



Futura Oppenheimer Private Limited, a joint venture founded in Singapore, a merging two of the regions rising privately owned and operated food ingredients businesses. Our focus will be on bringing revolutionary solutions for the meat savoury segments using best in class technology for all customers, both retail and the foodservice industry.

We are headquartered in Singapore but all the magic happens at our top notch BRC certified manufacturing facility that is also equipped with a state – of – the – art Knowledge and Discovery Center based out of Kuala Lumpur, ensuring all our customers of food safety and product performance.

OUR FOOD SOLUTION'S UTOPIA

- Functional Ingredients
Cures, Brines, Binders & Functional Phosphates
- Coating Systems
Pre-dust , Batters & Breaders
- Savoury Flavouring
Marinades, Rubs, Glazes & Sprinkles
- Soy & Fibers Products
Soy protein Isolates and Concentrates , Flours ,
Functional Fibers & Proteins.

Delivering fast solutions with excellent application performance, improved texture and customisable options





OUR PRODUCT UTOPIA !



FUNCTIONAL INGREDIENTS

Futoppia™ CU Series – Cures

Water-binding agents to enhance flavour, colour development and shelf life extension of meat products

Futoppia™ PH Series – Phosphates

Water-binding agents to stabilise pH of meat products, increase its water holding capacity, and improve its texture, for example in terms of tenderness and juiciness

Futoppia™ BN Series – Brines

Water-binding agents to enhance flavour, colour and improve texture of the meat products

Futoppia™ SG series – Smallgood Premixes

Premixes for wide range of cooked, cured, fermented or dried meat products using meat from cattle, sheep, pork and chicken.

Futoppia™ BD series

Typically blend of soy isolate, glutens, milk proteins, etc. with a high level of protein that serves for both water and fat binding.

Futoppia™ SF series

Mixture of savoury ingredients such as breadcrumbs, herbs, fruit, nuts, sausage meat and onion which are bound together with egg or liquid to form a semi-solid mixture

COATING SYSTEMS

Futoppia™ PR series – Predust

Base component of a coating system. Contains flour, starch & spices.

Futoppia™ BA series – Batter

Adhesion batter – to stick the top coat of dry components to the substrate. Contains flour, salt, starch & leavening agent

Futoppia™ BR Series – Breader

Coating system applied as the top layer before a product is fried, creating unique appearance, texture and flavour to the product

Futoppia™ CR series – Breaders/ Crumbs blends

Forms top layer of coating. Contains flour, starch, spices. Eg. Panko, special bake

Futoppia™ CL Series – Crumbles™

Our trademark for coating system that gives a crisp tender texture and a fresh clean baked cereal flavour and aroma

FUNCTIONAL FIBRE BLENDS

Futoppia™ FB series – Futoppia™ IF 900

Co-processed functional protein and fibre blend

SAVOURY FLAVOURINGS

Futoppia™ MD series

Aqueous solutions or slurries of functional and flavouring ingredients (Could be supplied in dry form with written instructions to use)

Futoppia™ SS Series – Seasonings

Unique blend of selected herbs and spices to create authentic flavoured premix for use in meat applications. It can be sprinkled over dishes for additional flavour.

Futoppia™ RB series

Blends of herbs / spices & flavour. Types: salt / starch / cracked meal based

Futoppia™ GL series

Light thin coating to a rich sauce-like consistency allowing a wide range of mouth feel. Liquid / dry / dry, add water or oil or both

Futoppia™ SC Series – Sauce

Applied to improve the flavour and moistness of meat products creating a unique appearance

Futoppia™ SK series

Seasonings contains a unique blends of herbs, spices, flavours to create authentic flavoured premix for use on meats

SOY PRODUCTS

Futoppia™ SP Series – Soya Products

Soya products in various forms such as soya protein concentrates and isolates, soya flour, soya fibre, etc . It is a nutritional ingredient that contributes viscosity, desired gelation, as well as fat and water absorption

Futoppia™ TV Series – Texturised vegetable protein

Used as a meat replacement or sometimes added to meat as an extender

Futoppia™ IP Series – New Meat Innovation Products

Applied to improve the flavour and moistness of meat products creating a unique appearance



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