



Solar Panels

Our Commitment to Sustainability

As our production increases, the energy demand rises too. Java Biocolloid, in a push to further reduce energy consumption, will install solar panels on our production facility roofs.

The installation will take two months after the finalisation of the paperwork. The energy generated from these solar panels is 420 kilo Watt peak (DC) and 363kVa (AC).

With the installation of these solar panels, Java Biocolloid will be able to supply 25% of our factory's electricity needs and will contribute to reducing carbon emissions by 370 tons each year, part of our on-going commitment to sustainable production.



Functional Blends with Konjac

The Perfect High Performance Ingredient

Konjac is still not a very well known ingredient, despite its great potential in many different applications. It can be used as a replacement for other additives which, for a variety of reasons, are losing popularity, such as xanthan.

Konjac is widely used in Asia for many applications such as gummy jellies, low calories noodles and processed meat. In Europe some companies in the meat sector are already introducing konjac to replace polyphosphates.

Thanks to its extraordinary ability to retain liquids and its softening action, Konjac is proving to be a fundamental ingredient for maintaining perfect texture, both in processes that involve injection and where it is added to the mix. Alone or in combination with other vegetable-based hydrocolloids, Konjac guarantees a very high performance at a very low dosage.

[Contact us for more information](#)

Soft and Chewy Oatmeal Cookies

Innovation with phytaFIBER®

The Java Biocolloid R&D team is currently developing more recipes and, in particular, looking at the interesting properties of phytaFIBER® when used in cookies.

Traditionally, cookies have a high sugar and a low fibre content, making them an unhealthy snack option with a low nutritional value. However, thanks to the JB R&D team, our newly developed oatmeal cookies with phytaFIBER® are much higher in fibre and have less refined sugar due to the binding action of phytaFIBER®, allowing for the removal of sugar.

Despite a lower sugar content, these oatmeal cookies have crisp edges and soft, chewy centres, with a texture similar to traditional cookies. The results also show that the cookies have better moisture retention compared to the control, thus improving product quality during storage. This makes phytaFIBER® the perfect ingredient, striking a balance between texturing functionality and improved health benefits.

[Contact us for the recipe](#)