sucralose Liquid

**RightSweet™**

**Polyols**

- Erythritol (and Organic)
- Maltitol
- Mannitol
- Xylitol (Corn and Wood)
TIH Range of Products

**RightHydro™**
*Hydrocolloids*
- Carrageenan
- Cellulose Gel
- Croscarmellose Sodium (CCS)
- Hydroxypropyl Methyl Cellulose (HPMC)
- Methyl Cellulose (MC)
- Microcrystalline Cellulose (MCC)
- Propylene Glycol Alginate
- Sodium Alginate
- Sodium Carboxymethyl Cellulose (CMC)

**RightFiber™**
*Insoluble Fibers*
- Apple
- Bamboo
- Cellulose
- Cottonseed
- Oat
- Sugarcane
- Wheat

**RightFiber™**
*Soluble Fibers*
- Inulin (Organic)
- GOFOS™ Short-Chain FOS
TIH Range of Products

**Cultures**
- Dairy Starter Cultures
- Fast-Fermenting Cultures
- Probiotic Cultures
- Protective Cultures
- Cultures for Non-Dairy Products
- Cultures to Produce Lactose Free
TIH Range of Products

**Organic**
- Agave Syrup
- Corn Syrup Solids
- Dextrose
- Erythritol (Standard and Organic)
- Glycerin
- Inulin
- L-Arabinose
- Luo Han Guo (Monk Fruit)
- Stevia

**Non-GMO Project Verified**
- Agave Syrup
- Erythritol (Standard and Organic)
- Inulin
- L-Arabinose
- Luo Han Guo (Standard and Organic)
- Nouravant™ Maple Fiber
TIH Range of Products

**Cultured Dextrose for Natural Preservation**
- Extends Shelf-life
- Clean Label Alternative
- Protects Against Microbial Spoilage
- GMO Free, Allergen Free, Gluten Free

**New to the World Ingredient for Egg Replacement**
- Cost Savings Over Eggs
- Emulsifier
- Texturizer
- Freshness Extension

**Short-Chain FOS for Enhanced Nutrition**
- Low Caloric Value - 2 kcal/gram
- Low Glycemic Index
- Fiber Enrichment
- Sugar Reduction
Galam Ltd. of Israel has an exclusive partnership with TIH to bring GOFOS™ Short-Chain Fructooligosaccharides in the US/Canadian Food Industry.

GOFOS™ dietary fiber provides functional and nutritional benefits to produce healthy and tasty products in various food applications such as Bakery, Cereal Bars, Chocolate, Ice Cream, Dairy, Dairy Substitutes, Cereal, Fruit Preparations and more.

GOFOS™ is a sweet tasty soluble prebiotic fiber consisting of about 95% of short chain fructooligosaccharides (sc-FOS). Short-Chain FOS is naturally found in small amounts in various vegetables and fruits. Short-Chain FOS soluble prebiotic fiber promotes the growth and activity of beneficial gut bacteria and helps maintain a healthy gut. Four grams of Short-Chain FOS has the same amount of fiber as 22 bananas.

GOFOS™ provides a clean sweet taste and has a synergistic effect with intense sweeteners making it a good tool for sugar reduction.
TIH Product Spotlight

GOFOS™ Advantages

1. Clean Sweet Taste
2. 30% Sweetening Power vs. Sucrose
3. High Temp Stability
4. Binding Contribution
5. Similar Rheological Properties to Sucrose
6. Improves Humectancy
7. Highly Soluble
8. Flavor Enhancement
9. Mouthfeel Improvement
10. Shelf Life Extension
11. Low Caloric Value 2 kcal/g

Low Glycemic Index

1. sc-FOS has a very low glycemic index and does not cause glucose spikes in the blood
2. Products containing sc-FOS help to lower blood glucose and insulin responses

Scientific Evidence on sc-FOS

- Prebiotic Effect
- Healthy Gut
- Blood Sugar Management
- Strengthens Bones
- Enhances Immunity
- Nutrient Absorption

Advantages of GOFOS™

- Bakery
- Cereal Bars
- Chocolate
- Ice Cream
- Dairy
- Dairy Substitutes
- Cereal
- Fruit Preparations
TIH Product Spotlight

**Nouravant™ New Innovative Product**

Plant-based innovator, Renmatix, joined with The Ingredient House (TIH) to bring Nouravant™, a new plant-based ingredient to the food industry.

*Nouravant™ has strong emulsification, texturizing, and water binding properties in various food systems.* This cost disruptive and innovative cellulose product is different from the cellulose that has been widely used in the food industry for decades. Nouravant™ is further aligned with industry trends to eliminate GMO, create cleaner labels, and simplify processed foods, by virtue of being produced only with water. Renmatix has developed the Plantrose® process, a super critical water-based technology that enables cellulose extraction without the use of any chemicals or solvents.

*Nouravant™ supports the clean label movement* with its innovative nature which exhibits multifunctional property benefits in emulsification, texturizing, moisture retention and fat replacement – increasingly desirable traits to meet today’s healthy consumer tastes and a great choice for many dairy products.
TIH Product Spotlight

Top 10 Egg Replacement Advantages

1. Reduce Cost
2. Reduce Price Volatility
3. Reduce Risk of Supply Interruption
4. Supports Excellent Gluten Free Formulations
5. Can be Used in Vegan Products
6. Allows for a Simplified Ingredient List
7. Clean Ingredient Declaration
8. No Added Cholesterol
9. Can Increase Shelf Life
10. Great Taste and Texture of Final Product

Volatility of U.S. Egg Prices

- 2008
- 2019
- 2015 Avian Flu
- 2010 Salmonella Recall
- 2018 Salmonella Recall
TIH Contact & Website

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**TIH Sample Shop**

For more information on samples The Ingredient House has to offer, click the button below.

[Visit the Website]