

Dips, Dressings, Gravies & Sauces



Welcome to Tilley Distribution

At Tilley Distribution, we pride ourselves on delivering the finest ingredients for your sauces, dressings, and gravies. Our commitment to quality ensures that your products stand out in taste, texture, and consistency. Whether you're crafting a classic vinaigrette, a rich and creamy dressing, a bold and flavorful sauce, or a hearty gravy, we have the ingredients you need to create exceptional culinary experiences.

Our Product Offerings Include:

- **Oils:** high-quality olive, sunflower, and other specialty oils to enhance flavor and mouthfeel
- **Emulsifiers:** ensure smooth and stable mixtures
- **Sweeteners:** natural and artificial sweeteners to balance flavors
- **Thickeners:** achieve the desired consistency

Why Choose Tilley Distribution?

- **Quality Assurance:** we source only the highest quality ingredients to ensure your products meet the highest standards
- **Expert Support:** our team of experts is here to assist you in selecting the right ingredients for your specific needs
- **Extensive Range:** a wide variety of ingredients to cater to diverse culinary applications
- **Reliable Supply:** consistent and timely delivery to keep your production running smoothly



Acidulants

Acetic Acid

- adds a sharp, tangy taste, commonly found in vinegar
- creates an acidic environment that helps prevent spoilage and extends shelf life

Calcium Citrate

- creates smooth and stable mixtures by binding with calcium and freeing phosphate, which reduces protein clumping
- improves flavor and texture in sauces and dressings

Citric Blenders/Solutions

- adds a bright, tangy flavor, perfect for dressings and sauces
- helps maintain food stability and freshness by inhibiting bacterial growth

Fumaric Acid

- provides a strong, long-lasting tartness
- lowers pH to inhibit microbial growth, preserving food

Malic Acid

- adds a tart, fruity taste, enhancing the overall flavor profile
- maintains acidity levels, extending shelf life

Potassium Citrate

- prevents fruit discoloration and extends shelf life
- adds a tart or sour taste, enhancing complexity

Succinic Acid

- adds a slightly salty and sour taste
- maintains stable pH levels, essential for preserving taste

Tartaric Acid

- sets gels and preserve foods
- regulates acidity, enhancing flavor and stability

Antioxidants

Ascorbic Acid

- slows oxidation to preserve color and freshness
- adds a tart flavor, enhancing overall taste

Erythorbic Acid

- prevents oxidation, maintaining color and flavor
- extends shelf life by inhibiting microbial growth

Grapeseed Extract

- prevents oxidation, maintaining color and flavor
- extends shelf life by inhibiting microbial growth

Propyl Gallate

- prevents oxidation of fats and oils, maintaining freshness
- helps keep food products from spoiling

Rosemary Extract

- adds a unique savory flavor to sauces and gravies
- prevents oxidation, extending shelf life and maintaining quality

Sodium Ascorbate

- prevents food from changing color and taste
- maintains freshness and extends shelf life

Sodium Erythorbate

- preserves color and flavor by preventing oxidation
- maintains the quality and freshness of food products

T.B.H.Q. (Tertiary Butylhydroquinone)

- protects against oxidative deterioration, preserving fats and oils
- extends storage stability and maintains food quality

Colors

FD&C Primary Colors

- provides bright and appealing hues to enhance visual appeal
- offers uniform and stable colors that do not fade over time

Food Color Lake Dispersions

- creates vibrant, non-bleeding colors ideal for products with fat or oil content
- maintains color stability under various conditions, including light and heat

Natural Colors

- caters to consumer demand for natural and clean-label ingredients
- offers a wide range of colors derived from natural sources like fruits and vegetables

TiO₂ Replacements

- provides a bright white color similar to titanium dioxide
- aligns with the trend towards cleaner labels and natural ingredients

Titanium Dioxide

- adds a brilliant white hue to products, enhancing visual appeal
- resistant to light, pH variations, and oxidation, maintaining product quality



Flavors & Flavor Enhancers

Ethyl Vanillin

- provides a strong, rich vanilla flavor, more potent than natural vanillin
- less expensive than natural vanilla extract, making it economical for large-scale production

Inosine 5-Phosphate (IMP)

- adds a savory, meaty flavor to foods, enhancing the overall taste profile
- works well with monosodium glutamate (MSG) to boost umami flavor

Inosinate + Guanylate (I+G)

- enhances the umami taste, making food more savory and delicious
- aids in masking unpleasant flavors, improving the overall taste experience

Menthol

- provides a refreshing, cooling effect that can enhance the sensory experience
- adds a minty flavor, which can be used creatively in certain sauces and dressings

Monoammonium Glutamate

- boosts the savory taste of foods, making them more flavorful
- balances other flavors like sweet, sour, and salty

Monosodium Glutamate (MSG)

- intensifies the savory taste of foods, making them richer and more flavorful
- allows for reduced sodium content while maintaining flavor

Vanillin

- adds a sweet, creamy vanilla flavor, enhancing the overall taste profile
- helps extend the shelf life of food products by inhibiting microbial growth



Hydrocolloids

Agar

- forms strong gels, ideal for thickening and setting sauces and gravies
- suitable for plant-based diets, replacing gelatin

Carrageenan

- provides a smooth, creamy texture
- prevents separation and maintains consistency

