



Camstar Ingredients LtdTM

New Product Development

Camstar Ingredients have the N.P.D. flair that will make your new products succeed. With our unique blend of practical, creative talent with multi-disciplinary expertise we take pride in our high level of service and have a reputation for the quality of our work and speed of response. Combining in depth flavour knowledge and genuine culinary skills we can help companies identify emerging market trends and create and produce new products for today's global food market.



The team at Camstar Ingredients recognise that today's products require strong appeal, with genuine differences and truly authentic characteristics to set them apart from those around them. With practical commercial experience we can combine all of these skills to undertake the most complex assignment as well as being flexible enough to handle small or one-off projects.

Current Developments

We are currently working on a new range of Asian products using authentic ingredients: Toban Jhan, Vietnamese Pho, Miso Soup Paste and Tom Yum Paste to name but a few. We've gone to great lengths to source just the right raw materials for these, such as fermented broad bean, kombu/kelp powder, wakame and a range of naturally salt fermented branded chillies such as jalapeno, habanero and scotch bonnet.

Key tasks can be undertaken include product matching, "cost engineering" of existing products or modifications to produce "clean dec" pastes, sauces and marinades. Whether you require chilled, frozen or ambient stable recipes Camstar Ingredients is the perfect choice. Please use one of the following options to contact us for further details, specifications, samples and prices on any products you would like us to match, create or help you develop.



For more information about Camstar Ingredients Ltd please visit
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