

Connecting Chemistry to Every Industry



Speciality Ingredients for Food, Cosmetics & Pharmaceutical Products



OUR PRODUCTS

Emulsifiers (E400-E499 Range)

Used to stabilize oil-water mixtures, improve texture, and extend shelf life:

- » Glycerol Monostearate (GMS)
- » Glycerol Monooleate (GMO)
- » Distilled Monoglycerides (DMG)
- » Acetic Acid Esters of Mono-Diglycerides (ACETEM)
- » Lactic Acid Esters of Monoglyceride (LACTEM)
- » Citric Acid Esters of Monoglyceride (CITREM)
- » Diacetyl Tartaric Acid Esters of Mono-Diglycerides (DATEM)
- » Sodium Stearoyl-2-Lactylate (SSL)
- » Polyglycerol Ester (PGE)
- » Polyglycerol Polyricinoleate (PGPR)
- » Propylene Glycol Monostearate (PGMS)
- » Sorbitan Monostearate (SMS)
- » Sorbitan Tristearate (STS)
- » Sorbitan Monolaurate (SML)
- » Sorbitan Monooleate (SMO)
- » Sorbitan Trioleate (STO)
- » Polysorbate 20/40/60/80
- » Soya Lecithin (GMO & NON GMO)
- » Medium Chain Triglyceride (MCT)

Acidulants / pH Regulators (E200-E399 Range)

Used to adjust acidity, enhance flavor, and support emulsification:

- » Citric Acid
- » DL+ Tartaric Acid
- » Phosphoric Acid
- » Lactic Acid
- » Acetic Acid
- » Ascorbic Acid

Humectants / Sweeteners

Used to retain moisture and provide sweetness:

- » Sorbitol Solutions 70%
- » Sucralose
- » Glycerine IP/CP

Thickeners / Stabilizers / Hydrocolloids (E400-E499 Range)

Used to modify viscosity, stabilize emulsions, and improve mouthfeel:

- » Gaur Gum
- » Xanthan Gum
- » Pectin
- » Locust Bean Gum
- » Carrageenan
- » Cellulose Gum (CMC)
- » Ice Cream Stabilizer

Starches & Binders

Used for thickening, binding, and texture enhancement:

- » Maize Starch



Flavouring Agents

Used to impart taste and aroma:

- » Cocoa Powder
- » Yeast

Bakery Improvers / Conditioners

Used to enhance volume, crumb structure, and shelf life:

- » Cake Improver
- » Solbake
- » Cake Gel
- » Bread Improver

Antioxidants / Preservatives

Used to prevent oxidation and microbial spoilage:

- » Tert-Butylhydroquinone (TBHQ)
- » Butylated Hydroxyanisole (BHA)
- » Butylated Hydroxytoluene (BHT)
- » Calcium Propionate

Specialty Fats

Delivering performance, texture, and stability across diverse applications.

- » Chocolate Fats
- » Bakery Fats
- » Confectionery Fats
- » Dairy Fats

Fatty Acids

These are typically used as emollients, surfactants, or thickening agents in personal care and industrial products.

- » Caprylic Acid (99%)
- » Stearic Acid (55%)
- » Capric Acid (99%)
- » Oleic Acid
- » Lauric Acid (99%)
- » Palmitic Acid (98%)

Fatty Alcohols

These are waxy substances used for their emollient, emulsifying, and thickening properties.

- » Cetyl Alcohol (>98%)
- » Stearyl Alcohol
- » CetoStearyl Alcohol
- » Behenyl Alcohol

Emulsifying Agents

These help blend oil and water phases in formulations.

- » Non-Ionic Emulsifying Wax
- » Emulsifying Wax
- » Anionic Emulsifying Wax



ABOUT US

Chemtradex Impex is a professional B2B supplier and distributor of specialty and industrial chemicals, serving customers across the Food, Bakery, Pharmaceutical, Cosmetic, Plastics/Polymer, Dairy, and Mining industries. The company focuses on reliable sourcing, consistent quality, and responsive service to help manufacturers and formulators secure the right raw materials for their products and processes.

With a solution-oriented and partnership-driven approach, Chemtradex Impex works closely with procurement, technical, and production teams to understand specific requirements and deliver suitable grades and specifications. Supported by strong supplier relationships and efficient logistics, the company is committed to on-time deliveries, compliance, and long-term value creation for its customers.

OUR PRINCIPAL



CONTACT US

+91-9911-222-232

+91-11-4507 0222

info@chemtradex.com

www.chemtradex.com

G-222, 1st Floor, DSIIDC Industrial Area, Bawana,
Delhi – 110039, India