Gellan Gum

- provides excellent texture and stability at low usage levels
- maintains consistency under various conditions

Guar Gum

- increases viscosity, creating a smooth texture
- helps blend oil and water, ensuring uniformity

Hydroxypropyl Methylcellulose

- provides a smooth, creamy consistency
- prevents phase separation and syneresis

Konjac Gum

- adds viscosity and improves texture
- maintains the stability of food products



Hydrocolloids (cont'd)

Locust Bean Gum

- provides a smooth, creamy texture
- prevents separation and improves shelf life

Methylcellulose

- improves viscosity without altering flavor
- prevents phase separation in emulsions

Sodium Alginate

- provides a smooth, consistent texture
- forms gels that improve mouthfeel; not thermally reversible

Xanthan Gum

- increases viscosity, creating a smooth texture
- prevents separation and maintains consistency



Oils

Avocado Oil

- used in creamy avocado dressings
- ideal for making a light vinaigrette

Canola Oil

- commonly used in mayonnaise-based dressings
- ideal for making a smooth gravy

Coconut Oil

- used in creamy coconut-based dressings
- ideal for making a rich, tropical vinaigrette

Olive Oil

- perfect for classic vinaigrettes
- countless uses, enhances flavor and improves texture

Grapeseed Oil

- used in light, neutral dressings
- ideal for making a delicate hollandaise sauce

Sunflower Oil

- neutral taste for dressings
- ideal for making a smooth gravy



Phosphates

Dicalcium Phosphate

- acts as a stabilizer in dressings
- used as a nutritional supplement in sauces

Disodium Phosphate

- serves as an emulsifier in cheese sauces
- used as a preservative in dressings

Food Grade Phosphoric Acid

- adds tangy flavor to dressings
- used as a pH regulator in sauces

75% & 85% FCC / USP

- enhances flavor in dressings
- used as a preservative in sauces

Monocalcium Phosphate

- acts as a leavening agent in sauces
- used as an acidulant in dressings

Sodium Hexametaphosphate

- serves as an emulsifier in dressings
- used as a preservative in sauces

Sodium Tripolyphosphate

- enhances water retention in gravies
- used as a preservative in dressings

TKPP (Tetrapotassium Pyrophosphate)

- acts as an emulsifier in dressings
- used as a stabilizer in sauces



Preservatives

Calcium EDTA

- used in salad dressings to preserve flavor and color
- maintains the texture of mayonnaise

Diacetates

- commonly used in sauces to prevent spoilage
- adds a vinegar-like taste to dressings

Lactic Acid

- enhances the flavor of sauces and dressings
- used in gravies to improve taste and shelf life

Polysorbate

- acts as an emulsifier in dressings
- stabilizes sauces to prevent separation

Potassium Benzoate

- preserves the freshness of salad dressings
- used in sauces to inhibit microbial growth

Potassium Sorbate

- prevents mold and yeast growth in sauces
- extends the shelf life of dressings

Sodium Acetate

- used as a preservative in sauces
- enhances the flavor of dressings



Preservatives (cont'd)

Sodium Benzoate

- commonly used in dressings to prevent spoilage
- preserves the freshness of sauces

Sodium EDTA

- maintains the color and flavor of dressings
- used in sauces to prevent oxidation

Sorbic Acid

- inhibits mold and yeast growth in dressings
- extends the shelf life of sauces

Vinegar Powder

- adds a tangy flavor to dressings
- used in sauces for flavor enhancement



Sweeteners

Ace-K (Acesulfame Potassium)

- used in low-calorie dressings
- adds sweetness to sugar-free sauces

Allulose

- used in sugar-free dressings for a mild sweetness
- adds sweetness to low-calorie sauces

Aspartame

- commonly used in gravies for a hint of sweetness
- adds sweetness to salad dressings

Dextrose

- commonly used in gravies for a hint of sweetness
- adds sweetness to salad dressings

Erythritol

- used in sugar-free dressings
- adds sweetness to low-calorie sauces

Fructose

- used in fruit-based sauces for a natural sweetness
- adds sweetness to marinades for meats

Maltodextrin

- enhances the texture of dressings
- used in sauces for a creamy consistency

Monk Fruit

- used in sugar-free dressings for a natural sweetness
- adds sweetness to low-calorie sauces

Neotame

- used in gravies for a hint of sweetness
- adds sweetness to salad dressings



Sweeteners (cont'd)

Sodium Saccharin

- used in salad dressings for a hint of sweetness
- adds sweetness to low-calorie gravies

Sorbitol

- adds sweetness to low-calorie dressings
- used in sauces for a smooth texture

Stevia

- commonly used in sugar-free dressings
- adds sweetness to low-calorie sauces

Sucralose

- used in gravies for a hint of sweetness
- adds sweetness to salad dressings

Xylitol

- adds sweetness to sugar-free dressings
- used in sauces for a mild sweetness



Our Tilley True™ Promise

Tilley True™ is our guarantee that business will be conducted with quality, integrity, and commitment every step of the way. It's a promise to our customers, our team members, and our industry peers. We constantly work to ensure our processes, services, and products meet the most exacting standards and expectations. Whether you are working with our team to source specialty ingredients or to solve complex supply chain challenges, you'll see our Tilley True™ commitment in everything we do.



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Dips, Dressings, Gravies & Sauces Brochure**



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