

# **Mantrose-Haeuser Co., Inc.**

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At the Forefront of Coating and Ingredient Technology



# Mantrose-Haeuser Co., Inc.



**M**antrose Group is a global leader in specialty coatings and functional blends, serving the bakery, confectionery, dairy, fresh produce, pharmaceutical, and sustainable food packaging industries.

For over a century, Mantrose-Haeuser Co., Inc. the coatings division of Mantrose Group, has been at the forefront of innovation in edible coatings, delivering exceptional results and customized solutions to meet our clients' unique needs. Our specialty food coatings and ingredients are widely recognized for their superior quality, performance, consistency, and functionality.

Our expert team collaborates with customers to develop tailored solutions, supported by our state-of-the-art research lab and decades of technical expertise. Whether you're enhancing food products or developing custom formulations, we're here to deliver results that meet your exact needs.

## Other Markets Served



**Shelf-Life  
Extension  
Technology**



**Stabilizer  
& Emulsifier  
Systems**



**Bakery  
Stabilizers**



**Sustainable  
Food Packaging**  
**VerdeCoat**

# Innovation and Manufacturing Capabilities



## Areas Of Expertise

- Expertise in all edible film coating technologies
  - Formulation
  - Application & process enhancement
- 8 full time PhD and/or Master accredited scientists
  - Food technologists
  - Microbiologists
  - Chemists
  - Research scientists

## State Of The Art Technical Center

- Fully functioning panning room – conventional and automated pans
- Level 2 micro room
- Fluidized bed coater
- 5000x optical microscope
- Gloss analyzer

## Manufacturing Quality And Reliability

- GFSI accredited
- SQF level 3 – 98%
- BRC – A rating
- FDA registered and subject to routine regulatory inspection
- Pharmaceutical monograph compliant: USP-NF, EP, JP, etc
- FSMA compliant
- Made in USA

Select from our current line of products or work with our highly skilled scientists to develop a custom coating or application method to meet your company's specific needs.

# Our Family of Confectionery Products

## A Wide Range of Edible Coating Solutions for all Types of Confectionery Applications

- Anti-stick gummy applications
- Confectionery glazes
- Coatings for chocolate panned applications
- Spice adhesive

## Our Functional Coatings Benefits Include:

- Moisture and oil barrier
- Anti-stick
- Scuff resistance
- Shine enhancement and protection
- Enhanced shelf life

Organic, clean label and plant-based formulas are also available.

Application	Certiseal	Confectioners Glaze	Crystalac	Certicoat	Wax	MantroShield
Chocolate Panned Pieces	Center Sealing Polishing	Gloss Sealing	Gloss Sealing			
Yogurt Panned Pieces	Center Sealing Polishing	Gloss Sealing	Gloss Sealing			
Sugar Shell Panned Pieces		Gloss Sealing	One Step Gloss Sealing		Polishing	
Gummies & Fruit Snacks				Anti-Stick Release		Sour Sanding
Extruded Licorice				Dipping Bath		Sour Sanding
Sprinkles & Non-Pareils		Gloss Color Protection	Gloss Color Protection		Extrusion Aid	

# Gummy Applications



## Certicoat®

- Custom formulated oil and wax components provide anti-stick polishes for gummy vitamins, fruit snacks, extruded products, and other functional gummies.
- Long-lasting gloss and enhanced richness of substrate color.
- Available in various finished appearances from shiny to matte.
- Organic, clean label and plant-based formulas available.
  - MCT
  - Sunflower Oil
  - Mineral Oil
  - Carnauba Wax
  - Bees Wax

## MantroShield Encapsulated Acids

- Fat-Free Formulation
- Stable Formulation
- Fast-releasing Acid Flavor
- Reduced Usage Levels
- Label Friendly
- Citric, Malic and Tartaric



# Polish & Glaze



## Certiseal®

- Serves as a center sealing for nuts and dried fruits to improve adhesion and prevent fat migration.
- Aqueous polishing agent for chocolate engrossed panned candies.
- Provides smooth surface with improved gloss and faster drying times.

## Cystalac®

- Ideal for sugar shell and chocolate confectionery
- Robust confectioners glaze provides consistent high-quality gloss from pan to package
- Provides brilliant shine, moisture barrier, and anti-scuff
- 1 step power polish
- Organic formulations
- Low VOC formulations
- Non-GMO



# Particulate Adhesive Systems



**Certiseal® Particulate Adhesive Systems** are fat and preservative free dry blend systems which can be dissolved into water or vinegar and used to adhere particulates, including seeds, herbs, and spices.

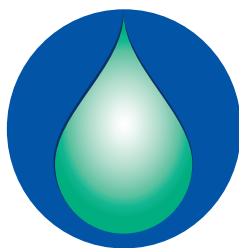
## **Certiseal Particulate Adhesive Systems are suitable for the following applications:**

- Nuts – large particulate or powder adhesion (oil or sugar syrup replacement)
- Granola/Nut Bars – clusters/bars (adhesion sugar syrup replacement)
- Chips/Pretzels – powder/large particulate adhesion
- Jerky – dry rubs

### **Technical Information**

<b>Shelf Life</b>	2 years from the date of manufacture.
<b>Non GMO</b>	Does not contain Genetically Modified Organisms (GMOs) and is not subject to GMO labeling requirements.
<b>Certification</b>	Certified Kosher Pareve by the Chicago Rabbinical Council.
<b>Allergen Free</b>	This product does not contain any allergens.





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