Ingredients & solutions provider to the food & beverage industry

CONFECTIONERY
### STARCHES

Our range of starches are obtained from sources such as corn, wheat, potato, rice, cassava and tapioca.

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<tr>
<th>Product</th>
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</table>
| **Gluten free wheat starches** | A product derived from wheat starch and has undergone washing processes to decrease the level acceptable within the Codex standard. | Sugar confectionery, bakery & snacks, coating, batters, breading, dairy desserts Cheese, sauces, dry mixes, beer and alcoholic drinks | • Improve texture, thickener and stabilizer  
• Gelling and bulking agent  
• Improve shelf-life and aid in extrusion |
| **Moulding starches**          | A type of maize starch which is utilized for moulding in confectionery.      | Gums, jellies and liquorice products                                        | • Gelling, binding and gelatinizing agent  
• Good stability at high temperature and good moulding ability  
• Excellent transparency |
| **Native maize starches**      | A white to light yellow free flowing powder manufactured from the endosperm of the corn kernel. | Sauces, corn syrup, and bakery items                                         | • Texturizing and thickening |
| **Native potato starches**     | A fine white powder obtained through physically extraction from potatoes before being washed out and dried to powder. | Sauces, meat products, instant products, pudding creams, baby foods, confectionery, snacks, fruit preparation, baking products and soy products | • Universal binder thickener and stabilizer  
• Gelling and bulking agent  
• Shelf-life extension  
• Water binding / retention  
• Body, mouthfeel & bulking agent  
• Aid in extrusion |

### WHEAT PROTEIN

#### Modified Wheat Protein

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| **Soluble wheat proteins** | Are made from vital wheat gluten. Demonstrates an excellent solubility in water, allowing its use in a wide range of food & beverage applications. | Pasta, breakfast cereals, extruded snacks and beverages | • Good solubility  
• Increased texturizing and binding properties. |

#### Native Wheat Protein

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| **Vital wheat gluten** | A slightly yellow fine powder natural protein that is manufactured from extracting starch from wheat flour. | Pasta, breakfast cereals, extruded snacks Bread, pastries and batters. | • High protein content  
• Reduce moisture retention and improve elasticity |
LIQUID SWEETENERS
Our wide range of liquid natural sweeteners and non-nutritive sweetener blends are available with different specifications, according to customer requirements.

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<tr>
<td>Liquid Maltodextrin</td>
<td>A transparent to faint yellow liquid that is manufactured through hydrolysis of starch. It attributes a light, sweet taste and high viscosity.</td>
<td>Infant food, ice cream and sorbet, Soft drinks, coffee creamers, sports nutrition and flavourings</td>
<td>• Inhibits crystallization • Bulking agent</td>
</tr>
<tr>
<td>Glucose syrup</td>
<td>A viscous, clear liquid product which is a derivative from sugar cane. It can be used as a sweetener or ingredient in food processing and preparation.</td>
<td>Sweets, beverages, convenience foods, ice-cream and processed foods &amp; dairy, Baked goods, sauces, jam, hard-boiled candies, fondants, lollipops, toffees, chewing gum and alcoholic beverages</td>
<td>• Low freezing point • Prevent crystallization and oxidation of candies</td>
</tr>
<tr>
<td>Low fructose syrups</td>
<td>A transparent to light yellow, low viscous liquid with a sweet taste. It syndicates the sweetness of fructose with the properties of other sweeteners to improve stability.</td>
<td>Aerated confectionery, candy bars, jams and marmalade, candied fruit, ice cream and sorbets</td>
<td>• Act as an anti-crystallizing agent, extend shelf life and lower freezing point • Enhance flavour, and balance sweetness. • Stabilizer</td>
</tr>
<tr>
<td>High fructose syrups</td>
<td>A light yellow &amp; slightly viscous liquid that is produced through multiple enzyme processes. It is used as a sweetener &amp; substitute for sucrose.</td>
<td>Bakery, beverages, confectionery and dairy, Snacks and cereal</td>
<td>• Enhance flavour</td>
</tr>
<tr>
<td>Dried glucose syrup</td>
<td>A white, soluble, odourless, slightly hygroscopic, powder obtained by the spray-drying of concentrated carbohydrate.</td>
<td>Batters, soft biscuits, Fat fillings and cereal bars, Baby foods, frozen foods, non-dairy mousses, spices and seasonings, Ice cream, sorbets and whipped cream</td>
<td>• Optimizing texture &amp; improving mouth feel • Bulking agent with thickening or binding properties</td>
</tr>
<tr>
<td>Maltodextrins</td>
<td>A white or yellow powder which is obtained through hydrolysis of starch and starch sugar.</td>
<td>Canned fruits, snacks, cereals, desserts, instant puddings and sauces, Milk, ice cream, chocolate and biscuits</td>
<td>• Good fluidity, solubility, emulsification and stability • Anti-recrystallization and low water absorbency.</td>
</tr>
<tr>
<td>Combination of sucrose, fructose &amp; glucose syrup</td>
<td>A concentrated carbohydrate syrup transparent, light viscous liquid which is manufactured through by combining liquid sucrose and fructose syrup and is utilized as a sweetener.</td>
<td>Beverages, bakery goods, snack foods and dairy goods</td>
<td>• Improve texture, enhance flavour and extend shelf-life</td>
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FIBRES
Our dietary fibres are an ideal alternative sweetening ingredient to reduce sugars, enrich fibres and improve gastro-intestinal health.

