

# Reformulation Ingredient and Solution Provider Directory

## Purpose

The Food Reformulation Task Force received feedback from food businesses that a challenge to undertaking reformulation is a lack of knowledge and know how. Having considered this, the Task Force developed an ingredient and solution provider directory, to facilitate food businesses to identify and engage with ingredient and solution providers for food reformulation. This will make the process of reformulating food products an easier task.

## How to use

Food businesses can use this directory to search for and find the type of ingredient or solution they require to support food reformulation.

## Additional queries

If your organisation is an ingredient and solution provider that supplies ingredients, technologies<sup>1</sup> or technical expertise<sup>2</sup> that enables food and beverage manufacturers to reformulate their products in line with Irish reformulation targets, without compromising safety<sup>3</sup> or quality<sup>4</sup>, and you want to be added to this directory, please contact the Food Reformulation Task Force by email at [foodreformulation@fsai.ie](mailto:foodreformulation@fsai.ie).

## Disclaimer

The Food Safety Authority of Ireland (FSAI) has compiled this directory of ingredient suppliers and solution providers as a resource for the food industry to progress their food reformulation plans and commitments. This directory is intended for informational purposes only and does not constitute an endorsement, approval, or recommendation of any supplier, product, or service by the FSAsI.

The inclusion of any supplier or solution provider does not imply regulatory compliance or quality assurance by the FSAsI. Users of this directory should conduct their own due diligence and verification to ensure suitability for their specific needs. The FSAsI assumes no responsibility for the accuracy, reliability, or completeness of the information provided, nor any liability for engagements, transactions, or outcomes arising from its use.

[For further guidance on food reformulation and regulatory requirements, please visit the FSAsI's website.]

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<sup>1</sup> Technologies refers to the production or processing of food that support reformulation.

<sup>2</sup> Technical expertise refers to knowledge and know how that enables reformulation.

<sup>3</sup> Safety: Reformulated products must continue to meet all relevant food safety legislation.

<sup>4</sup> Food quality consists of attributes, including external factors such as appearance (e.g. size, shape, colour, gloss, and consistency), internal factors (e.g. chemical, physical, microbial), as well as texture and flavour.

## Directory

Organisation name	Reformulation solution provided	Reformulation solution	Website	Email
Healy Group	Ingredients, Technical know-how, Product design and testing, Market Insight, Retailer, B2B Contacts	<p><b>Energy, Saturated fat, Sugar, Salt - Healy</b></p> <p>Group provides market-driven and technically robust ingredients to help food and beverage manufacturers achieve reformulation goals. They offer expert guidance and innovative solutions to address evolving consumer trends, regulatory requirements, and category-specific challenges. Healy Group works with expert supplier partners to offer a comprehensive portfolio of functional ingredients and solutions for food reformulation where their focus is on enabling healthier, high-quality products while driving innovation and competitive advantage. Their capabilities include, but are not limited to, reducing salt, sugar, fat, and energy, as well as enhancing fibre, protein, and providing functional benefits that support overall health, such as digestive wellness.</p> <p>Designed to meet current reformulation targets and support new product development, the solutions provide manufacturers with the toolkit to create healthier, tastier, and truly market-leading products across a wide range of categories.</p>	<a href="https://healy-group.com/">https://healy-group.com/</a>	info@healy-group.com

Langdon Ingredients	Ingredients, Technical know-how	<b>Salt</b> - Langdon Ingredients helps reformulate its partners' recipes using methods like boosting umami and kokumi to naturally reduce salt.	<a href="http://www.hjlangdon.com">http://www.hjlangdon.com</a>	infouk@hjlangdon.com
Peacock Salt Limited	Ingredients, Technical know-how	<b>Salt</b> - Sea salt and potassium chloride blends/standard blends – 20%, 30%, 40% reduced sodium. Bespoke blends can be developed to suit customers' requirements.	<a href="https://www.peacocksalt.com/">https://www.peacocksalt.com/</a>	info@peacocksalt.co.uk
Teagasc	Technical know-how, Product design and testing	<b>Energy, Saturated fat, Sugar, Salt</b> - The National Prepared Consumer Food Centre (NPCFC) supports research, development and innovation in the Prepared Consumer Food (PCF) sector. The Centre contains state-of-art pilot scale processing equipment which PCF companies can use for research and development in collaboration with Teagasc and other innovation support organisations. It also encompasses access to modern analytical and sensory laboratories to characterise foods in terms of nutritional, compositional, microbial and sensory profiles allowing complete product and process development.	<a href="https://teagasc.ie/food/prepared-consumer-food-centre/">https://teagasc.ie/food/prepared-consumer-food-centre/</a>	info@teagasc.ie