

The Independent Food Texture Experts



The private organisation started out in 2002 by four founding members with a shared vision: to provide quality outsourcing of every aspect of the hydrocolloids arena. With our 50 years of collective experience, the professionals were well placed to establish a unique enterprise that would, in effect, enable individuals to cost-effectively add value to the food texture world through refined modes of research and development.

In the years that have followed CyberColloids has become a recognisable centre of excellence deeply rooted within the hydrocolloid advancement and polysaccharide chemistry segments. Its reputation has led to widespread success on a global scale, and its proficiency has resulted in research participations with the EU and other important nationally funded projects.

Working with raw material suppliers, processors and users of food texture ingredients, the award-winning industry innovator brings business and technology together whilst focusing resiliently on food, nutrition and industrial applications. Its concentrated solutions have been subsequently delivered to SMEs and large internationals for processing or production operations of varying sizes and complexities.



Ross Campbell, Managing Director at CyberColloids, commented, "Delivering innovative solutions for cost-effective texture is our core focus. We help our clients choose the right food gum(s) or fibre-based texture system for each application and encourage the development of new processes or products. Introducing functional food fibres and ingredients from waste streams of the food industry for use as fat replacers, waterbinders and novel gelling agents that are label-friendly has become an important element to this service.

"We are different in the respect that we provide independent expertise. What also sets us apart



is our commercial, business-led approach: our competitors do not necessarily have this acumen and tend to have a broader scope. Our ability to bridge the gap between laboratory and factory is a strength that not only drives our business success but also makes us an attractive industrial partner."

CyberColloids has helped to create processing methodologies, new ingredients and original applications for downstream materials. The push towards food security and sustainability has encouraged the Irish company to utilise more natural food ingredients whilst augmenting the quality of 'free-from' products, as Ross continued:

"Cost and healthy (yet tasty) food are key drivers for the industry today and areas in which we can make a difference. We see the world of food texture changing and have adapted our way of thinking for future opportunities."

The resourceful company covers every facet from the biology of raw materials and knowledge of distinct harvesting practices to healthy food formulations and processing activities. Its services extend to hydrocolloid functionality, food (and non-food) application assessment, research & innovation and marketing & business development. Strategic business support (sourcing & purchasing advice, training, sales & marketing support and network facilitation) can also be provided.

It is important to acknowledge that one hydrocolloid is not suitable for all applications; there are many types that will better serve specific environments. Decisions can be made based on their unique properties and functionalities, and with the guidance and expertise of CyberColloids, this process can be made as seamless as possible, so get in touch with the team today to discuss your requirements.

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