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<td>Fructo-oligosaccharides syrup</td>
<td>A transparent to light yellow nutritive carbohydrate syrup with low viscosity. This product is a commonly used as a sweetener.</td>
<td>Cakes, cookies, breakfast cereals, yogurt, dessert creams, ice cream, candies, infant formula and dietary supplements</td>
<td>• Preservative</td>
</tr>
<tr>
<td>Fructo-oligosaccharides powder</td>
<td>A highly soluble white powder that has 30% of the sweetening power of sucrose.</td>
<td>Breakfast cereals, yogurt, ice-cream, candies, dessert, creams infant formula, dietary supplements and low glycemic foods</td>
<td>• Substitute for sugar • Enrich fibre and improve flavour • Prebiotic effects in foods or beverages</td>
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Extracted primarily from natural substances, stabilisers, thickeners and gelling agents are approved direct additives incorporated into foods to provide structure, viscosity, stability and other qualities, such as maintaining existing colour.

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| Pectin   | Essential polysaccharides found in plants derived from primary citrus fruits. | ▶ Jams, jellies, popsicles and fruit juices  
▶ Yogurt and dairy drinks, ice-cream, whipped cream, milk gels, desserts and salad dressings | ▪ Gelling agents, thickeners and stabilizers |
| Lecithin | Food additive that comes from soy and other sources. | ▶ Bakery goods, confectionery, dairy products, chocolate, spreads and cooking oils | ▪ Antioxidant & flavour protector  
▪ Lubricant and emulsifier |
| Gelatin  | A translucent, flavourless food ingredient manufactured from collagen extracted from animal body parts. | ▶ Desserts, trifles, marshmallows and gummy candies | ▪ Thickener, gelling agent stabilizer and emulsifier  
▪ Viscosity, chelation, stability and suspension of solids  
▪ Aid in foam stabilization, syneresis control  
▪ Control mouth feel or texture  
▪ Provide freeze-thaw stability |
| Sorbitol | A sugar alcohol also known as glucitol obtained from fruits and plants through reduction of glucose, which changes the converted aldehyde group to a hydroxyl group. | ▶ Confectionery, bakery foods, frozen dessert, biscuit, cake, sugar-coat and chocolate | ▪ Attributes one third less calories than sucrose  
▪ Anti-crystallization and anti-cariogenic  
▪ Moisturizer and stabilizer |
| Xanthan gum | A high molecular weight polysaccharide produced by fermentation of carbohydrates with Xanthomonas campestris. | ▶ Salad dressings, sauces, texture for ice cream and gluten-free baking | ▪ Very high temperature and pH stability  
▪ Salt and acid resistant thickener  
▪ Aid in foam stabilization and syneresis control  
▪ Control mouth feel or texture and control ice crystals  
▪ Provide freeze-thaw stability  
▪ Thickener, stabilizer and emulsifier |
| Guar gum | A natural polysaccharide that is derived from the seed’s endosperm of a plant called Cyamopsis tetragonolobus. | ▶ Ice cream, bakeries, beverages, confectioneries, candies, dairy, sauces, syrups, toppings and fillings | ▪ Pseudoplastic, temperature and pH-fluctuation stable  
▪ Stabilization, emulsification, preservation and water retention  
▪ Enhancement of water-soluble fibre content  
▪ Binding agent |

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