

Betaine Anhydrous is one of the popular food additives and ingredients in most countries, As a professional Betaine Anhydrous supplier and manufacturer, **Foodchem International Corporation** has been supplying and exporting Betaine Anhydrous from China for almost 10 years, please be assured to buy Betaine Anhydrous at Foodchem. Any inquiries and problems please feel free to send emails to us via EMAIL, we will reply you within 1 working day.

Product Specification

Product Name:Betaine Anhydrous

Produced according to customers' demands.

Betaine Anhydrous FAQ

1, What kinds of certificates can you offer?

Foodchem is an ISO2008 9001 certified company, as for Betaine Anhydrous, we can offer HAPPC, KOSHER, HALAL Certificates, ect.

2, Is Foodchem a manufacturer or just a trading company?

Foodchem is both manufacturer and trading company, we are Betaine Anhydrous distributor, at the same time, we are manufacturer of other products.

3, What is the Min Order Quantity of Betaine Anhydrous?

Different products have different MOQ, for Betaine Anhydrous, the MOQ is 500kg.

4, What is the price of Betaine Anhydrous?

Foodchem is a famous supplier and manufacturer of Betaine Anhydrous in China, and has been corporate with many Betaine Anhydrous suppliers for several years, we can provide you with cost-effective Betaine Anhydrous.

5, How long shall we wait for your reply?

We can guarantee to reply your inquiries of Betaine Anhydrous in less than 24 hours in working days.

6, What kinds of transportation types can you provide?

Our main transportation methods include air transportation, land transportation and water transportation.

7, What kinds of payment terms can you accept?

The most commonly used payment terms are T/T, L/C, D/P, D/A, etc.

8, How long will I receive my good?

Foodchem has its own EDC warehouse in Shanghai, when your purchase order has been confirmed, inventory products will deliver within 1 week, other products delivery in 2 weeks.

FOODCHEM Hot Products

Acidulants ([Citric acid](#), [Malic acid](#), [Tartaric acid](#), etc.);

Antioxidants([Sodium erythorbate](#), [BHT](#), etc.);

Perservatives([Potassium sorbate](#) , [Sodium benzoate](#) , etc.);

Thickeners([Xanthan gum](#) , [Agar agar](#) , [Carrageenan](#) , [Sodium carboxymethyl cellulose](#) , etc.);

Sweeteners([Sodium saccharin](#) , [Aspartame](#) , [Acesulfame potassium](#) , [Sucralose](#) , etc.);

Foodchem[®]

Amino Acids([L-Glutamine](#) , [Creatine monohydrate](#) ,[L-Glycine](#) , [BCAA](#) , [etc.](#));

Plant Extracts ([Green coffee bean extract](#) , [Oat glucan](#) , [Resveratrol](#) , [etc.](#)) ;

Vitamins ([Vitamin C](#) , [Vitamin E](#) , [Vitamin A](#) , [Vitamin B1](#) , [etc.](#));

Starch ([Corn starch](#) , [Modified starch.](#));

Flavourings([MSG](#) , [I+G](#) , [Yeast extract](#) , [Hydrolyzed vegetable protein](#) , [etc.](#));

Aromas ([Vanillin](#) , [Ethyl vanillin](#) , [Ethyl maltol](#) , [etc.](#));

Phosphates ([Sodium acid pyrophosphate](#) , [Sodium tripolyphosphate](#) , [etc.](#))?

Inorganic Salts ([Sodium bicarbonate](#) , [Ammonium bicarbonate](#) , [Calcium sulfate dihydrate](#));

Natural Food Ingredients ([Cocoa powder](#), [Tomato Powder](#) .)?

Contact Us

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